

# 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*

