

A LA CARTE
LUNCH

STARTERS

Soup of the Day, Country Butter & Sour Dough Bread (1a, 4)	€8.50
Native Crab, Avocado, Tomato, Basil Salad (5A, 7, 13)	€15
Salt & Chilli Calamari, Pok Choi & Mooli Salad, Buffalo Hot Sauce (4,8,13)	€14.50
Smoked Aubergine & Chickpeas, Harissa Honey Carrots, Pomegranate & Feta Cheese (4,11)	€12.50
Oxtail PotStickers, Chilli & Ginger Beef Tea, Crispy Onions (1A, 6, 10, 11, 13)	€12

MAINS

Steamed Cod, Spiced Sweet Potato, Chicken Skin Crumb (1a, 4,6,8,)	€29.50
Chuck & Brisket, Smoked Cheese & Bacon Burger, Fries, BBQ Sauce (1a, 4, 7, 13)	€21
Monkfish Scampi, Pea Purée, Fries & Tartare Sauce (1a, 7, 8,12,13)	€23.50
Gnocchi, Garden Peas, Almond Ricotta, Pea Shoot Salad, Lemon Verde (vg) (1A, 3A, 13)	€23
Chicken Supreme, Tender Broccoli, Wild Mushroom, Butter Mash & Parma Ham Sauce (1A, 4, 13)	€28.50

STEAKS

Served with Béarnaise & Whiskey Pepper Sauce & Hand Cut Chips

Fillet	8oz/227g €47
Rib-Eye	10oz €41

Grilled Fillet Mignon, Caramelised Onions & Caper Sauce, Butter Mash, French Beans (4,13)	€28.50
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Our steaks are from Irish Cattle under 30 months and are Aged for 32 Days by Pat McLoughlin

SIDES

Butter Mash (4)	€6.50
Artichoke, Spinach & Mushrooms, in a Lemon Thyme Cream (4)	€6.50
Baby Steamed Potatoes, Salted Seaweed Butter (4)	€6.50
Hand Cut Chips (1A)	€6.50
Wedge Baby Gem Salad, Bacon, Blue Cheese & Tomberries (4, 7, 12, 13)	€6.50
Chargrilled Tenderstem Broccoli with Anchovy, Lemon & Garlic (4, 8)	€6.50