

SKETCH

STARTERS

BEEF & POTATO CROQUETTE | €9
Herb & Horseradish Mayonnaise, Leaves
(1w,7,12)

**CRISPY ARDSALLAGH GOAT'S
CHEESE | €9**
Romesco, Leaves (1w,3,7)

BURRATA | €10
Orange, Hazelnut, Mint (gf)(7,8h)

**SMOKED HADDOCK &
BUTTERBEAN FISHCAKE | €10**
Lemon & Caper Dressing (1w,3,4,7)

CHICKEN TERRINE | €9
House Chutney, Garden Leaves, Pickles,
Cracker (1w,3,6,7,12)

**COTTON BALL BEER-BATTERED
FISH GOUJONS | €10**
Tartare Sauce, Lemon (1w,3,4,7)

SOUP DU JOUR | €8
Dottie Flynn's Brown Bread (1w,3,7)

**ATLANTIC SEAFOOD CHOWDER
| €9**
Dottie Flynn's Brown Bread (1w,3,4,7,9)

SIDES

FRENCH FRIES | €4

CHUNKY CHIPS | €5

POTATO MOUSSELINE | €5
(7)

SAUTÉED GREENS | €5 (7)

GREEN SALAD | €5

MAINS

12oz ROSSCARBERY RIBEYE STEAK | €32

or

10oz MIDLETON SIRLOIN STEAK | €31
Onion Butter, Greens, Peppercorn Sauce, Chunky Chips (7)

BRAISED BEEF | €27
Potato Mousseline, Roast Shallots, Sourdough Crumble (1w,7,12)

**DOUBLE BEEF TRUFFLE CHEESEBURGER
| €20**
Hyde Whiskey Ketchup, Toasted Brioche, Fries (1w,3,7,12)

TUSCAN CHICKEN SUPREME | €22
Herb Tomato, Olive & Parmesan Cream, Potato Mousseline, Greens
(gf)(7,12)

FILLET OF HAKE | €25
Bean, Chorizo & Vegetable Cassoulet, Potato Fondant, Greens (gf)
(4,7)

PAN-FRIED SEA BASS | €27
Salsa Verde, Greens, Potato Fondant (gf)(4,6,7)

**CRISPY CAULIFLOWER, LENTIL &
CHICKPEA DAHL | €19**
Basmati Rice, Lime & Mango Pickle, Coconut Yoghurt (v)(1w)

BAKED RATATOUILLE | €19
Goat's Cheese & Herb Crumb, Garden Leaves, Herb Oil, Grilled
Flatbread (1w,3,7)

SPECIAL OF THE DAY
Ask Your Server

All Beef 100% Irish

DESSERTS

RASPBERRY MERINGUE | €8
Roast Peach, Vanilla Cream (gf)(3,7)

**RHUBARB & CUSTARD
MILLEFEUILLE | €8**
Butterscotch, Chantilly (1w,3,7)

CHOCOLATE & PISTACHIO TART | €8
Pistachio Ice Cream, Chocolate Crumble
(1w,3,7,8ps)

PASSION FRUIT POSSET | €8
Shortbread (1w,3,7)

LIMONCELLO-MISU | €8
(1w,3,7)

**WARM CHOCOLATE BROWNIE
| €8**
with Vanilla Ice Cream (GF) (3,7)

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 | 8H HAZELNUT | 8M MACADAMIA | 8PC PECAN | 8PS PISTACHIO | 8W WALNUT | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR | 13 LUPIN | 14 MOLLUSC