



HOT PLATES

PULLED BEEF TACOS | €12

Santa Maria Taco Shell, Fresh Pico De Gallo Salsa, Onion Crisps, Chipotle Sauce (1w,3,9,10)

HOT STICKY WINGS | €12

Irish Chicken Wings, House BBQ Sauce, Celery & Carrot, Cashel Blue Cheese Dip (1w,6,7,9)

ITALIAN LASAGNE | €19

Ragoût of Irish Beef, Mozzarella Cheese, Garden Salad, Toasted Pesto Focaccia (1w,7)

CHICKEN RANCH BURGER | €17

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

HOMEMADE 8OZ IRISH HEREFORD THYME & GARLIC BEEF BURGER | €18

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

THAI GREEN CURRY | €19

Mediterranean Vegetables, Saffron-Infused Rice, Herb Naan Bread, Mango Chutney, Vegetable Crisps (Gluten Free, Vegan - ask your server) (5, Peanuts)

TRADITIONAL BEER BATTER FISH AND CHIPS | €19

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

ROAST OF THE DAY | €19

Please ask your server

SOUPS

SOUP OF THE DAY | €7

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

WILD ATLANTIC WAY SEAFOOD CHOWDER | €12

Selection of Fish, House Vegetables, White Wine Cream Sauce, Brown Soda Treacle Bread (1w,4,7,12)

SANDWICHES

SERVED WITH FRENCH FRIES & SALAD

OPEN STEAK SANDWICH | €21

Irish Beef Julienne, Chilli & Garlic Oil, Melted Cheese, Dijon Mustard, Toasted Mixed Seeds, Wild Rocket, Jameson Peppercorn Sauce on Focaccia (1w,3,7,10)

VIENNA BREAD TOASTED SPECIAL | €13

Honey Glazed Ham, Red Onion, Beef Tomato & Cheddar Cheese (1w,3,7)

CURED MEAT CIABATTA | €18

Chorizo, Parma Ham, Mortadella, Brandon White Cheddar, Wild Rocket, House Pesto (1w,7,8ps)

SMOKED SALMON & PRAWN OPEN SANDWICH | €16

Local Smoked Salmon & Chilli Prawn on Soda Bread, Lemon Aioli (1o,1w,2,3,4,7,10)

CAJUN CHICKEN WRAP | €15

Sautéed Pepper & Red Onion, Chipotle Sauce, Melted Cheese (1w,7)

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)

WARM BEEF SALAD | €16

Irish Beef Julienne, House Dressing, Mixed Leaves, Cashel Blue Cheese, Toasted Mixed Seeds, Beansprouts, Carrots, Fresh Chilli, Pomegranate & Mango Salsa (1w,10,12)

SIDES

FRENCH FRIES | €5

SWEET POTATO FRIES | €5

TENDER STEM BROCCOLI CHILLI & GARLIC OIL | €5

RICH BUTTERY MASHED POTATO (7) | €5

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DESSERTS

TROPICAL FRUIT TART | €8.50

Vanilla Sablé, Tropical Crèmeux, Tropical Fruit Compôte, Mango Gel, Whipped Vanilla Ganache Glaze (1w,3,7,8)

CAPPUCCINO TORTA | €8.50

Hazelnut Sponge, Vanilla Custard, Gianduja Crèmeux, White Chocolate Coffee Mousse, Dark Chocolate Glaze, with Vanilla Ice Cream (1w,3,7,8h)

CARAMEL APPLE MOUSSE | €8.50

Apple & Cinnamon Ragoût, Vanilla Mascarpone Mousse, Spéculoos Breton, Salted Caramel Ice Cream (1w,3,7,8a)

BANOFFEE BROWNIE PIE | €8.50

Caramelised Bananas, Whipped Vanilla Ganache (1w,3,7)

BAKED COCONUT CRÈME FRAÎCHE CHEESECAKE | €8.50

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.

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

LUNCH