

# restaurant menu

## 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*

### 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*

## main courses

### guinness braised short rib of hereford beef €22.50

celeriac foam, potato fondant, sprouting broccoli, gremolata, pearl onion jus  
*allergen 6 barley, 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*

### 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*

### cloverfield chicken supreme €19.50

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

### 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*

### chick pea & spinach thai red curry (vegan) €16.50

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

## sides

### chunky chips & aioli €5

*allergen 9, 11, 13*

### rocket & parmesan salad €5

*allergen 7*

### champ mash €5

*allergen 7, 9*

### broccoli & almonds €5

*allergen 5 almonds, 7*

## 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*

**\*all our meats 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

