CAFÉ
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STARTERS

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

HAM HOCK & CHICKEN CROQUETTE (€11)
Smoked Cheddar Velouté, Pickled Mustard Seeds & Baby Apple
(G, L, E, SD, CY, MUS)

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

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

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)

ROASTED CAULIFLOWER (€10)
Vegan Curry Mayo, Pomegranate, Toasted Almonds, Coriander
(SD, CY, N)

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

SALADS

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)

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

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

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

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)

SLOW-BRAISED BEEF FEATHERBLADE (€25)
Creamy Mashed Potato, Honey Roasted Carrot, Parsnip Crisp, Beef Jus, Chive Oil
No Extra Side
(L, SD, CY)

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

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

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

GRILL

MCCONNELL'S DRY AGED SIRLOIN* (€34)
10oz Sirloin, Flat Cap Mushroom, Pickled Onion Ring, Choice Of Sauce
(G, L, SD, CY)

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

FILLET STEAK (€38)
8oz Fillet Steak, Flat Cap Mushroom, Pickled Onion Ring, Choice Of Sauce
(G, L, SD, CY)

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)

ALL MAIN COURSES AND GRILL ITEMS ARE SERVED WITH YOUR CHOICE OF SIDE UNLESS OTHERWISE STATED

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

SAUCES

House-made Gravy (€3) (CY, SD)

Peppercorn Cream (€3) (L, CY, SD)

White Wine Cream (€3) (L, CY, SD)

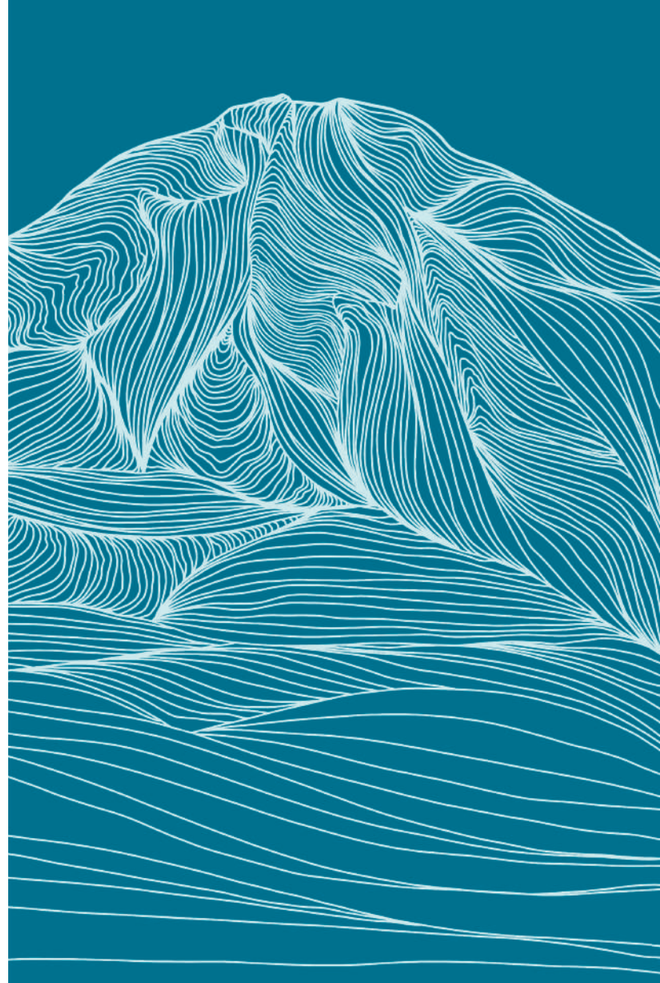
Curry Sauce (€3) (G, MUS)

Sweet Chilli Sauce (€1.50) (SD)

Garlic Mayo (€1.50) (E, SD)

Garlic Butter (€1.50) (L)

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.

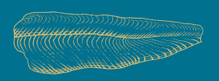


Working with local producers is at the heart of how we create our menu. Their knowledge, passion and carefully grown, raised and crafted ingredients inspire the dishes we design, shaping everything from our choice of flavours to the way we bring each plate together.
By building close relationships with 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