

## SANDWICHES

Available daily from 12pm-6pm

ADD A SMALL SIDE OF CHIPS TO ANY  
OF OUR SANDWICH OPTIONS FOR +€3.50

SMOKED SALMON €16.50

on guinness bread, house salad, lemon & chive cream cheese, lemon  
**contains wheat, oat, barley, fish, milk, almond, mustard, sulphites, pine nuts**  
(can be made on gluten free bread which contains soya, gluten free wheat)

CHICKEN MUSAKHAN WRAP €11.50

slow roast chicken in sumac and onion, tzaziki dressing,  
pine nut, house salad  
**contains wheat, milk, almond, pine nuts, soya, mustard, sulphites**  
(can be made in a gluten free wrap)

CHEF'S CROQUE MADAME €12.50

sourdough brioche, sun dried tomato pesto, connemara ham,  
poached egg, cais na tir cheese, house salad  
**contains wheat, egg, milk, mustard, sulphites, almond, soya, pine nuts**  
(available gluten free)

ALL OUR BEEF IS OF IRISH ORIGIN

Available daily from 12pm-9pm

## SALADS

- ARDSALLAGH GOAT'S CHEESE SALAD €12.50/€16.50  
baby leaves, cranberries, organic olive oil vinaigrette,  
toasted pine nuts, 20 year old guisti balsamic vinegar  
contains wheat, oat, milk, mustard, sulphites, pine nuts, almond  
starter / main
- GUBBEEN CHORIZO & ORANGE SALAD €11.50/€15.50  
baby gem, orange & crème fraiche dressing, hegarty cheese  
contains wheat, egg, soya, milk, mustard, sulphites, almond,  
pine nuts - can be made in a gluten free  
starter / main
- add chicken contains soya €4.50
- add prawns contains crustacean €5.50
- add duck confit contains celery, sulphites €5.50

## LITE BITES

- SOUP OF THE DAY €7.50  
served with house-made guinness bread  
contains celery, sulphites, wheat, barley, oat (milk in bread only)  
vegan option available
- CHEDDAR CHEESE & ALE SOUP €8.50  
lightly spiced creamy cheddar soup, garlic croutons  
contains wheat, oat, barley, celery, sulphites, egg, milk
- TRADITIONAL LOBSTER BISQUE €14.50  
nduja di spillinga cream cheese, toasted sourdough  
contains crustacean, fish, milk, sulphites, wheat
- CRISP OAT CRUSTED BLACK PUDDING €9.50  
alfonso mango, cranberry salad, mustard dressing  
contains gluten free oat, egg, milk, soya, mustard,  
sulphites, almond, pine nuts, celery
- GOCHUJANG ANDARL FARM PORK BELLY €12.50  
kimchi, house salad, sesame  
contains fish, soya, mustard, sulphites, pine nuts, almond, sesame
- BELUGA LENTIL & PIEDMONT PISTACHIO PATÉ €11.50  
beetroot gel, toasted truffle sourdough  
contains soya, celery, pistachio, wheat, pine nuts, mustard, almond

## SIDE ORDERS

- MASH POTATOES €5.00  
contains milk, sulphites
- HAND CUT FRIES €5.00  
contain soya, sulphites
- PUFFED POMMES DAUPHINE €5.00  
contains wheat, egg, soya, sulphites
- HOUSE SALAD €5.00  
contains soya, mustard, sulphites, almond, pine nuts
- SEASONAL VEGETABLES €5.00  
contains wheat, milk

## MAIN COURSES

- DEXTER BEEF OSSO BUCCO** €29.50  
pappardelle, tomato, mushroom & bacon ragu,  
parmesan, sourdough crostini  
**contains egg, wheat, soya, milk, celery, sulphites**
- IRISH CORN FED CHICKEN SUPREME** €26.50  
puffed dauphine potatoes, wild mushroom and marsala sauce  
**contains egg, wheat, soya, milk, celery, sulphites**
- COD & PRAWNS CANNELLONI** €25.50  
lobster nantua sauce, cais na tir cheese, zesty crunch  
**contains egg, crustacean, fish, wheat, soya, milk, celery, sulphites**
- IRISH SALMON RECHEADO** €27.50  
masala marinated salmon, crushed potatoes,  
carrot & coriander dressing  
**contains fish, milk, celery, sulphites, mustard**
- CHEF'S SIGNATURE MEJADRA** €22.50  
middle eastern spiced beluga lentils, pilaf red rice,  
carrot, yogurt & coriander sauce, toonsbridge halloumi,  
fried onions, sumac  
**contains milk, celery**
- CHARRED HEREFORD SIRLOIN STEAK** €32.50  
pont neuf potatoes, brandy pepper sauce  
**contains milk, soya, mustard, sulphites, pine nuts, almond**
- GLUTEN FREE BATTERED  
FILLET OF SEA BREAM** €25.50  
fennel & orange salad, tartar sauce, chips, lemon  
**contains egg, fish, mustard, sulphite, crustacean, pine nuts, almond**
- 8<sup>OZ</sup> KINGSBURY IRISH WAGYU BURGER** €27.50  
sourdough beer bun, truffle mayo, gem, tomato,  
pickled cucumber, chips  
**contains wheat, oat, barley, egg, soya, mustard, sulphites, pine nuts,  
almond- can be made gluten free but will contain sesame**
- GRILLED CHICKEN BURGER** €18.50  
sourdough beer bun, avocado guacamole, gem, tomato, chips  
**contains wheat, oat, barley, milk, soya, sulphites, mustard,  
pine nuts, almonds - can be made gluten free but will contain sesame**
- ORGANIC CHICK PEA & EDAMAME BURGER** €16.50  
sourdough beer bun, avocado guacamole, gem, tomato, chips  
**contains wheat, oat, barley, milk, soya, sulphites, mustard, pine nuts,  
almonds - can be made gluten free but will contain sesame**
- CHARRED CHICKEN CURRY** €22.50  
burmese inspired roasted tomato curry sauce,  
basmati rice, flat bread  
**contains wheat (flat bread only), soya, celery, almond**
- VEGAN CURRY** €18.50  
burmese inspired roasted tomato curry sauce, chick peas,  
courgette and aubergine basmati rice, flat bread  
**contains wheat (flat bread only), soya, celery, almond**

## CHEESE MENU

THE IRISH FARMHOUSE CHEESE PLATTER €18.50

For you or to share... Cashel Blue, Cooleeney, Milleens and Smoked Applewood cheddar, served with a chutney, fruit and crackers.

**contains wheat, barley, milk, walnuts, mustard, sulphites**

CASHEL BLUE CHEESE, CO. TIPPERARY €6.90

With beetroot crisp, coffee & cocoa and warm Aghadoe Honey

*Cashel Blue is Ireland's first farmhouse blue cheese. It has a crumbly texture when young but as it matures it becomes semi soft with a strong flavour. Earthy flavour pairing from the beetroot and coffee finished with our own honey will soften this robust blue cheese*

**contains wheat, egg, soya, milk, almonds**

**Pair it with a taste of Dow's LBV Port Wine +€3.50**

COOLEENEY FARMHOUSE CHEESE €5.90

With truffle salt, sweet fermented walnut, crispy lavash bread

*Produced by Cooleeney in Co. Tipperary, this cheese is a camembert type cheese with a bloomy white rind. It is mild when young and as it matures the cheese softens and develops an aromatic clean flavour. For this cheese we went with a classic walnut and truffle combination.*

**contains wheat, egg, milk, walnuts**

**Pair it with a taste of Graham Organic Port Wine +€3.50**

MILLEENS FARMHOUSE THYME & PINK PEPPERCORN €5.90

INFUSED IRISH RAPESEED OIL CHEESE

With apple, Cronin's cider & saffron chutney, potato cracker

*A mature Milleens exhibits all the classic characteristics of a semi soft cheese. Its pronounced aroma indicates maturity and correct development. The oil infusion will temper the strength of the cheese and the sharp chutney will pair perfectly with this cheese. Made in County Cork*

**contains soya, milk, mustard, sulphites**

**Pair it with a taste of Kratcher, Cuvee Auslese +€4.00**

MOSSFIELD ORGANIC CHEESE €6.90

CUMIN & RED WINE PRESSED CHEESE

With Mout de raisin mustard, grapes, crackers

*Mossfield organic cheese is a handmade farmhouse hard cheese made in Co. Offaly. It is a multiple award winner inclusive of the World cheese award. We brush it with a Beaujolais Fleurie to add a unique characteristic to this already beautiful cheese.*

**contains wheat, milk, mustard, sulphites**

**Pair it with a taste of Organic Domaine Bousquet +€4.00**

## DESSERTS

CHOCOLATE & BAILEY'S SPHERE €13.50

peanut butter crunch, chocolate sauce

**contains egg, milk, soya, wheat, peanut, hazelnut, almond**

VANILLA CRÈME BRÛLÉE €11.50

sesame snap

**contains egg, wheat, milk, sesame**

CHEESECAKE OF THE DAY €12.50

your server will tell you all about it

**contains egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio**

STICKY TOFFEE & PINEAPPLE PUDDING €12.50

treacle caramel, vanilla ice cream

**contains egg, milk, soya, wheat, hazelnut, almond**

APPLE GRANOLA CRUMBLE €12.50

apple gel, caramel ice cream

**contains egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio - can be made gluten free and vegan**

AGHADOE ASSIETTE GOURMANDE €11.50

selection of mini desserts from our pastry team

**contains egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio**