



## LUNCH & EVENING

*From Noon*

*Food by Gourmet Food Parlour*

### SMALL PLATES

**Soup of the Day** with artisan bread **6**

**Salt & Pepper Calamari** with citrus aioli **9.5**

**Gambas & Tiger Prawn Pil Pil** with garlic chilli oil, rustic bread **14**

**Vegan Oatballs** with rich marinara sauce, rustic breads [VE] **9**

**Trio of Irish Beef Sliders** with smoked applewood, chipotle aioli **12**

**Patatas Bravas** with fiery salsa, garlic aioli 5.5 | Add: Chorizo **1**

**Crab Salad** with avocado, pomegranate seeds, citrus & chilli creme fraiche, local leaves **12**

### LARGE PLATES

**Fisherman's Pie** - Cod, salmon, prawn, chive cream, citrus parmesan crumb, citrus superfood salad, rustic bread **18**

**Irish Hereford Beef Burger** with Dubliner cheddar, crisp pancetta, lettuce, baby pickled gherkin, tomato & chipotle aioli, rustic fries **16**

**10oz Sirloin Steak** with Sprouting broccoli, creamy mash or rustic fries, pepper sauce or garlic butter **26**

**Steak Sandwich** - 6oz Sirloin steak (cooked to your liking), sautéed mushrooms & onions, topped with rocket & parmesan shavings, toasted ciabatta, rustic fries, chipotle aioli **16.5**

**Tofu in a Lime**, coconut & chilli sauce, basmati rice [VE] **15**

Add: Chicken +2 | Prawn +3

**Cajun Chicken Quesadilla** - Monterey Jack, salsa, guacamole & sour cream dips, served with sweet potato fries **14.5**

**Spicy Buffalo Wings** with blue cheese dip & rustic fries **16**

### SANDWICHES (Available until 5pm)

Add small cup of soup **3.5**

**Chicken & Stuffing** with aioli served on Bretzel granary **9**

**Grilled Goat's Cheese** with sundried tomatoes, rocket, red onion marmalade, Bretzel granary **9**

**Chicken & Avocado** - Roast chicken breast, tomato, avocado & aioli on toasted ciabatta **9**

**Superfood Wrap** - Quinoa, butternut squash, mixed leaves, hummus, beetroot, toasted wrap [VE] **9**

Add: Feta +1 | Chicken +2 | Salmon +2

### SALADS (Available until 5pm)

**Chili & Lime Seared Steak Salad** with cucumber, peppers, radish, local leaves, toasted nuts, chimichurri dressing **16**

**Vegan Pulled Oat Salad** with chilli, coriander, spring onion, cucumber, carrots, red cabbage, local leaves, sesame & lime dressing **15**

**Classic Caesar** - Chicken, bacon, garlic & herb croute, Caesar dressing, cos lettuce & parmesan **14**

**Superfood Salad**

Quinoa, beetroot, butternut squash, pomegranate, mixed leaves, citrus dressing, toasted seeds [VE][GF] **13**

Add: Chicken +2 | Smoked salmon +2

All precaution is taken preparing food, however, our kitchen is not a nut or gluten-free environment. Allergen menu and supplier list available, please just ask your server. All our beef is of Irish origin and is traceable.

[VE] Vegan | [GF] Gluten free



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### BAR SNACKS

**Marinated Olives 5**

**Rustic Breads** with roast red pepper hummus & basil pesto 7

**Sweet & Spicy Smoked Almonds 5**

### SIDES

**Sweet Potato Fries** with garlic aioli 5

**Rustic Fries** with garlic aioli 4

**Waffle Fries** with chipotle aioli 5

**Garden Salad 5**

**TO SHARE** (Each dish comes with rustic breads)

**Charcuterie Board 18**

Cured meats & cheeses, selection of dips, caper berries

**Mezze Plate 13**

Feta, olives, falafel, sundried tomatoes, selection of dips

**Hot Seafood Platter 20**

White tail scampi, salt & pepper calamari,  
prawn pil pil, citrus salad

### DESSERTS

**Warm Berry & Apple Crumble** with vanilla bean ice cream 7

**Ferrero Roche Cheesecake 6.5**

**Salted Caramel Roulade 6**

**Goey Vhocolate Chip Cookie Skillet** with vanilla bean  
ice cream, berries & hot chocolate sauce 10 (15 minutes)

**Caramel & Peanut Snickers Cake [GF] 5**

**Raspberry & Almond Tart [VE] 6**

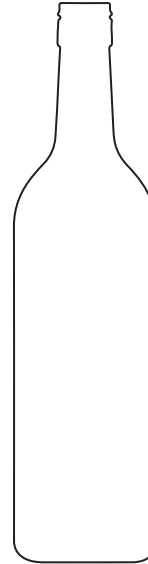
### COFFEES

Espresso 2.5 Double espresso 2.75 Americano 2.7 Cappuccino 2.9 Macchiato 2.5 Latte 2.85 Flat White 2.5 Mocha 3 Hot chocolate 3

### TEAS

Irish Breakfast Tea 2.5 Earl Grey 3.5 Yunnan 3.5 Gunpowder & Mango 3.5 Ginger & Lemongrass 3.5 Camomile 3.5

Wild Berry 3.5 Rooibos & Caramel 3.5 Peppermint 3.5 Liquorice 3.5 Ceylon BBlack (Decaf) 3.5



### WINE

**Red - Rhythm and Rhyme Shiraz**

Australia

14.5% ABV

Bold. Cherry. Good Length.

**Glass 8.5 | Bottle 34**

**White - Terre Forti Pinot Grigio**

Italy

12% ABV

Fresh. Clean. Fruity.

**Glass 8 | Bottle 32**

**Rose - Autentico Rose**

Spain

12% ABV

Red Berries. Crisp. Elegant

**Glass 8 | Bottle 32**

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