



## TO START

### NORTH COAST SEAFOOD CHOWDER\* (€11)

House-made Wheaten Bread.  
(L, F, C, M, G, SD, CY)

### DUCK CROQUETTE (€12)

Confit Duck, Smoked Duck,  
Hoisin Gel.  
(E, L, SD, SS, SY, G, MUS)

### POSH SAUSAGE ROLL (€9)

Golden Puff Pastry filled with  
Herbed Pork and Shallots,  
baked to perfection and  
paired with a Rich,  
Tangy Brown Sauce.  
(G, L, CY, SY, MUS, E, SD, SS)

### SOUP OF THE DAY\* (€8)

Made in-house daily.

### HALLOUMI FRIES (€9)

Golden Breaded Halloumi,  
Tomato & Chilli Jam.  
(G, L, E, SD, CY, MUS)

### PRAWNS PIL PIL\* (€12)

Gambas Prawns, Chilli, Garlic,  
Buttermilk Soda.  
(E, C, L, G, SD)

### BAO BUNS (€11)

Asian Spiced Pulled Pork,  
Red Cabbage Slaw, Pickled  
Veg, Gochujang Mayo.  
(G, SY, SD, SS, CY, L, E)

## SALADS

### THAI NOODLE SALAD (€18 / Starter €14)

Noodles, Shredded Red Cabbage, Carrot, Peppers,  
Tenderstem Broccoli, Spring Onion, Pickled Radish, Candied  
Peanuts, Toasted Almonds & Creamy Peanut Dressing.  
Add Chicken (€4).  
(G, SD, N, P, SY, SS)

### CAESAR SALAD\* (€18 / Starter €14)

Cos Lettuce, Egg, Croutons, Parmesan Shavings, Chicken,  
Bacon, Caesar Dressing.  
(L, CY, SD, E, G)

### GOAT'S CHEESE SALAD\* (€18 / Starter €14)

Pear, Toasted Hazelnuts, Bonbons, Pickled Beets,  
Beetroot Ketchup.  
Add Chicken (€4).  
(E, G, L, CY, SD, SY, MUS)

### WARM CAJUN CHICKEN SALAD (€18 / Starter €14)

Honey Glazed Cajun Chicken, Garlic Baby Potatoes,  
Cherry Tomato, Red Onion, Shredded Carrot, Mixed Leaves,  
Pickled Red Cabbage & Ranch Dressing.  
(MUS, SD, L, E)

## MAIN COURSES

### CHICKEN KORMA\* (€20)

Almonds, Creamy Korma Sauce,  
Poppadoms, Mango Chutney.  
(G, L, CY, MUS, SD)

### COD (€26)

Cauliflower, Romanesco, Curry Foam,  
Golden Sultana, Dukkha.  
(L, N, F, SS, SY, MUS)

### BEER BATTERED HADDOCK (€21)

Haddock, Mushy Peas, Tartare Sauce.  
(G, L, E, F, SD)

### SALT & CHILLI CHICKEN (€20)

Seasoned Vegetables, Curry Sauce.  
(G, L, E, SY, SD, MUS)

### CAJUN CHICKEN PASTA (€21)

Honey & Garlic Glazed Chicken Fillet,  
Penne Pasta, Cajun Tomato  
Cream Sauce, Shaved Parmesan,  
Garlic Ciabatta – no extra side.  
(G, L, E, SD, CY)

### BAKED SEABASS (€22)

Fillet of Seabass, Roast Chorizo, Pearl  
Onion & Baby Potato, White Wine Sauce.  
(L, SD, CY, F)

### BEEF BOURGUIGNON PIE\* (€21)

Slow Braised Beef, Bacon, Pearl Onions,  
Mushroom, Red Wine Jus.  
(G, E, L, CY, SD, SY, MUS)

### ASIAN HONEY SESAME STIR FRY\* (€19)

Served sizzling with Chicken  
or Vegetables  
(G, CY, SD, SS, SY)

### TURKEY & HAM\* (€20)

House-made Gravy,  
Cranberry & Stuffing Bonbon.  
(G, L, E, CY, SY, SD)

## FROM THE GRILL

### 100Z SIRLOIN STEAK (€34)

Flat Cap Mushroom, Chargrilled Onion, Choice of Sauce.  
(L, SY)

### BEEF BURGER\* (€21)

Irish Beef Rib Double Smash Burger, Gouda Cheese,  
Pickled Burger Sauce, Onion Ring, Crispy Bacon in a  
Toasted Brioche Bap, Onion Jam.  
(L, SY, G, E, SD)

### FILLET STEAK MEDALLIONS (€38)

2 x 4oz Fillet Steak Medallions, Flat Cap Mushroom,  
Chargrilled Onion & Choice of Sauce.  
(L, SY)

### TOASTED STEAK SANDWICH\* (€25)

Tiger Bread, Garlic Aioli, Chargrilled Onion,  
Flat Cap Mushroom, Choice of Sauce.  
(G, L, CY, SY)

ALL GRILL ITEMS SERVED WITH YOUR CHOICE OF SIDE.

## SIDES

Skinny Fries\* (€5 (SD, G)

Twice-Cooked Chips (€5) (SD, G)

Sweet Potato Fries (€5) (SD, G)

Garlic Fries (€5) (L, SD, G)

French Fried Onions (€5) (G, L, E)

Creamy Mashed Potatoes (€5) (L, SD)

Seasonal Veg (€5) (L)

Garlic Bread (€5) (SD, G, L)

Tossed Salad (€5) (G, L, E, SD, CY, MUS)

Creamy Cheese & Garlic Potatoes (€5) (L, SD, CY)

## SAUCES

Pepper Sauce (€3) (L, SY, CY, SD)

Sweet Chilli (€3) (G)

White Wine Cream (€3) (L, CY, SD)

Curry Sauce (€3) (G, MUS)

Garlic Mayonnaise (€1.50) (E)

Garlic Butter (€1.50) (L)

\*CAN BE MADE GLUTEN FREE

N=Nuts G=Gluten C=Crustaceans E=Eggs F=Fish P=Peanuts L=Lactose/Milk CY=Celery Mus=Mustard SS=Sesame Seeds LN=Lupin SD=Sulphur Dioxide  
SY=Soy Beans M=Molluscs. Our foods are prepared in an area which handles nuts, seafood & wheat, please advise your server if you have any allergies.