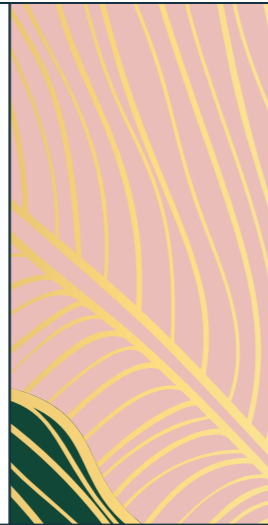


BOARDS

BREADS & DIPS ^{1A, 4} €9.95
selection of artisan breads, Nocellara olives, basil pesto, tapenade, hummus and extra virgin olive oil, Glenilen farm butter

CHARCUTERIE BOARD ^{1A, 4, 13} €19.95
salami, prosciutto, chorizo, Knockanore cheddar, Wicklow Farmhouse brie, Cashel Blue, selection of artisan breads, Nocellara olives, tapenade, globe artichoke, hummus



STARTERS

PEA & LOVAGE SOUP ^{1A, 4} €7.95
pulled ham, stout bread

CROQUE MONSIEUR
or ***MADAME** ^{1A, 4} €8.95/9.95
cooked ham, smoked applewood cheese, bitter leaf salad.
*Madame includes a fried egg

MUSHROOMS ON SOURDOUGH ^{1A, 4} €9.95
Cashel blue cheese, asparagus

CHICKEN LIVER PARFAIT ^{1A, 4, 13} €9.95
brown bread, butter, bitter orange chutney

FIG AND FETA SALAD ^{3F, 4} €10.95
pistachio crumb, pomegranate, rocket



MAINS

DOUBLE CHEESEBURGER ^{1A, 4, 12, 13} €18.95
Cooleeney Farmhouse cheese, beef tomato, onion, gherkins, ketchup & mustard, home cut chips

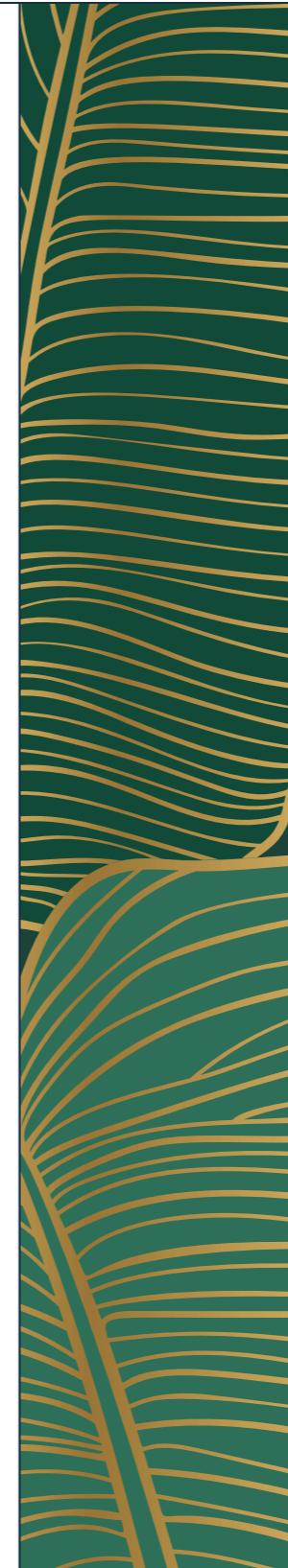
WILD GARLIC & GOAT'S CHEESE RISOTTO ^{4, 13} €22.95
nasturtium leaves, preserved lemon, toasted pinenuts

BUTTERMILK FRIED COD ^{1A, 4, 8, 13} €22.95
triple cooked chips, pea purée, tartar sauce

CORN FED WEST CORK CHICKEN ^{4, 9, 13} €24.95
chicken thigh, chicken jus, glazed carrots, peas, pearl onions, Cashel blue cheese pomme dauphinoise

ROASTED OCTOPUS ^{8, 13} €29.95
cooking juices, samphire, ratte potatoes, tapenade, frisee, grapefruit

IRISH 10oz STRIPLOIN STEAK ^{1A, 4, 9, 13} €35.95
or
8oz FILLET STEAK ^{1A, 4, 9, 13} €39.95
beef brisket ragu stuffed portobello, root vegetables, Pont Neuf potatoes
Your choice of sauce:
Bearnaise, peppercorn or red wine jus



SIDES

BUTTERY MASH ⁴ €4.95

BITTER LEAF SALAD ¹³ €5.95
house dressing, raspberries

BUTTERED GREENS ⁴ €4.95

GLAZED ROOT VEGETABLES ⁴ €4.95

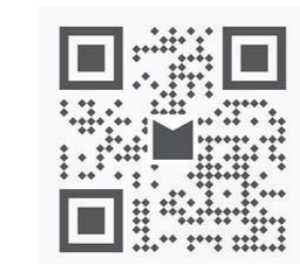
HOME CUT CHIPS €4.95

CASHEL BLUE CHEESE POMME DAUPHINOISE ⁴ €5.95



DRINKS MENU

scan me to see our extensive drinks list



ALLERGEN KEY: 1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats) | 2 Peanuts | 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut)
4 Milk | 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp) | 6 Mollusc | 7 Eggs | 8 Fish | 9 Celery | 10 Soya | 11 Sesame Seeds | 12 Mustard | 13 Sulphur Dioxide & Sulphites | 14 Lupin
All beef listed on our menus is of Irish origin

