

sample restaurant menu

starters

buffalo mozzarella

plum tomatoes, mesclun leaves, pistachios, aged balsamic, pomace olive oil
allergen 5 pistachio, 7

€12.00

classic caesar salad

baby gem, bacon lardons, garlic croutons, parmesan cheese, light anchovy dressing
allergen 3 anchovy, 6 wheat, 7, 8, 11, 12, 13

€11.50

atlantic salmon tartare

avocado mousse, gherkin, capers, shallot, radish, dill mayo
allergen 3 salmon, 11, 13

€12.00

black fig & apple salad (vegan)

cantaloupe pearls, physalis, rocket, orange, mixed seeds, citrus dressing
contains no allergen

€10.00

homemade soup of the day

chive oil
allergen 7, 9, 12

€6.00

main course

short rib of hereford beef

celeriac & potato puree, seasonal vegetables, pak choi, pearl onion jus
allergen 7, 8, 9, 12

€22.50

pan-roast wasabi & sesame salmon

spiced tomato & bell peppers peperonata, potato fondant, lime
allergen 3 salmon, 7, 9, 10, 12, 13

€22.50

black angus beef burger

brioche bap, cheddar cheese, tomato, arugula, pancetta, truffle aioli, thick cut chips
allergen 6 wheat, 7, 9, 10, 11, 13

€19.25

cloverfield chicken supreme

wild mushroom puree, carrots, roast sweet potato, charred spring onion, rosemary jus
allergen 7, 8, 9, 12

€19.25

chick pea & spinach thai red curry (vegan)

lemon grass, ginger, galangal, pickled carrot & coriander salad, basmati rice
allergen 8

€16.50





sides

chunky chips & aioli

allergen 9, 11, 13

€5.00

rocket & parmesan salad

allergen 7

€5.00

champ mash

allergen 7, 9

€5.00

broccoli & almonds

allergen 5 almond, 7

€5.00

desserts

chocolate & salted caramel cube

chocolate sable, chocolate soil, vanilla cream
allergen 6 wheat, 7, 8, 11

€8.00

raspberry & white chocolate heart

raspberry coulis, berries
allergen 6 wheat, 7, 8, 11

€8.00

passion fruit & mascarpone cheesecake

digestive biscuit crumb, whipped ganache
allergen 6 wheat, 7, 8, 11

€8.00



lemon meringue tart

mango gel, fresh cream
allergen 6 wheat, 7, 8, 9, 11

€8.00

*** all our meats & fish are irish origin**

*** please notify a member of management regarding any allergies or food intolerances**

allergen index

no1	crustaceans
no2	molluscs
no3	fish
no4	peanuts
no5	nuts (specify nut)
no6	cereal containing gluten
no7	milk/milk products
no8	soya
no9	sulphur dioxide
no10	sesame seeds
no11	egg
no12	celery and celeriac
no13	mustard
no14	lupin

