


ROOM SERVING MEMBER UNZEN

STARTERS

- SPICY WINGS** ^{MK CY} €13
signature chilli & butter emulsion, cilantro, Cashel blue cheese dip, celery batons & pickled carrots
- SPICY CAULIWINGS** ^{SE SY MS} €12
signature chilli & sesame sauce, pickled ginger ribbons, dark sweet chilli
- SOUP OF THE DAY** €9
please ask server
- SEAFOOD MARINARA** ^{FH CS CY WH MK} €14
tomato & fennel velouté, calamari, smoked local fish, mussels, homemade soda bread
- THE  SALAD** ^{SY SE} (starter / main) €12 / €18
(served with roast chicken or tofu)
pak choi, sugar snaps, cucumber, scallion, crushed peanuts, ginger, honey & sesame dressing
- SPICY MISO BEEF & NOODLE SALAD** ^{SY SE CY LU} €14
glass noodles, coriander, ginger & lime nage, pickled carrots, celery, toasted sesame seeds

MAINS

- 8OZ SIRLOIN STEAK** ^{MK} €28
chard banana shallots, spinach, cherry tomato on vine, garlic butter foam or pepper sauce
- LAMB KOFTA** ^{WH MK} €24
sumac, pearl cous cous, cucumber & mint raita, onion & cranberry chutney
- VEGAN WHOPPER** ^{WH MD CY} €20
sweet potato & courgette, lettuce, beef tomato & vegan aioli, sweet potato fries
- THE  BURGER** ^{WH MK EG CY} €20
brioche bun, bacon jam, onion, tomato, garlic mayo, twice cooked fries
- MONK & CHIPS** ^{FH WH EG SP} €26
tempura battered monkfish, crushed peas, tartar sauce, twice cooked fries
- FREE RANGE CHICKEN SUPREME** ^{MK WH SP} €25
herb stuffed Irish chicken, braised carrot & leek, fondant potato, rosemary & lavender jus
- POACHED HALIBUT** ^{FH LP SY SE} €28
haricot bean ragu, chard asparagus, sweetcorn purée, ponzu yuzu
- LINGUINE AL LEGUME** ^{WH TN MK} €22
wild mushroom, courgette, truffle oil, roasted garlic creamy pesto, rocket, ricotta

SIDES

- BROCCOLI GRATIN** ^{MK WH} bechamel, jalapeños, smoked cheese €6
- RISSOLI POTATO** rosemary, smoked paprika, garlic €6
- FATTOUSH SALAD** ^{MK} peppers, olives, cucumber, red radish, baby gem, feta €6
- CLONAKILTY BLACK PUDDING MASH** ^{WH MK} €6
- SWEET POTATO FRIES/TWICE COOKED FRIES** ^{SP} €6

DESSERTS

- DARK CHOCOLATE GANACHE CAKE** €9
Belgian chocolate & coconut
- LEMON POSSET** ^{MK WH} €9
raspberry sorbet, biscotti crumble
- TONKA BEAN PANNA COTTA** ^{MK WH} €9
chocolate soil, amaretto gel, salted caramel ice cream
- TOFFEE PUDDING** ^{MK WH} €9
medjool dates, silky butterscotch sauce, hint of ginger
- THE ENGLISH MARKET CHEESE SELECTION** ^{MK WH TN} €11
celtic root chutney, rustic thin crackers

This menu is available from 12:00-22:00
Please note, a delivery charge of €7 per order applies

ALLERGEN KEY

Wheat ^{WH} Crustaceans ^{CS} Eggs ^{EG} Fish ^{FH}
Peanuts ^{PN} Soy Beans ^{SY} Dairy ^{MK} Tree Nuts ^{TN}
Celery ^{CY} Mustard ^{MD} Sesame ^{SE} Sulphites ^{SP}
Lupin ^{LP} Molluscs ^{MS}

Please inform your server if you suffer from any food allergies

DRINKS MENU

scan me to see our
extensive drinks list

