

SANDWICHES

Available daily from 12pm-6pm

ADD A SMALL SIDE OF CHIPS TO ANY
OF OUR SANDWICH OPTIONS FOR +€3.50

SMOKED SALMON €16.50
brown bread, house salad, lemon & chive cream cheese
contains allergens 1a, 1c, 4, 7, 8h, 8i, 10, 12
can be made with gluten free bread

PREGO CHICKEN WRAP €11.50
Ardsallagh feta cheese, grilled pineapple, house salad
contains allergens 1a, 7, 8h, 8i, 10, 12
can be made gluten free

BAKED HAM & HEGARTY CHEESE €12.50
sourdough, béchamel, house salad
contains allergens 1a, 7, 8h, 8i, 10, 12
can be made gluten free

ALLERGENS

1 Cereals containing Gluten (**1a** Wheat, **1b** Barley, **1c** Oats, **1d** Rye) **2** Crustaceans **3** Eggs **4** Fish
5 Peanuts **6** Soybeans **7** Dairy **8** Nuts (**8a** Brazil, **8b** Cashew, **8c** Hazelnut, **8d** Macadamia,
8e Pecans, **8f** Pistachio, **8g** Walnuts, **8h** Almonds, **8i** Pine nuts) **9** Celery **10** Mustard
11 Sesame **12** Sulphites **13** Lupin **14** Molluscs

ALL OUR BEEF IS OF IRISH ORIGIN

Available daily from 12pm-9pm

starter / main

SALADS

DINGLE GOAT'S CHEESE SALAD €12.50/€16.50

baby leaves, cranberries, organic olive oil vinaigrette,
toasted pine nuts, 20 year old guisti balsamic vinegar

contains allergens 1a 1c, 7, 8i, 10, 12

can be made in a gluten free

starter / main

GUBBEEN CHORIZO & ORANGE SALAD €11.50/€15.50

baby gem, orange & crème fraiche dressing,
hegarty cheese

contains allergens 1a, 3, 6, 7, 10, 12

can be made in a gluten free

add chicken €4.50

add prawns contains allergen 2 €5.50

LITE BITES

SOUP OF THE DAY €7.50

served with house-made guinness bread

vegan option available

contains allergens 7, 9, (1a, 1b, 1c, 7 bread only)

CRISP LAMB BLACK PUDDING €11.50

hazelnut salad, beetroot ketchup

contains allergens 1c, 6, 8h, 9, 10, 12, 8i traces

ANDARL FARM PORK BELLY €12.50

cranberry salad, grape mustard & honey dressing, apple

contains allergens 6, 8h, 10, 12, 8i traces

TRADITIONAL LOBSTER BISQUE €14.50

espelette pepper & chive crème fraiche,
toasted sourdough

contains allergens 2, 4, 7, 9, 10, 12, 8i traces

BELUGA LENTIL & PIEDMONT PISTACHIO PATÉ €11.50

beetroot gel, toasted truffle sourdough

contains allergens 6, 8f, 8h, 9, 10, 12, 8i traces, (1a bread only)

SIDE ORDERS

MASH POTATOES €5.00

contains allergens 7, 12

HAND CUT FRIES €5.00

contain allergens 6, 12

PUFFED POMMES DAUPHINE €5.00

contains allergens 1a, 3, 6, 7, 12

HOUSE SALAD €5.00

contains allergens 6, 8h, 10, 12

SEASONAL VEGETABLES €5.00

contains allergens 1a, 7

MAIN COURSES

TREACLE CURED IRISH JACOB'S LADDER €29.50
slow cooked smoked beef rib, truffled polenta cake,
fennel glazed young carrots
contains allergens 6, 7, 9, 12

IRISH CORN-FED CHICKEN SUPREME €29.50
puffed pommes dauphine, chorizo peperonata, feta
contains allergens 1a, 3, 6, 7, 9, 12

COD & PRAWNS CANNELLONI €25.50
nduja, lobster nantua sauce, cais na tir cheese, gremolata crunch
contains allergens 1a, 2, 4, 3, 7, 9, 10, 12

IRISH SALMON RECHEADO €25.50
masala marinated salmon, crushed potatoes, carrot & coriander dressing
contains allergens 4, 7, 9, 10, 12

CHEF'S SIGNATURE MEJADRA €22.50
middle eastern spiced beluga lentils, pilaf red rice, carrot, yogurt
& coriander sauce, toonsbridge halloumi, fried onions, sumac
contains allergens 7, 9

CLASSICS

CHARRED 8OZ (224^{GM}) HEREFORD SIRLOIN STEAK €34.50
pont neuf potatoes, wild garlic & lemon butter or brandy pepper sauce
contains allergens 7, 4, 6, 10, 12, 8i traces

BATTERED FILLET OF SEA BREAM €25.50
fennel & orange salad, tartar sauce, chips, lemon
gluten free. contains allergens 3, 4, 10, 12, may contain traces of 2 and 14

IRISH WAGYU BURGER €26.50
cooked in café de paris butter, house smoked bacon & onion jam,
ranch dressing, sourdough beer bun, peppered truffle fries
contains allergens 1a, 3, 7, 6, 10, 12. 8i traces
can be made gluten free but will contain sesame

GRILLED CHICKEN BURGER €18.50
sourdough beer bun, avocado guacamole, baby gem, tomato, chips
contains allergens 1a, 3, 7, 6, 9, 10, 12, 8i traces
can be made gluten free but will contain sesame

ORGANIC CHICKPEA & EDAMAME BURGER €17.50
sourdough beer bun, avocado guacamole, baby gem, tomato, chips
contains allergens 1a, 3, 7, 6, 9, 10, 12, 8i traces
can be made gluten free but will contain sesame

BOMBAY POTATO CURRY €17.50
spiced infused potatoes in a traditional bombay
curry sauce, coriander, steamed rice, naan bread
add chicken €5.50
contains allergens 1a (naan bread), 6, 8h, 9

CHEESE MENU

THE IRISH FARMHOUSE CHEESE PLATTER €18.50

For you or to share... Cashel Blue, Cooleeney, Milleens and Smoked Applewood cheddar, served with a chutney, fruit and crackers.

contains allergens 1a, 1b, 7, 8g, 10, 12

CASHEL BLUE CHEESE, CO. TIPPERARY €6.90

With beetroot crisp, coffee & cocoa and warm Aghadoe Honey

Cashel Blue is Ireland's first farmhouse blue cheese. It has a crumbly texture when young but as it matures it becomes semi soft with a strong flavour. Earthy flavour pairing from the beetroot and coffee finished with our own honey will soften this robust blue cheese

contains allergens 1a, 3, 6, 7, 8h

Pair it with a taste of Dow's LBV Port Wine +€3.50

COOLEENEY FARMHOUSE CHEESE €5.90

With truffle salt, sweet fermented walnut, crispy lavash bread

Produced by Cooleeney in Co. Tipperary, this cheese is a camembert type cheese with a bloomy white rind. It is mild when young and as it matures the cheese softens and develops an aromatic clean flavour. For this cheese we went with a classic walnut and truffle combination.

contains allergens 1a, 3, 7, 8g

Pair it with a taste of Graham Organic Port Wine +€3.50

MILLEENS FARMHOUSE THYME & PINK PEPPERCORN INFUSED IRISH RAPESEED OIL CHEESE €5.90

With apple, Cronin's cider & saffron chutney, potato cracker

A mature Milleens exhibits all the classic characteristics of a semi soft cheese. Its pronounced aroma indicates maturity and correct development. The oil infusion will temper the strength of the cheese and the sharp chutney will pair perfectly with this cheese. Made in County Cork

contains allergens 6, 7, 10, 12

Pair it with a taste of Kratcher, Cuvee Auslese +€4.00

MOSSFIELD ORGANIC CHEESE €6.90

CUMIN & RED WINE PRESSED CHEESE

With Mout de raisin mustard, grapes, crackers

Mossfield organic cheese is a handmade farmhouse hard cheese made in Co. Offaly. It is a multiple award winner inclusive of the World cheese award. We brush it with a Beaujolais Fleurie to add a unique characteristic to this already beautiful cheese.

contains allergens 1a, 7, 10, 12

Pair it with a taste of Organic Domaine Bousquet +€4.00

DESSERTS

CHOCOLATE & BAILEY'S SPHERE €13.50

nutella & lime crunch, chocolate sauce

contains allergens 1a, 3, 6, 7, 8c, 8h

IRISH YOGURT PANNA COTTA €11.50

raspberries, tayberry sauce, white chocolate, nutty crunch

contains allergens 1a, 7, 6

FLAN PARISIEN €12.00

vanilla custard tart, cherry compote, pistachio ice cream

contains allergens 1a, 3, 7, 8f, 8h, 12

APPLE GRANOLA CRUMBLE €12.50

apple gel, caramel ice cream

contains allergens 1a, 3, 7, 8h, 8c, 8g - can be made gluten free and vegan

VANILLA CRÈME BRÛLÉE €11.50

orange blossom & poppy seed tuile

contains allergens 1a, 3, 7

CHEESECAKE OF THE DAY €12.50

ask your server for details

contains allergens 1a, 1b, 1c, 6, 7, 8h

AGHADOE ASSIETTE GOURMANDE €11.50

selection of mini desserts from our pastry team

contains allergens 1a, 1c, 3, 6, 7, 8a, 8b, 8c, 8e, 8f, 8g, 8h, 11, 12