



EVENING MENU

4 - 10pm · food by Gourmet Food Parlour

SMALL PLATES

- v gf Roasted nuts** 4 (2, 3)
- v Artisan breads**, tomato & olive tapenade, red pepper hummus 7 (1,2,8)
Crab salad with avocado & pomegranate, chilli & lime dressing 10 (7)
- gf Gambas & tiger prawns** pil pil with chilli & garlic 14 (7)
Roast duck salad, feta cheese, grapefruit, mixed leaves, watercress, membrillo dressing 10 (4)
- v Wild mushroom arancini**, lemon & garlic aioli 9 (1,4,5,11)
- gf Chicken skewers** in Moroccan lemon herbs, red pepper aioli 9 (4,14)
- v Goat's cheese bonbons**, candied beetroot, beetroot purée, toasted hazelnut salad 10 (1,2,4)
Trio of Irish beef sliders on brioche bun with smoked applewood, chipotle aioli 12 (1,4,5,8,10)
Mini fish & chips - beer-battered cod, rustic fries, tartare 9 (1,4,7,8)
Chicken wings, spicy buffalo or sticky bourbon sauce, blue cheese dip 9 (4,8,11,14)
- v Mezze plate** - feta, Mediterranean vegetables, selection of dips, artisan breads 13 (1,2,4,8)
Charcuterie platter - cured meats & cheeses, selection of dips, caper berries, artisan breads 16 (1,4,12)

MAINS

- gf 10oz rib-eye steak**, sprouting broccoli, roasted rosemary & garlic potatoes, béarnaise sauce or garlic butter 26 (1,4,5) (add gambas +6) (7)
- gf Pan-fried chicken**, chorizo mash, edamame beans, lemon & caper butter 18 (4,12)
- v Wild mushroom pappardelle**, tarragon & prosecco cream 16 (1,4,12) (add chicken +2)
Irish beef burger, streaky hickory bacon, smoked applewood, baby pickled gherkin, tomato relish, rustic fries 16 (1,4,5,12)
Chicken wings, spicy buffalo or sticky bourbon sauce, blue cheese dip, rustic fries 16 (4,8,11,14)
Roast duck salad, feta cheese, grapefruit, mixed leaves, watercress, membrillo dressing 16 (4)
- gf Maple & sesame salmon**, lemon-infused lentils, crispy kale, roasted rosemary & garlic potatoes 19 (4,6,14)

SIDE PLATES

- Chorizo mash** 5 (4,12)
- v Soy & sesame seasonal greens** 5 (8,11)
- v Sweet potato fries** 5 (8)
- v Rustic fries** 4 (8)
- v Patatas bravas** 5.50 (5,8,10)
Patatas bravas con chorizo 6.50 (5,8,10,12)
- v Roasted rosemary & garlic potatoes** 5.50 (4,8)
- gf v Seasonal garden salad** 5

Allergens

1. Gluten 2. Nuts 3. Peanuts 4. Milk 5. Eggs 6. Fish 7. Crustaceans 8. Soybeans 9. Molluscs 10. Mustard 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Celery 15. Varies

gf gluten-free **v** vegetarian

DESSERTS

Salted caramel brownie 6 (1,2,4,5)

Caramelised apple tart 6 (1,4)

Cheesecake special 6 (15)

gf Snickers cake 5 (1,5,6)

Raspberry roulade 6 (1,5,6)

all above served with vanilla ice cream

TEAS

Irish Breakfast Tea 2.50

Earl Grey 3.50

Yunnan Green 3.50

Gunpowder & Mango 3.50

Ginger & Lemongrass 3.50

Camomile 3.50

Wild Berry 3.50

Rooibos & Caramel 3.50

Peppermint 3.50

Liquorice 3.50

Ceylon Black (Decaf) 3.50

COFFEES & HOT DRINKS

Espresso 2.50

Double espresso 2.75

Americano 2.70

Cappucino 2.90

Machiato 2.50

Latte 2.85

Flat white 2.50

Mocha 3

Hot chocolate 3

French coffee 7.20

Irish coffee 7.40

Calypso coffee 7.20

Espresso martini 11

Dessert wine (*Château Chante L'oiseau Sauternes, Sauvignon Blanc/Sémillon, France*) 7

• *Full drinks & wine menu available on request.*

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