

## SHARING BOARDS

**BREADS & DIPS** <sup>WH, TN, MK, EG, SE</sup> €8  
walnut & raisin rustic loaf, bacon & onion bread, porterhouse bread, sourdough tomato ciabatta, mixed olives, basil & almond pesto, olive oil & balsamic, muhammara

**MONTENOTTE MEZZE PLATTER** <sup>WH, TN, SE, EG, MK</sup> €16  
beetroot & pumpkin seed falafel, muhammara, cumin hummus, babaganoush, cauliflower tabouleh, mixed olives, Lebanese flatbread

**CHARCUTERIE PLATTER** <sup>WH, MK, SP</sup> €18  
"A Taste of The English Market"  
salami, chorizo, serrano ham, Bandon Vale cheddar, Gubbeen, Ardsallagh goat's cheese, fig chutney, walnut & raisin bread

## SMALL BITES

**SOUP OF THE DAY** <sup>WH, SP, CY, MK</sup> €9  
rustic sourdough bread

**ORIENTAL PANKO FISH BONBONS** <sup>FH, CS, MK, WH, PN, TN, LP, SP</sup> €15  
smoked fish, galangal, confit shrimps, Thai style reduction, sugar pea shoots, pineapple & red onion salsa

**SPICY WINGS** <sup>MK, CY, SE</sup> €14  
signature chilli butter emulsion, Cashel blue cheese dip, pickled carrots, celery batons

**ARANCINI NOIR** <sup>MK, SP, EG, MD</sup> €12  
black rice, St Tola goat's cheese, shoestring potatoes, curry mayonnaise

**RUSTIC BRUSCHETTA** <sup>WH, TN</sup> €14  
grilled artichoke, squash, candied beetroot, heirloom tomato, lamb's lettuce, chestnut & balsamic purée, beet vinaigrette, rustic sourdough bread

## SANDWICHES

**SERVED WITH TWICE COOKED FRIES OR HOUSE SALAD** <sup>SY, SE, WH, PN, LP</sup>

**SLOW COOKED PULLED PORK** <sup>WH, EG, MD, MK</sup> €12  
watercress, smoked applewood cheese, celeriac & apple remoulade, traditional sourdough bread

**GREEN** <sup>WH</sup> €12  
avocado, baby spinach, rocket, wasabi mushy edamame, mint, cucumber, spinach wrap

**TOONSBRIDGE HALLOUMI** <sup>MK, WH, TN, SE</sup> €14  
muhammara, parsley, sumac, beef tomato, lamb's lettuce, traditional sourdough bread

**OPEN POACHED & SMOKED KENMARE SALMON** <sup>WH, FH, EG, MD</sup> €15  
classic Marie Rose, butter lettuce, capers, shallot & gherkin salsa, Irish porterhouse bread

## SALADS

**THE SALAD** (ADD CHICKEN OR TOFU) <sup>SY, SE, PN, LP, WH</sup> €12/€16  
baby pak choi, sugar snaps, cucumber, scallion, crushed peanuts, ginger, honey & lime dressing

**ROASTED CAULIFLOWER SALAD** <sup>SE</sup> €12/€16  
fried spicy chickpeas, pomegranate, toasted seeds, baby gem, sumac, tahini & maple syrup dressing

**TUNA PANZANELLA** <sup>FH, WH, MK</sup> €15/€19  
confit tuna, rocket, cherry tomato, hand torn basil, capers, cucumber, red onions, stone baked ciabatta, glazed beet & red wine dressing

## MAINS

**HEREFORD BLACK ANGUS BURGER** <sup>WH, EG, MD, MK, CY, SP</sup> €19  
homemade beef patty, brioche bun, portobello mushroom, bacon jam, Gubbeen smoked cheese, butter lettuce, red onion, beef tomato, Yeo's hot mayo, twice cooked fries or smoked paprika sweet potato fries

**BEAN BURGER** <sup>WH, MK, EG, MD, SP</sup> €19  
homemade bean patty, charcoal bun, avocado, jalapeños, red pepper relish, butter lettuce, red onion, beef tomato, Yeo's hot mayo, twice cooked fries or smoked paprika sweet potato fries

**MONK & CHIPS** <sup>FH, SP, WH, EG, MD</sup> €26  
tempura battered monkfish, crushed edamame with mint, preserved lemon aioli, pont neuf

**TERIYAKI SALMON** <sup>FH, WH, SY, SE, EG</sup> €25  
panko fried sushi, mangetout, baby pak choi, sea asparagus, shiitake, red miso bearnaise

**ANDARL FARM PORK STEAK** <sup>MK, WH, TN</sup> €26  
sous vide chestnut, sage & apricot stuffing, salsify three ways, redcurrant & chorizo jam, brussels sprouts, cider cream jus

**PAN FRIED FREE RANGE SUPREME OF CHICKEN** <sup>MK</sup> €24  
hasselback potato, braised red cabbage, baby carrots, chard baby leek, watercress & truffle oil purée, reduced chicken jus

**EGGPLANT MOUSSAKA** <sup>MK, WH</sup> €23  
black rice, micro ratatouille, halloumi, cherry tomato & basil sauce, crispy capers, Lebanese flatbread

## DESSERTS

**CHOCOLATE 3-WAYS** <sup>MK, TN, EG, WH</sup> €9  
chocolate parfait, white chocolate snow, milk chocolate & West Cork bourbon sauce

**PARIS-BREST** <sup>MK, TN, EG, WH</sup> €9  
miso Italian butter cream, sesame tuile, butterscotch

**APPLE & CINNAMON CHARLOTTE** <sup>MK, EG, TN, WH</sup> €9  
zesty torched meringue, gingerbread ice cream, white chocolate fudge sauce

**UMMA ALI** <sup>WH, TN, MK</sup> €10  
traditional Arabic dessert. Bread & butter pudding with pistachio, raisins, blossom water

**THE ENGLISH MARKET CHEESE BOARD** <sup>MK, WH, CY, TN, SE</sup> €12  
selection of Irish cheese, Celtic root chutney, rustic crackers, walnuts & dried figs

**SELECTION OF FINE ICE-CREAMS OR LUSH SORBETS** <sup>MK</sup> €9  
please ask your server

## DRINKS MENU

scan me to see our extensive drinks list



## SIDES

**SMOKED PAPRIKA SWEET POTATO FRIES** <sup>SP</sup> €5

**TWICE COOKED SKIN ON FRIES** <sup>SP</sup> €5

**MARKET GREEN VEGETABLES** <sup>MK, TN</sup> €7  
toasted almonds, garlic & parsley butter

**PANCETTA & TRUFFLE CREAM MASH** <sup>SP, MK, TN</sup> €7  
smoked pancetta, nutmeg, white truffle oil

**ROASTED CAULIFLOWER** <sup>MK</sup> €7  
ras-el-hanout, parsley, crème fraîche

**JUST SALAD** <sup>MD</sup> €5  
arugula leaf, cucumber, red onion, cherry tomato, radish, beet vinaigrette