



LUNCH MENU

TO SHARE

Selection of artisan breads, nocerella olives, basil pesto, tapenade, hummus, globe artichoke, caper berries, extra virgin olive oil, Glenilen farm butter €9.95 ^(1A, 4, 13)

Charcuterie board, salami, prosciutto, chorizo, Knockanore cheddar, Wicklow Farmhouse brie, Cashel Blue, selection of artisan breads, nocerella olives, tapenade, globe artichoke, hummus, caper berries €21.95 ^(1A, 4, 13)

Burrata Caprese platter, basil pesto, heirloom tomatoes, artichokes, caper berries, toasted sourdough €19.95 ^(1A, 4, 13)

STARTERS & SANDWICHES

Wild mushroom soup, treacle bread €8.50 ^(1A, 4)

Croque monsieur or madame, cooked ham, smoked applewood cheese, bitter leaf salad.

Madame includes a fried egg €10.95 ^(1A, 4, 7, 13)

Caesar salad, cos lettuce, parmesan, smoked bacon, soda bread croutons, hen's egg €11.95 ^(4, 7, 13)

Toonsbridge mozzarella, plum tomato, basil pesto, toasted pine nuts €10.95 ⁽⁴⁾

Mushrooms on toast, Cashel blue cheese, parsley €11.95 ^(1A, 4, 13)

Fig and feta salad, pistachio crumb, pomegranate, rocket €13.95 ^(4, 13)

MAINS

Double cheeseburger, Cooleeney Farmhouse cheese, beef tomato, onion, gherkins, relish and mustard, home cut chips €20.95 ^(1A, 4, 13)

Pasta alla Norma, tagliatelle pasta, tomatoes, aubergine, ricotta, parmesan, tapenade €20.95 ^(1A, 4, 13)

Buttermilk fried cod, sriracha mayo, warm sauerkraut and green bean salad €22.95 ^(1A, 4, 7, 8, 13)

Sea trout, wild rice, kale, spinach, walnuts, tenderstem broccoli, miso dressing €24.95 ^(1A, 4, 8, 13)

FROM THE GRILL

Irish 10oz Sheelin farm Striploin Steak, grilled portobello mushroom, shallots, fondant potato €35.95 ^(4, 7, 9, 13)

8oz Fillet Steak, grilled portobello mushroom, shallots, fondant potato €39.95 ^(4, 7, 9, 13)

Choice of sauce: Hollandaise or black peppercorn or red wine jus

SIDES

Buttery mash ⁽⁴⁾ | Bitter leaf salad, house dressing, raspberries ⁽¹³⁾ | Mixed fresh greens ⁽⁴⁾

Rustic root vegetables ^(4,13) | Cashel blue potato gratin ⁽⁴⁾ | Home cut chips ^(no allergens) €5.50 each

ALLERGENS

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 and Sulphites

14 Lupin