



set menu

starters

homemade soup of the day (v)

brown soda bread and butter

(allergen 6 wheat, 7, 9, 12)

goats cheese & baked baby beets

st.tola, rainbow beets, shaved pear, toasted walnuts, cider honey dressing

(allergen 5 walnuts, 7, 9)

buffalo hot wings

louisiana style, celery, blue cheese

(allergen 7, 8, 11, 12)

caesar salad

chargrilled chicken, baby gem, bacon, garlic croutons, parmesan cheese, light anchovy dressing

(allergen 3 anchovy, 6 wheat, 7, 8, 11, 12)

mains

black angus irish beef burger

brioche bap, beef tomato, rocket, cheddar cheese, bacon, truffle aioli, chunky chips

(allergen 6 wheat, 7, 9, 11, 12)

steak sandwich

irish beef striploin, ciabatta, red onion marmalade, rocket leaves, mustard mayo, skinny fries

(allergen 6 wheat, rye, barley, 7, 8, 11, 13)

pan fried salmon

harissa marinade, chargrilled vegetables, lemon

(allergen 3 salmon, 12)

thai red chicken curry

lemongrass, ginger, galangal, red chilli, steamed basmati rice, prawn crackers

(allergen 1 prawn, 8)

chick pea, cauliflower & baby spinach (vegan)

lemongrass, ginger, galangal, red chilli, steamed basmati rice

(allergens 8)

desserts

chocolate & raspberry mousse dome

(allergen 5 almond, 6 wheat, 7, 8, 11)

first dates 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)



* all our beef is 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

