





TO SHARE

BREADS & DIPS

Selection of Artisan Breads, Olives, Pistou, Hummus, Extra Virgin Olive Oil (1A, 4, 13) 12.⁹⁵

GALWAY BAY OYSTERS

Mignonette, Tabasco, Lemon (6, 13) 6 for 21.⁹⁵
12 for 36.⁹⁵

IRISH CHARCUTERIE BOARD

Gubbeen Smokehouse Salami, Connemara Air-Dried Ham, Gubbeen Smokehouse Chorizo, Ballyisk Triple Rose Brie, Hegarty's Ballinvarrig Cheddar, Boyne Valley Blue Goat's Milk, Irish Black "butter", Artisan Breads, Olives, Apple Chutney, Pickled Vegetables (1A, 4, 13) 30.⁹⁵

STARTERS & SALADS

ROASTED CAULIFLOWER SOUP

Chives, Crème Fraîche, Treacle Bread (1A, 4) 10

MOULES MARINIÈRE

Garlic Cream, Toasted Ciabatta (1A, 4, 8, 13) 13.⁹⁵

CAESAR SALAD

Cos Lettuce, Parmesan, Bacon, Garlic Croutons, Poached Egg (4, 7, 13) 13.⁵⁰

Add Roasted Chicken Breast: 5

HEALTH BOWL

Hummus, Sprouts, Chickpeas, Quinoa, Toasted Almond, Flax Seed, Baby Marrow, Radish, Carrot, Tomato, Greens, Chia Seed, Apple Cider Vinaigrette (3A, 9, 12) 14.⁵⁰

GREEN SALAD

Rocket, Spinach, Green Beans, Asparagus, Cucumber, Toasted Sunflower & Pumpkin Seeds, Whipped Feta Dressing. (4, 12) 14

DUCK BREAST SALAD

Apple, Walnuts, Raspberry, Frisée, Rocket, Roasted Shallots, Honey Onion Vinaigrette. (3H, 12) 19

SANDWICHES

Served with a house salad and hand cut fries

OPEN ROAST VEGETABLE ON CIABATTA

Hummus, Rocket, Pistou (1A, 13) 14.⁹⁵

RARE ROAST BEEF ON WHOLE WHEAT

Sweet Mustard, Sauteed Onion, Lettuce, Pickled Cucumber (1A, 12, 13) 15

CROQUE MONSIEUR ON SOURDOUGH

Ham, Irish Cheddar (1A, 4, 12, 7, 13) 15.⁹⁵

OPEN OAK SMOKED GIN CURED SALMON ON RYE

Crème Fraîche, Pickled Shallots, Celeriac Remoulade (1A, 4, 7, 8, 12, 13) 16.⁹⁵

MAIN COURSE

8OZ IRISH BEEF BURGER

Caramelized Onion, Carrigaline Cheese, Tomato, Gherkins, Ketchup, Mustard, Hand Cut Fries (1A, 4, 12, 13) 29.⁹⁵

IRISH BEEF STRIPLOIN 10Z

Hand Cut Fries, House Salad, Mushroom Ragout (4, 9, 13) 35.⁹⁵

SPINACH GNUDI

Sesame Cream, Roasted Red Pepper, Sauteed Mushroom (9, 10, 11, 12, 13) 29.⁹⁵

OVEN BAKED SALMON

Beluga Lentils, Green Bean, Beurre Blanc, Sauce Vierge (4, 8, 9, 12, 13) 28

SLOW BRAISED LAMB SHOULDER EN CROÛTE

Beamish Gravy, Roasted Baby Carrot, Mashed Potatoes (1A, 4, 7, 12) 27

SIDES

BUTTERY MASH (4) 5.⁵⁰

BITTER LEAF SALAD (12, 13) 5.⁵⁰

ROAST ROOT VEGETABLES (4, 9) 5.⁵⁰

HOME CUT CHIPS 5.⁵⁰

SAUTEED GREENS (4) 5.⁵⁰

DESSERTS

MINT CHOCOLATE MOUSSE

Liquid Mint Centre, Chocolate Soil, Peppermint Sugar (1A, 3A, 4, 7) 9.⁹⁵

RHUBARB & STRAWBERRY TART

Filo Pastry, Browned Butter Crumble, Strawberry Fruit Leather, Vanilla Ice Cream (1A, 3A, 4, 13) 9.⁹⁵

GINGER CAKE

Ginger Ice Cream, Clotted Cream, Brandy Snap (1A, 4, 7, 13) 9.⁹⁵

SELECTION OF IRISH GELATO,

Vanilla, Strawberry, Chocolate, Mixed Berries (4, 13) 9.⁹⁵

SELECTION OF IRISH CHEESES,

Rhubarb Chutney, Grapes, Crackers (1A, 4, 13) 14.⁹⁵

DRINKS

Scan me to see our extensive drinks list



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