

# STARTERS

## SOUP OF THE DAY | €7

Served with Salted Irish Butter, Treacle Brown Soda Bread (1w,7)

## IRISH CHICKEN WINGS | €12

Choice of Hot Sauce/BBQ Sauce, Celery Stick, Blue Cheese Dip (gf)(6,7,9)

## PAN-FRIED SCALLOPS | €18

Butternut Squash Purée, Jack McCarthy Black Pudding, Granny Smith Poached Apples, Lemon Gel (1b,1o,1w,2,7)

## HONEY & THYME BAKED CAMEMBERT | €13

Charred Sourdough Bread, Cumberland Sauce (1w,7)

## CHILLI GARLIC TIGER PRAWN & CRAB CLAW PIL-PIL | €12

Extra Virgin Olive Oil, Sourdough Toast (1w,2)

## 8 HOUR BRAISED BEEF CROQUETTE | €13

Creamy Celeriac & Herb Purée, Dijon Mayo, Chilli Olive Oil (1w,3,7,10)

## BBQ IRISH BELLY OF PORK WITH CRACKLING | €13

Jack McCarthy Black Pudding, Granny Smith Apple Purée, Barbecue Glaze, Cherry Apple, Salted Popcorn (1b,1o,1w,6,7)

# MAINS

## MIDLETON RACK OF LAMB | €39

Celeriac Purée, Perfect Mash, Irish Candy Beets, Mint Jus, Salsa Verde (Cooked Medium Well)(gf) (7)

## WEST CORK DUCK BREAST | €32

Potato Mousseline, Chargrilled Pak Choi, Potato Fondant, Blood Orange Cracker, Black Cherry Jus (gf) (7,9)

## IRISH FEATHERBLADE BEEF WELLINGTON | €28

Wrapped in Parma Ham, Puff Pastry, Homemade Mushroom Pâté, Perfect Mash, Braised Red Cabbage, Irish Butter Greens, Thyme & Red Wine Jus (1w,3,7,12)

## IRISH SEAS CATCH OF THE DAY (please ask your server) | €29

Winter Ragoût of Cannellini Bean Chorizo & Kale, Saffron Mushroom Potato, Buttered Tender Stem Broccoli (gf) (4,7,12)

## GÂTEAU MÉDITERRANÉEN | €22

Grilled Courgette, Aubergine, Red Peppers, Shitake Mushrooms, Tomato Sauce, Vegan Cheddar  
THAI GREEN CURRY | €20  
Mediterranean Vegetables, Saffron-Infused Rice, Herb Naan Bread, Mango Chutney, Vegetable Crisps (Gluten Free, Vegan - ask your server) (5, Peanuts)

## CHICKEN RANCH BURGER | €20

Fried Buttermilk Chicken, Frank's Hot Sauce, Homemade Slaw, Cos Lettuce & Blue Cheese Ranch in a Brioche Bun & French Fries (1w,3,7,10)

## TRADITIONAL BEER BATTER FISH & CHIPS | €22

Crispy Caper, Lemon & Saffron Aioli, Crushed Peas, Lemon, French Fries (1w,4)

# FROM THE CHAR-GRILL

## 10oz IRISH HEREFORD SIRLOIN STEAK | €32

## 10oz IRISH DRY EDGE RIBEYE STEAK | €38

### Both served with:

Garlic & Thyme Portobello Mushroom stuffed with Leek & Spinach Ragoût, Pearl Onion, Tender Stem Broccoli (1w,7,9)

Choice of Jameson & Peppercorn Sauce or Homemade Garlic & Herb Butter  
Choice of Champ Mashed Potato or French Fries

## CHARRED GARLIC & THYME CHICKEN SUPREME | €25

Mashed Potato, Trio of Rainbow Carrots, Black Pudding Croquettes with Rosemary & Truffle Cream Sauce (1w,7,12)

## HOMEMADE 8OZ IRISH HEREFORD THYME & GARLIC BEEF BURGER | €21

Bandon Cheddar, Chipotle Sauce, Jalapeños, Crispy Onions, Cos Lettuce, Brioche Bun, Homemade Slaw & French Fries (1w,3,7,10,12)

# SALADS

## IMPERIAL CHICKEN CAESAR | €15

Grilled Chicken, Crispy Baby Gem Lettuce, Croûtons, Crispy Bacon, Parmesan, House Caesar Dressing (1w,3,4,7,10)  
Add Prawns (4) €4

## BEETROOT & GOATS' CHEESE SALAD | €16

Ardsallagh Goats' Cheese, Roasted Irish Beetroots, Poached Pears, Pickled Beetroot, Savoury Granola, Beetroot Glaze (1o,1w,7,10)



# DINNER

SKETCH

DINNER



SIDES

- FRENCH FRIES | €5
- SWEET POTATO FRIES | €5
- TENDER STEM BROCCOLI CHILLI & GARLIC OIL | €5
- RICH BUTTERY MASHED POTATO (7) | €5

DESSERTS

- TROPICAL FRUIT TART | €9.00**  
Vanilla Sablé, Tropical Crèmeux, Tropical Fruit Compôte, Mango Gel, Whipped Vanilla Ganache Glaze (1w,3,7,8)
- CAPPUCCINO TORTA | €9.00**  
Hazelnut Sponge, Vanilla Custard, Gianduja Crèmeux, White Chocolate Coffee Mousse, Dark Chocolate Glaze, with Vanilla Ice Cream (1w,3,7,8h)

- CARAMEL APPLE MOUSSE | €9.00**  
Apple & Cinnamon Ragoût, Vanilla Mascarpone Mousse, Spéculoos Breton , Salted Caramel Ice Cream (1w,3,7,8a)
- BANOFFEE BROWNIE PIE | €9.00**  
Caramelised Bananas, Whipped Vanilla Ganache (1w,3,7)
- BAKED COCONUT CRÈME FRAÎCHE CHEESECAKE | €9.00**  
Whipped Coconut Ganache, Sablé Biscuit, White Chocolate & Coconut Glaze, with Raspberry Sorbet (1w,7,12)

Allergen Information

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements  
gf - gluten free |

1w WHEAT | 1b BARLEY | 1o OATS | 1r RYE | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 PEANUT | 6 SOYBEAN | 7 MILK | 8a ALMOND | 8b BRAZIL | 8c CASHEW | 8ch CHESTNUT | 8h HAZELNUT | 8m MACADAMIA | 8pc PECAN | 8ps PISTACHIO | 8w WALNUT | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR | 13 LUPIN | 14 MOLLUSC