CAFÉ
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TO START

CHICKEN WINGS (€10)
Korean BBQ Sauce, Celery, Garlic Aioli
(G, L, E, SY, SD, CY, SS)

BAO BUNS (€11)
Pork Belly, Red Cabbage Slaw,
Gochujang Mayo
(G, L, E, SD, CY, SS, SY)

SOUP OF THE DAY (€8)
Please Ask Your Server

PRAWNS PIL PIL* (€12)
Chorizo, Garlic, Chilli,
Garlic Ciabatta
(C, CY, SD, L, G)

GOLDEN BREADED BRIE (€10)
Spiced Pear Chutney, Cranberry Gel
& Baby Leaves
(G, L, E, SD, CY, MUS)

NORTH COAST SEAFOOD CHOWDER* (€12)
House-made Wheaten Bread
(L, SD, F, C, CY, E, G)

FROM THE GARDEN

SMOKED DUCK SALAD (€19)
Mixed Leaves, Pickled Beetroot,
Orange Segments, Toasted Hazelnuts,
Pomegranate Seeds,
Balsamic Dressing
(SD, CY, N, MUS)

SMOKED CHICKEN CAESAR SALAD* (€18)
Cos Lettuce, Smoked Chicken, Bacon,
Shaved Parmesan, Garlic Croutons,
Red Onion & Caesar Dressing
Available As A Starter (€10)
(G, L, E, SD, CY, MUS)

GOATS CHEESE SALAD* (€18)
Mixed Leaves, Toasted Hazelnuts,
Pickled Beets, Pear,
Goats Cheese Bon-Bons,
Beetroot Ketchup
Available As A Starter (€12)
(G, L, E, SD, CY, N, MUS)

CAJUN CHICKEN SALAD (€18)
Honey Glazed Cajun Chicken,
Mixed Leaves, Garlic Baby Potatoes,
Cherry Tomato, Red Onion,
Shredded Carrot, Pickled Red Cabbage
& Ranch Dressing
(SD, L, E, SY, MUS)

* CAN BE MADE GLUTEN-FREE

MAINS

BUTTER CHICKEN CURRY* (€20)
Spiced Cream Sauce, Poppadom,
Mango Chutney
(L, SD, CY, MUS, N)

FISH & CHIPS (€21)
Beer Battered Cod, Mushy Peas,
Tartare Sauce, Twice-cooked Chips
No Extra Side
(G, E, SD, F)

BAKED SALMON (€24)
Butternut Squash & Sage Purée,
Samphire Salsa Verde & Brown Hazelnut Butter
(F, CY, SD, L, N)

STEAK SANDWICH* (€25)
Toasted Tiger Bread, Garlic Aioli,
Flat Cap Mushroom, Pickled Onion Ring,
Choice Of Sauce
(G, L, E, SD, CY)

MONKFISH & PRAWN SKEWER (€24)
Garlic Marinated King Prawns & Monk Fish,
Garlic & Herb Butter
(F, C, CY, SD, L)

ROAST STUFFED TURKEY & HAM* (€22)
House-made Gravy, Parma Ham Crisp,
Cranberry Gel
(G, L, E, CY, SD)

BEEF BURGER* (€21)
Irish Beef Rib Double Smash Burger,
Gouda Cheese, Pickled Burger Sauce,
Onion Ring, Crispy Bacon,
Toasted Brioche Bap, Onion Jam
(G, L, E, SD, CY, SY)

SALT & CHILLI CHICKEN (€21)
Spiced Pepper & Onion, Curry Sauce
(G, L, E, SY, SD, MUS)

CAJUN CHICKEN PASTA (€21)
Honey Glazed Cajun Chicken, Tagliatelle,
Cajun Tomato Cream Sauce,
Shaved Parmesan, Garlic Ciabatta
No Extra Side
(G, L, E, SD, CY)

ASIAN HONEY SESAME STIR-FRY (€19)
Served Sizzling With Julienne Vegetables
Add Chicken €4
(CY, SD, SS, SY)

ALL MAIN COURSES SERVED WITH YOUR CHOICE OF SIDE UNLESS OTHERWISE STATED

SANDWICHES

CLASSIC CLUB (€13)
Triple Decker Toasted Sandwich With Bacon,
Chicken, Lettuce, Tomatoes & Coleslaw
(G, L, E, MUS)

THE OPEN BOULEVARD (€12)
Prawns, Smoked Salmon, Lettuce &
Marie-rose Sauce On Fresh Weaten Bread
(G, L, E, SY, SD, MUS)

SALT & CHILLI CHICKEN WRAP (€11)
Salt & Chilli Chicken With Pickled Slaw
& Curry Mayo In A Toasted Wrap
(G, L, SD, E, MUS)

BOULEVARD BAGEL (€10)
Smoked Chicken, Mozzarella, Red Onion,
Sun-dried Tomatoes On A Toasted Bagel
(G, L, E, MUS, SD)

TOASTED HAM & CHEESE (€8)
Tiger Bread, Balymaloe Relish
(G, L, E, MUS, SD)

THE NAANWICH (€11)
Warm Indian Spiced Chicken, Curried Slaw,
Raisin & Mango Chutney On Naan Bread
(G, L, E, SY, MUS)

TWO FILLING SANDWICH* (€8)
Selection Of Fillings To Choose From - Toasted* (€8.50) / Additional Fillings (€1)

ADD A CUP OF SOUP OF PORTION OF CHIPS TO ANY SANDWICH FOR €3

SIDES

Skinny Fries*
(SD, G)

Twice-Cooked Chips
(SD, G)

Sweet Potato Fries*
(SD, G)

Garlic Chips*
(SD, G, L)

Onion Rings
(G, L, E)

Creamy Mashed Potato
(SD, L)

Honey Roast Vegetables
(L, SD)

Garlic Bread*
(G, L, SD)

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

Tossed Salad
(SD, MUS)

Mash & Veg
(SD, L)

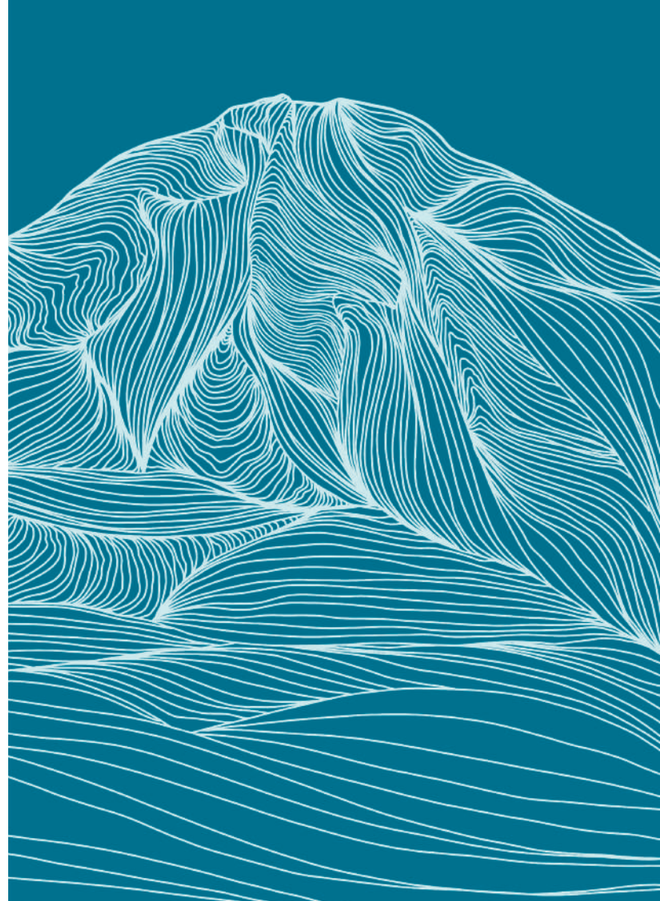
Egg Noodles
(G, SS, SY)

Basmati Rice

Mac 'N' Cheese
(G, L, E, MUS, SD, CY)

ALL ADDITIONAL SIDES €5

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

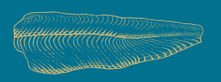


Working with local producers is at the heart of how we create our menu. Their knowledge, passion and carefully grown, raised and crafted ingredients inspire the dishes we design, shaping everything from our choice of flavours to the way we bring each plate together.
By building close relationships with the people behind our food, we celebrate the character of our region and the changing seasons, allowing quality ingredients to speak for themselves. Supporting these producers is an important part of our approach, connecting our kitchen with our community and bringing a sense of place to your dining experience.

We're proud to work with a range of local producers, including but not limited to:



McConnells Meats



Albatross Seafoods & The Fish Shop, Mountcharles



Glenside Bacon



Glenborin Eggs