



SOUP & SALAD

Soup of the Day	€5.00
Always fresh, always vegetarian, gluten & dairy free 4	
Vine Tomato & Goats Cheese Bruschetta	€9.95
Roasted cherry vine tomatoes, seasonal leaves & balsamic dressing 1,2,4	
Heirloom Tomato & Mediterranean Vegetable Salad	€10.95
Avocado, Olives, Red Onion, Radish, Gem Lettuce & Fried Sweet Basil Leaves. Balsamic Dressing 1, 2, 3, 12	

LIGHT BITES

Antipasto	€12.95
Selection of Cured Meats & Cheeses, Kalamata Olives, Sun Ripened Tomato Tapenade, Roasted Vegetable & Crusty Bread 1, 2, 3, 5, 12	
Beetroot & Gin Cured Salmon	€9.95
Horseradish & Caper Berry Potato, Salad Leaves & Pickled Fennel 1, 2, 12	
Frittata	€12.95
Spanish Potato Omelette, Spring Onion, Feat Cheese & Young Spinach Leaves, Roasted Vegetable & Tomato Salad 2, 3	
Crispy Coated Fillet of Beef Strips	€10.95
Streaky Egg Noodle Salad, Spring Onion, Asian Sesame dressing, Fresh lime 1,2,5,7,8,11,12	

Cocktails

Porn Star Martini
<i>Vodka, passion fruit liqueur, lime juice, prosecco sidecar</i> €12.00
Aperol Spritz
Aperol, orange, prosecco & splash of soda €11.00
Espresso Martini
Vodka, espresso, Kahlua & Creme de Cacao €12.00
Whiskey Sour
Bulleit bourbon, lemon, orange, sugar & bitters €12.00

DESSERTS

Warm Chocolate Brownie	€7.50
Chocolate Fudge Sauce and Vanilla Ice Cream 1, 2, 5, 6	
Lemon Meringue Pie	€7.50
1, 2, 5, 6	
Mixed Seasonal Berries	€7.50
Mango Sorbet 6	
Irish Artisan Farmhouse Cheese Plate	€12.50
Our Selection of Camembert, Oak Smoked Gubbeen, Cashel Blue, Milleens Crackers & chutney	
1, 2, 4, 6	

Allergens: 1 Wheat | 2 Milk | 3 Mustard | 4 Celery | 5 Eggs | 6 Nuts
7 Soya | 8 Crustacea | 9 Fish | 10 Mollusc | 11 Sesame Seeds
12 Sulphur Dioxide & Sulphites | 13 Peanuts | 14 Lupin

WHITE WINE

	Glass	Bottle
Bosco Pinot Grigio, Delle Venezie, Italy	€7.50	€30.00
Bouchard Aine, Sauvignon Blanc, Burgundy France	€7.50	€30.00
Chablis, Domaine Charly Nicolle, Burgundy, France	€13.00	€52.00

RED WINE

Colombett, Rosé, France	€7.50	€30.00
Siete Cuchillos, Malbec, Mendoza, Argentina	€7.50	€30.00
Baron de Ley, Rioja Reserva, Rioja, Spain	€12.50	€48.00

SPARKLING & CHAMPAGNE

Prosecco Spumante, Veneto, Italy	€9.50	€38.00
Moët & Chandon NV, Champagne, France	€19.00	€88.00

HOT BEVERAGES

Americano	€3.50
Espresso	€3.20
Cappuccino, Café Latte	€3.60
Herbal Tea	€3.60
Tea	€2.80

COLD BEVERAGES

Coke/Club Orange/7up	€3.50
Sparkling / Still Water	€3.50
SiSú cold-pressed Juice	€4.00
Simple Orange, Daily Greens or Blueberry Zest	
Turmeric or Ginger shot	€2.50
Kombucha	€4.00

A fermented tea of green sencha tea, organic cane sugar, filtered water. Choose from Original, Ginger or Blueberry.

We produce all our own sauces, relishes, and marinades in house, so that we are sure that we give you the finest quality ingredients, free from additives and preservatives, and they are full of rich flavours and goodness...

Declan Cronin, Executive Chef

