

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)

CHORIZO CROQUETTE

served with pear & sage jam, finished with black salt (2,4,7)

CAESAR SALAD

lettuce, pancetta, garlic croutons, parmesan, cured egg yolk, Caesar dressing (2,4,5,7)

Main Courses

SEAFOOD RISOTTO

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

BAKED SWEET POTATO

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

CHEF'S BANG BANG

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

RIB-EYE STEAK €10 supplement

10oz rib-eye steak, rosemary & garlic roasted potatoes, tender stem broccoli, peppercorn sauce (4,7)
recommended cooking temp. medium

LASAGNE

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

€42 per person

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

Desserts

APPLE CRUMBLE

warm custard & honeycomb (2,4,7,14)

CHOCOLATE BROWNIE

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

CHEF'S SIGNATURE FLAN

coffee sauce, caramelized popcorn (2,7)

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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