

Plátaí Beaga

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

Pork

irish pork belly, mango bbq glaze

€8.50

contains soya, mustard, sulphites

Chicken

balsamic glazed chicken wings,
ranch dressing

€7.50

contains egg, soya, milk, sulphites

Beef

beef slider, truffle mayo,
cheddar cheese, tomato

€6.50

*contains wheat, egg, mustard, soya, sulphites
can be made gluten free*

Salmon

irish salmon rillette, brown bread

€7.50

contains wheat, barley, sulphites, egg, milk, fish, milk

Prawn

crisp battered prawns,
sweet chilli dip

€8.50

contains crustacean, soya, sulphite,

Haddock

haddock beignet, tartar sauce

€8.50

contains fish, crustacean traces, egg, mustard, sulphites, soya

Mushroom

crisp mushroom arancini, garlic aioli

€7.50

contains egg, soya, sulphites

Goat's Cheese

goat's cheese cocktail salad,
pistachio, grapes

€7.50

contains sulphites, milk, mustard, pistachio, pine nut

Falafel vegan

crisp falafel bites,
avocado guacamole

€7.50

contains wheat, soya, sulphites

Beetroot vegan

beetroot hummus, vegetable
crisps, tortilla

€6.50

contains wheat, sesame, soya

Edamame vegan

warm edamame, squash, pickled
girolles, yuzu dressing

€5.50

contains wheat, sulphites, soya

Príomhchúrsaí

(for when you're actually quite hungry)

Beef

irish beef burger, Sourdough beer bun, cheddar cheese, truffle mayo, gem, tomato, pickled cucumber, chips

€25.00

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

Chicken

sourdough beer bun, battered chicken dipped in hot sauce, ranch dressing, fries

€24.00

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

Prawn

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

€18.50

contains wheat, fish, crustacean, milk, sulphites

Beef CHEF'S SIGNATURE CHILLI DISH

jameson braised beef & spiced fried beef, blackened smoked beef in a spicy organic bean sauce, irish corn bread, beef dripping fried potato, irish sour cream

€27.50

contains celery, egg, wheat, oat, barley, milk

Vegetable

warm butternut squash salad with organic edamame, pickled girolles, vegan feta, smoked almond, yuzu dressing

€24.50

contains wheat, soya, sulphites, almond

ADD SMALL HOUSE SALAD, DRIED CRANBERRIES, TOASTED NUTS €5.50

contains mustard, soya, hazelnut, pine nut, almond

ADD POTATO WEDGES, TRUFFLE AIOLI €5.50

contains soya, egg, sulphite, mustard

ADD HAND CUT CHIPS €5.50

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)

Eton Mess

winter berries, crème de cassis, toasted almond, cracked pepper

€11.50

contains egg, milk, soya, sulphites, almond

Vanilla Crème Brûlée

orange blossom madeleine

€13.50

contains egg, wheat, milk

Cheesecake of the Day

€13.50

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

