



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)



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) AddPrawns (4) €4

BEETROOT & GOATS' CHEESE SALAD | €16

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

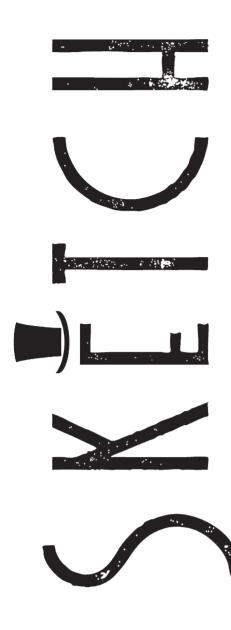
SWEET POTATO FRIES | €5

SIDE SALAD, HOUSE DRESSING (10) | €5

TENDER STEM BROCCOLI CHILLI & GARLIC OIL | €5

RICH BUTTERY MASHED POTATO
(7) | €5





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