

Starters

ZESTY CHICKEN BITES

crispy chicken in a soya-ginger orange sauce, coriander mayo dip (4,12,13)

CHILLI & LIME PRAWNS €5 supplement

lemon & chili oil, sourdough (2,3)

HOMEMADE CORN BREAD

baked soft slices topped with feta cheese & spiced honey (2,4,7)

BURRATA SALAD

burrata cheese, roasted yellow pepper, pear, sugary nuts, roasted tomatoes, spinach & rocket, zesty house dressing (7,10,13)

Main Courses

SEAFOOD RISOTTO

fresh fish, onion, leeks, roasted red peppers, peas, chili (3,5,7,14)

PORK BELLY

soya-ginger sauce, pan fried rice, topped with fresh seasonal crunchy vegetables (12,13)

CHEF'S BANG BANG

crispy chicken & fresh vegetables coated in our chefs special sauce & aromatic rice (4,8,12,13)

SIRLOIN STEAK €10 supplement

10oz sirloin steak, sauté mushrooms & onions, chips & peppercorn sauce (4,7)

LASAGNE

Irish beef, tomato ragú, béchamel sauce, mozzarella cheese, garlic bread (2,4,7,14)

BAKED SWEET POTATO

served with crispy chickpeas, tomato & parsley salsa, homemade tahini sauce (12)

€42 per person

**10% service charge is added to parties of 10 people or more*

Desserts

STICKY TOFFEE PUDDING

vanilla ice cream (2,4,7,10)

CHOCOLATE BROWNIE

vanilla ice cream (2,4,7,10)

CANNOLI

mascarpone cream & nut praline (2,7,10)

LEMON CHEESECAKE

wild berry coulis, honeycomb (2,4,7)

Tea & Coffee

Tea €3

Organic Herbal Tea €4

(Green / Mint / Lemongrass & Ginger / Berry / Chamomile / Earl Grey)

Americano / Espresso €3.5

Cafe Latte / Capuccino / Double Espresso €4.2

Liquor Coffee €8.9

(Irish / Baileys / French / Calypso / Italian)

** non-dairy oat milk + €0.50*

** decaffeinated coffee available*

ALLERGENS LIST

1 CELERY, 2 GLUTEN, 3 CRUSTACEANS, 4 EGGS, 5 FISH,
6 LUPIN, 7 LACTOSE, 8 MOLLUSCS, 9 MUSTARD, 10 NUTS,
11 PEANUTS, 12 SESAME SEEDS, 13 SOYA, 14 SULPHUR

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