

Plátaí Beaga

(for when you can't decide... or want to grab a few to share)

Pork

crisp gochujang irish pork belly,
house made kimchi

€8.50

*contains fish, soya, mustard, sulphites, pine nut,
almond, sesame*

Lamb

kerry lamb kofta, ranch dip

€8.50

contains milk, eggs, sulphites

Mushroom

crisp mushroom arancini, garlic aioli

€7.50

contains egg, soya, dairy, celery, sulphites

Falafel vegan

crisp falafel bites,
avocado guacamole

€7.50

contains wheat, soya, sulphites

Beetroot vegan

beetroot hummus, vegetable
crisps, flat bread

€7.50

contains wheat, sesame

Prawn

crisp battered prawns,
mango & chilli dip

€9.50

*contains crustacean, fish, sulphite,
pine nut, almond*

Fish

fish cake bites, saffron aioli

€9.50

*contains crustacean, fish, milk, egg,
mustard, sulphite, soya, almond, pine nut*

Potato

fried potatoes, cajun mayo

€5.50

contains egg, soya

Príomhchúrsaí

(for when you're actually quite hungry)

Irish Salmon Tasting

smoked salmon, house made gravlax, salmon, nori seaweed
selection of breads, lemon & chive cream cheese, house salad, lemon

€24.50

*contains wheat, oat, barley, fish, milk, almond, mustard, sulphites, pine nut
gluten free bread option contains, soya, gluten free wheat*

Irish Artisan Cuts

connemara ham, beef and lamb, smoked gubbeen chorizo,
corndale coppa, salami, chutneys, relish, selection of breads

€24.50

contains wheat, egg, milk, mustard, sulphites, almond, soya, pine nut - gluten free option available

Wagyu

8oz kingsbury irish wagyu burger, sourdough beer bun,
truffle mayo, gem, tomato, pickled cucumber, chips

€28.50

*contains wheat, oat, barley, egg, soya, mustard, sulphites, pine nut, almond
gluten free option available containing sesame*

Sirloin

charred 10oz hereford sirloin steak, pont neuf potatoes,
brandy pepper sauce

€39.50

contains milk, wheat, sulphites, fish, crustacean

Prawn

prawn saganaki, garlic prawns cooked in an ouzo scented chilli
tomato sauce, topped with feta cheese served with garlic rustic bread

€18.50

contains wheat, fish, crustacean, milk, sulphites

Vegetable

organic chickpea & edamame burger, sourdough beer bun,
guacamole, baby gem, tomato, chips

€17.50

contains wheat, egg, dairy, soya, celery, mustard, sulphites, pine nut - gluten free option available containing sesame

ADD A SMALL HOUSE SALAD €4.50

contains soya, almonds, mustard, sulphites

ADD HAND CUT CHIPS €4.50

contains soya, sulphites

Pláta Cáise

(because there is never a bad time for cheese)

Milleens

milleens farmhouse thyme & pink peppercorn infused irish rapeseed oil cheese, apple, cronin's cider & saffron chutney, potato cracker

A mature Co Cork cheese exhibits all the classic characteristics of a semi soft cheese. Its pronounced aroma indicates maturity and correct development. The oil infusion will temper the cheeses strength and the sharp chutney will pair perfectly

€5.90

contains soya, milk, mustard, sulphites

Pair it with a taste of

Kracher, Cuvée Auslese +€4.00

Mossfield

mossfield cumin & red wine pressed organic cheese, mout de raisin mustard, grapes, crackers

This is a handmade farmhouse hard cheese from 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.

€6.90

contains wheat, milk, mustard, sulphites

Pair it with a taste of

Organic Domaine Bousquet +€4.00

Cashel

cashel blue cheese, beetroot crisp, coffee & cocoa, warm aghadoe honey

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 honey will soften this robust cheese

€6.90

contains wheat, egg, soya, milk, almond

Pair it with a taste of

Dow's LBV Port Wine +€3.50

Cooleeney

cooleeney farmhouse cheese, truffle salt, sweet fermented walnut, lavash bread

Produced in Co. Tipperary, this 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. Presented with a classic walnut & truffle combination.

€5.90

contains wheat, egg, milk, walnut

Pair it with a taste of

Graham Organic Port Wine +€3.50

Farmhouse

irish farmhouse plate for one or to share with cashel blue, cooleeney, milleens, smoked applewood, chutney, fruit, crackers

€18.50

contains wheat, barley, milk, walnut, mustard, sulphites



Milseoga

(for everyone with a sweet tooth)

Madong Chocolate Mousse

almond, pistachio ice cream

€13.50

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

Yuzu Crème Brûlée

honey & vanilla madeleine

€13.50

contains egg, wheat, milk

Sticky Toffee & Apricot Pudding

treacle caramel, vanilla ice cream

€12.50

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

Cheesecake of the Day

€12.50

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

Apple Crumble

apple gel, caramel ice cream

€12.50

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

Aghadoe Assiette Gourmande

selection of mini desserts from our pastry team

€12.50

contains wheat, oats, egg, soya, dairy, brazil, cashew, pecan, almond, pistachio, walnut, sulphites

