starters

heirloom tomatoes & mozzarella 12.50
toasted pumpkin seeds, basil, aged balsamic reduction, pomace olive oil
allergen 7

classic caesar salad 11.50
baby gem, bacon lardons, garlic croutons, parmesan cheese, light anchovy dressing
allergen 3 anchovy, 6 wheat, 7, 8, 11, 12, 13

citrus cured salmon 12.50
cucumber ribbons, kumquat, dill oil, lemon mayo
allergen 3 salmon, 11, 13

smoked haddock arancini 12.00
panko crumbed rice balls, garlic aioli, grated parmesan
allergen 3 haddock, 6 wheat, 7, 8, 11, 13

grilled artichokes salad (vegan) 11.50
fine beans, peppers, new potatoes, cherry tomatoes, rocket, dijon dressing
allergen 13

homemade soup of the day (v) 6.50
brown soda bread & butter
allergen 6, 7, 9, 12

sides

chunky chips & aioli 5.00
allergen 9, 11, 13

rocket & parmesan salad 5.00
allergen 7

champ mash 5.00
allergen 7, 9

broccoli & almonds 5.00
allergen 5 almonds, 7

allergen index

no 1 crustaceans
no 2 molluscs
no 3 fish
no 4 peanuts
no 5 nuts (specify nut)
no 6 cereal containing gluten
no 7 milk/milk products
no 8 soya
no 9 sulphur dioxide
no 10 sesame seeds
no 11 egg
no 12 celery & celeriac
no 13 mustard
no 14 lupin
no15 alcohol (derivative of alcohol), vinegar
no16 yeast, wheat, rye & oats

* menus are sanitised prior to use
* all our meat & fish are of irish origin
* please notify a member of management regarding any allergies or food intolerances

mains

guinness braised short rib of hereford beef 22.50
celeriac foam, potato fondant, sprouting broccoli, gremolata, pearl onion jus
allergen 7, 8, 9, 12

pan-roast lemon & herb salmon 21.50
aubergine & plum tomato caponata, shaved fennel, caper & lime dressing
allergen 3 salmon, 7, 9, 10, 12, 13

atlantic cod fillet 21.50
fresh potato gnocchi, castletownbere crab, santos tomatoes, extra virgin olive oil
allergen 1 crab, 3 cod, 7, 9, 10, 12, 13

black angus beef burger 19.50
brioche bap, cheddar cheese, tomato, rocket, smoked bacon, truffle aioli, thick cut chips
allergen 6 wheat, 7, 9, 11, 13

10oz prime striploin steak 29.50
buttermilk onion rings, roast harissa tomatoes, watercress, chunky chips, pepper cream sauce
allergen 6 barley & wheat, 7, 8, 9, 11, 12

cloverfield chicken supreme 19.50
butternut squash, baby carrots, champ potato, charred spring onion, honey & tarragon sauce
allergen 7, 9, 12

rump of wicklow lamb 27.50
puffed rice crust, spiced parsnip puree, rosemary scented potato fondant, fennel, madeira jus
allergen 6 barley, 7, 9, 12, 13

asparagus & leek tortelloni (v) 18.50
fresh egg pasta filled with asparagus and leek, white wine cream sauce, grana padano
allergen 6 wheat, 7, 8, 11, 12

chickpea & spinach thai red curry (vegan) 18.50
lemon grass, ginger, galangal, red chilli, steamed basmati rice
allergen 8

desserts

dark chocolate & orange bar 8.50
chocolate soil, whipped ganache, blood orange gel
allergen 6 wheat, 7, 8, 11

raspberry & white chocolate heart 8.50
raspberry coulis, fresh berries
allergen 6 wheat, 7, 8, 11

apricot & ginger cheesecake 8.50
crushed meringue, passion fruit gel
allergen 6 wheat, 7, 11

maple pecan tart 8.50
white chocolate & cinnamon quenelle, caramel
allergen 5 pecans, 6 wheat, 7, 11