

# H U T K S



## HOT PLATES

**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, Beef Tomato, 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, Jalapenos, Crispy Onions, Beef Tomato, Cos Lettuce, Brioche Bun, Homemade Slaw, French Fries (1w,3,7,10,12)

**TRADITIONAL BEER BATTER FISH AND CHIPS | €19**  
Crispy Caper, Lemon & Saffron Aioli, Crushed Peas, Lemon, French Fries (1w,3,4)

**THAI YELLOW CURRY | €19**  
Mediterranean Vegetables, Saffron-Infused Rice, Herb Naan Bread, Mango Chutney, Vegetable Crisps (Gluten Free, Vegan - ask your server) (5, Peanuts)

**BROAD BEAN & GARDEN PEA SAFFRON RISOTTO | €20**  
Served with Herb Oil & Greens (gf,Vegan)

**ROAST OF THE DAY | €19**  
Please ask your server

## SALADS

**IMPERIAL CHICKEN CAESAR | €15**  
Grilled Chicken, Crispy Baby Gem Lettuce, Croutons, 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, Rustic Potato, House Dressing, Mixed Leaves, Cashel Blue Cheese, Toasted Mixed Seeds, Beansprouts, Carrots, Fresh Chilli, Pomegranate & Mango Salsa (1w,10,12)

## SOUPS & SANDWICHES

**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)

**OPEN STEAK SANDWICH | €21**  
Irish Beef Julienne, Chilli & Garlic Oil, Melted Cheese, Dijon Mustard, Wild Rocket, Jameson Peppercorn Sauce on Focaccia, with French Fries (1w,3,7,10)

**VIENNA BREAD TOASTED SPECIAL | €13**  
Honey Glazed Ham, Red Onion, Beef Tomato & Cheddar Cheese, Mixed Leaves & French Fries (1w,3,7)

**CLUB BAGEL | €15**  
Crispy Bacon, Grilled Chicken, Free Range Egg, Baby Gem, Beef Tomato, Mayonnaise served with French Fries (1w,3,7,10)

**SMOKED SALMON & PRAWN OPEN SANDWICH | €16**  
Local Smoked Salmon & Chilli Prawn On Soda Bread, Crispy Baby Gem & Lemon Aioli & French Fries (1o,1w,2,3,4,7,10)

**CAJUN CHICKEN WRAP | €15**  
Sauteed Pepper & Red Onion, Crispy Baby Gem, Chipotle Sauce, Melted Cheese served with Garden Salad & French Fries (1w,7)

## SIDES

- FRENCH FRIES | €5**
- SWEET POTATO FRIES | €5**
- SIDE SALAD, HOUSE DRESSING (10) | €5**
- TENDER STEM BROCCOLI CHILLI & GARLIC OIL | €5**
- RICH BUTTERY MASHED POTATO (7) | €5**

# L U N C H E O N

# SKETCH

# LUNCHE

## DESSERTS

### TROPICAL FRUIT PETIT GATEAU | €8.50

Almond Sablé, Tropical Crémeux, Tropical Fruit Compôte, Whipped Vanilla Ganache Glaze (1w,3,7,8a)

### CAPPUCCINO CAKE | €8.50

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

### CARAMEL APPLE MOUSSE | €8.50

Apple & Cinnamon Ragoût, Vanilla Mascarpone Mousse, Spéculoos Breton (1w,3,7)

### BANOFFEE BROWNIE TART | €8.50

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

### COCONUT CRÈME FRAÎCHE CHEESECAKE | €8.50

Whipped Ganache, Sablé Biscuit, White Chocolate & Coconut Glaze (1w,3,7,12)



#### 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