



LUNCH MENU

TO SHARE

Breads & dips – selection of artisan breads, olives, bitter orange chutney, rhubarb & raisin relish, caper berries, extra virgin olive oil €9.95 ^(1A, 4, 13)

Irish charcuterie board – Connemara air-dried beef, Connemara air-dried ham, Gubbeen chorizo, Milleens cheese, Cooleeney cheese, Young Buck blue cheese, Bandon Vale cheese, artisan breads, olives, bitter orange chutney, rhubarb & raisin relish, caper berries €22.95 ^(1A, 4, 13)

Toonsbridge burrata & heirloom tomato platter, basil pesto, heirloom tomatoes, artichokes, caper berries, Pana Bread tomato ciabatta €21.95 ^(1A, 4, 13)

Galway bay oysters, lemon, tabasco - 6 for €19.95 | 12 for €34.95 ^(6, 13)

STARTERS & SALADS

Seafood chowder, treacle bread €9.50 ^(1A, 4, 6, 8, 13)

Moules mariniere, garlic cream, tomato ciabatta bread €13.50 ^(1A, 4, 8, 13)

Caesar salad, cos lettuce, Parmesan, smoked bacon, soda bread croutons, hen's egg €13.50 ^(4, 7, 13)
Add roasted chicken breast: €5 | Add tiger prawns: €6 ^(5D)

Fig and feta salad, pistachio crumb, pomegranate, rocket €13.50 ^(3F, 4, 12, 13)
Add roast Skeaghanore duck leg €5

Buddha bowl – Black rice, sugar snaps, tenderstem broccoli, curly kale, baby gem, avocado & soy sauce €13.95
Add roasted chicken breast: €5 | Add tiger prawns: €6 ^(5D)

SANDWICHES

Grilled vegetable and hummus on ciabatta, home cut fries €15.95 ^(1A, 11, 13)

Croque madame/monsieur, home cut fries €15.95 ^(1A, 4, 7, 13)

Toasted club sandwich, sourdough, chicken breast, baby gem, beef tomato, wholegrain mustard mayonnaise, home cut fries €16.95 ^(1A, 4, 7, 12)

Oak smoked salmon on rye bread, celeriac remoulade, home cut fries €16.95 ^(1A, 4, 7, 8, 13)

MAINS

8oz Irish beef burger, Jameson whiskey BBQ sauce, caramelised onions, gherkins, Carrigaline cheese, beef tomato, baby gem, home cut fries €19.95 ^(1A, 4, 13)

Braised beef short rib, gremolata, toasted hazelnuts, pomme purée €29.95 ^(3B, 9, 13)

Roast spatchcock chicken, padrón peppers, jalepeño & mango salsa, iceberg lettuce, home cut fries €22.95

Spaghetti aglio e olio, artichokes, basil, chilli, cavolo nero €20.95 ^(1A, 4, 13)

Sea trout, cockles, bisque, fennel, nori seaweed & smashed baby potatoes €26.95 ^(4, 5, 8, 9, 13)

Buttermilk fried cod, mushy peas, celeriac remoulade, home cut fries €22.95 ^(1A, 4, 7, 8, 13)

SIDES

Buttery mash ⁽⁴⁾ | Bitter leaf salad, yuzu dressing ⁽¹³⁾ | Warm super greens ⁽⁴⁾

Nori seaweed & smashed baby potatoes ^(4, 13) | Home cut fries €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