





TO SHARE

BREADS & DIPS

Selection of Artisan Breads,
Olives, Pistou, Hummus, Extra Virgin Olive Oil ^(1A, 4, 13) 12.⁹⁵

GALWAY BAY OYSTERS
Mignonette, Tabasco, Lemon ^(6, 13)

6 for 21.⁹⁵
12 for 36.⁹⁵

IRISH CHARCUTERIE BOARD

Gubbeen Smokehouse Salami, Connemara Air-Dried Ham, Gubbeen Smokehouse Chorizo,
Ballyisk Triple Rose Brie, Hegarty's Ballinvarrig Cheddar, Boyne Valley Blue Goat's Milk,
Irish Black "butter", Artisan Breads, Olives, Apple Chutney, Pickled Vegetables ^(1A, 4, 13) 30.⁹⁵

LUNCH

STARTERS & SALADS

ROASTED CAULIFLOWER SOUP
Chives, Crème Fraîche,
Treacle Bread ^(1A, 4) 10

MOULES MARINIÈRE
Garlic Cream,
Toasted Ciabatta ^(1A, 4, 8, 13) 13.⁹⁵

CAESAR SALAD
Cos Lettuce, Parmesan,
Bacon, Garlic Croutons,
Poached Egg ^(4, 7, 13) 13.⁵⁰

Add Roasted Chicken Breast: 5

HEALTH BOWL
Hummus, Sprouts, Chickpeas, Quinoa,
Toasted Almond, Flax Seed, Baby Marrow,
Radish, Carrot, Tomato, Greens,
Chia Seed, Apple Cider Vinaigrette ^(3A, 9, 12) 14.⁵⁰

GREEN SALAD
Rocket, Spinach, Green Beans, Asparagus,
Cucumber, Toasted Sunflower &
Pumpkin Seeds, Whipped Feta Dressing. ^(4, 12) 14

DUCK BREAST SALAD
Apple, Walnuts, Raspberry, Frisée,
Rocket, Roasted Shallots,
Honey Onion Vinaigrette. ^(3H, 12) 19

SANDWICHES

Served with a house salad and hand cut fries

OPEN ROAST VEGETABLE
ON CIABATTA
Hummus, Rocket, Pistou ^(1A, 13) 14.⁹⁵

RARE ROAST BEEF
ON WHOLE WHEAT
Sweet Mustard, Sauteed Onion,
Lettuce, Pickled Cucumber ^(1A, 12, 13) 15

CROQUE MONSIEUR
ON SOURDOUGH
Ham, Irish Cheddar ^(1A, 4, 12, 7, 13) 15.⁹⁵

OPEN OAK SMOKED
GIN CURED SALMON ON RYE
Crème Fraîche, Pickled Shallots,
Celeriac Remoulade ^(1A, 4, 7, 8, 12, 13) 16.⁹⁵

MAIN COURSE

8OZ IRISH BEEF BURGER
Caramelized Onion, Carrigaline Cheese, Tomato, Gherkins,
Ketchup, Mustard, Hand Cut Fries ^(1A, 4, 12, 13) 29.⁹⁵

IRISH BEEF STRIPLOIN 10Z
Hand Cut Fries, House Salad, Mushroom Ragout ^(4, 9, 13) 35.⁹⁵

SPINACH GNUDI
Sesame Cream, Roasted Red Pepper, Sauteed Mushroom ^(9, 10, 11, 12, 13) 29.⁹⁵

OVEN BAKED SALMON
Beluga Lentils, Green Bean, Beurre Blanc, Sauce Vierge ^(4, 8, 9, 12, 13) 28

SLOW BRAISED LAMB SHOULDER EN CROÛTE
Beamish Gravy, Roasted Baby Carrot, Mashed Potatoes ^(1A, 4, 7, 12) 27

SIDES

BUTTERY MASH ⁽⁴⁾ 5.⁵⁰
BITTER LEAF SALAD ^(12, 13) 5.⁵⁰

ROAST ROOT VEGETABLES ^(4, 9) 5.⁵⁰
HOME CUT CHIPS 5.⁵⁰

SAUTEED GREENS ⁽⁴⁾ 5.⁵⁰

DESSERTS

MINT CHOCOLATE MOUSSE
Liquid Mint Centre,
Chocolate Soil,
Peppermint Sugar ^(1A, 3A, 4, 7) 9.⁹⁵

RHUBARB & STRAWBERRY TART
Filo Pastry,
Browned Butter Crumble,
Strawberry Fruit Leather,
Vanilla Ice Cream ^(1A, 3A, 4, 13) 9.⁹⁵

GINGER CAKE
Ginger Ice Cream,
Clotted Cream,
Brandy Snap ^(1A, 4, 7, 13) 9.⁹⁵

SELECTION OF IRISH GELATO,
Vanilla, Strawberry, Chocolate,
Mixed Berries ^(4, 13) 9.⁹⁵

SELECTION OF
IRISH CHEESES,
Rhubarb Chutney,
Grapes, Crackers ^(1A, 4, 13) 14.⁹⁵

DRINKS

Scan me to see our extensive drinks list



ALLERGENS 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats) 2 Peanuts 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4 Milk 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) 6 Mollusc 7 Eggs 8 Fish 9 Celery 10 Soya 11 Sesame Seeds 12 Mustard 13 Sulphur Dioxide and Sulphites 14 Lupin