

To Start

Soup of the Day €7.50

Plant based soup made from locally sourced vegetables and stock made from vegetable trimmings, served with artisan soda bread

(Contains allergens: 6 wheat,12)

Spicy Chicken Wings €10.95

Crispy wings coated in buffalo sauce, served with crunchy celery sticks & Cashel blue cheese dip

(Contains allergens: 7,11,12,13)

Panko-coated Calamari Rings €12.95

With petit salad, lemon & dill crème fraiche,

(Contains allergens: 2 squid, 6 wheat,7,11,12,13)

Honey Glazed Ardsallagh Goat's

Cheese & Sun-dried Tomato Crostini €12.00

Rocket & toasted almond flake salad, pickled beets & balsamic reduction

(Contains allergens 6 wheat,7,11,13)

Duck Spring Rolls €10.50

with hoi sin sauce

(Contains allergens 4 peanuts, 6 wheat,7,8,11,13)

Organic Sweet Potato Falafel €9.00

Beetroot hummus, pickled cucumber riata, khobez flatbreads

(Contains allergens: 4 peanuts,6 wheat,7)

Salads

Sesame & Ginger Marinated Beef €18.95

Baby gem lettuce, confit tomatoes, potato cubes, topped with crispy onions *(Contains allergens: 8,10)*

Chicken & Cashew Nuts €18.50

Mixed leaves, honey, ginger & chili dressing

(Contains allergens:5 cashew nut,6 wheat,8,12)

Roast Spiced Cauliflower, Chickpea & Walnut €15.95

Rocket, red onion, plum tomatoes & feta cheese, balsamic reduction

(Contains allergens: 5 walnuts,7)

Mains

Certified Irish Black Angus Burger €20.95

Hand minced in Galway by Heaney Craft butchers, toasted sesame coated brioche bun with our homemade burger sauce, smoked streaky Irish bacon, matured cheddar cheese, served with red slaw & French fries

(Contains allergens:6 wheat, 7,9,10,11,13)

***Please allow a 20 minute cooking time**

Pappardelle Carbonara €17.75

Served with parmesan shavings and garlic bread

(Contains allergens: 6 wheat,7,11,12)

Beef Brisket Chilli Nachos €16.50

Tortilla chips, grilled peppers, corn, pinto beans, red onions, sliced jalapenos, garlic mayo & mozzarella cheese

(Contains allergens: 6 wheat,7,12)

Buttermilk Creole Chicken Burger €20.95

Crispy bacon, beef tomato, baby gem, chipolata sauce, brioche bun & French fries

(Contains allergens: 6 wheat,7,8,13)

Traditional Irish Fish & Chips €20.95

Irish Haddock fillets in a light tempura batter. Served with tartar sauce, caramelized lemon and pea & mint puree

(Contains allergens: 3 Haddock, 6 wheat, 7,11,13)

Red Thai Chickpea & Sweet Potato Curry €19.50

Mixed vegetables in a mildly spiced curry sauce, infused with kaffir lime leaves. Served with basmati rice.

(Contains allergens:4 peanuts, 8, 12)

Add chicken or prawns €5.50

Grilled Chicken Supreme €23.50

Gratin potatoes, tenderstem broccoli, honey roasted carrots, mushroom & tarragon sauce

(Contains allergens: 7,12)

Pan-seared Fillet of Atlantic Salmon €23.50

Pea & leek potato cake, seasonal greens, peppers, red onion & coriander salsa

(Contains allergens: 3 salmon 6 wheat,7,11,12)

Certified Irish Angus Rib Eye Steak 8oz €30.50

With hand cut chips, onion rings, grilled wine tomato & choice of garlic & herb butter or creamy peppercorn sauce

(Contains allergens:6 wheat,7,12)

Charcuterie & Cheese Board €16.75

For 2 people: €32.00

Selection of meats, cheeses, breads, crackers & dips

(Allergens: 5, Almonds, Hazelnuts, Pecan, Walnuts, Cashews, Brazil Nuts, Macadamia, Pistachio, Tree Nuts, 6 Wheat, 7 Milk, 10 Sesame, 12 Celery, 13 Mustard)

Sides

Champ potatoes (Allergens: 7) €5.50

Onion rings (Allergens: 6 wheat,7,11) €5.90

Sweet potato chips (Contains no allergens) €5.90

Truffle & Parmesan fries (Allergens: 7) €7.50

Loaded Fries €7.50

Crispy fries topped with mozzarella, pepperoni and Ranch dressing *(Contains allergens: 7,11,13)*

ALLERGEN INDEX No. 1 Crustaceans No. 2 Molluscs No. 3 Fish No. 4 Peanuts No. 5 Nuts No. 6 Cereals containing gluten No. 7 Milk/Milk Products No. 8 Soya No. 9 Sulphur Dioxide No. 10 Sesame Seeds No. 11 Egg No. 12 Celery and Celeriac No. 13 Mustard No. 14 Lupin

All our Beef is of Irish Origin