



all menus on our website are sample menus and are subject to seasonal changes and price variations

2 course meal **€36**
3 course meal **€40**

starters

heirloom tomatoes & mozzarella

toasted pumpkin seeds, basil, aged balsamic reduction, pomace olive oil
allergen 7

classic caesar salad

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

citrus cured salmon

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

grilled artichokes salad (vegan)

fine beans, peppers, new potatoes, cherry tomatoes, rocket, dijon dressing
allergen 13

homemade soup of the day (v)

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

celeriac foam, potato fondant, sprouting broccoli, gremolata, pearl onion jus
allergen 7, 8, 9, 12

pan-roast lemon & herb salmon

aubergine & plum tomato caponata, shaved fennel, caper & lime dressing
allergen 3 salmon, 7, 9, 10, 12, 13

black angus beef burger

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

cloverfield chicken supreme

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

asparagus & leek tortelloni (v)

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)

lemon grass, ginger, galangal, red chilli, steamed basmati rice
allergen 8

desserts

dark chocolate & orange bar

chocolate soil, whipped ganache, blood orange gel
allergen 6 wheat, 7, 8, 11

raspberry & white chocolate heart

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

apricot & ginger cheesecake

crushed meringue, passion fruit gel
allergen 6 wheat, 7, 11

maple pecan tart

white chocolate & cinnamon quenelle, caramel
allergen 5 pecans, 6 wheat, 7, 11