

Plátaí Beaga

(for when you can't decide... or want to grab a few to share)

Pork

crisp gochujang irish pork belly,
house made kimchi

€8.50

contains soya, mustard, sesame, sulphites, molluscs

Black Pudding

black pudding bites,
peppered beetroot ketchup

€7.50

contains wheat, barley, soya, sulphites

Potato

puffed pomme dauphine,
peri peri dip

€5.50

contains wheat, egg, soya, dairy, sulphites

Lamb

kerry lamb kofta, ranch dip

€8.50

contains egg, dairy, celery, mustard, sulphites

Mushroom

crisp mushroom arancini, garlic aioli

€7.50

contains egg, soya, dairy, celery, sulphites

Falafel *vegan*

crisp falafel bites,
avocado guacamole

€7.50

contains wheat, soya

Beetroot *vegan*

beetroot hummus, vegetable
crisps, lebanese bread

€7.50

contains wheat, sesame, soya

Prawn

crisp battered prawns,
mango & chilli dip

€9.50

contains crustacean, soya

Fish

fish cake bites, saffron aioli

€9.50

contains crustacean, egg, fish, soya, dairy

Potato

fried potatoes, cajun mayo

€5.50

contains egg, mustard, soya

Príomhchúrsaí

(for when you're actually quite hungry)

Fish

gluten free battered fillet of sea bream, fennel & orange salad, tartare sauce, chips, lemon

€25.50

contains egg, fish, mustard, sulphites - may contain traces of crustacean and mollusc

Wagyu

irish wagyu burger, café de paris butter, house smoked bacon & onion jam, ranch dressing, sourdough bun, peppered truffle fries

€26.50

contains wheat, egg, dairy, soya, mustard, sulphites - traces of pine nuts - gluten free option available containing sesame

Sirloin

charred hereford sirloin steak, pont neuf potatoes, wild garlic & lemon butter or brandy pepper sauce

€34.50

contains fish, soya, dairy, mustard, sulphites - traces of pine nuts

Chicken

grilled chicken burger, sourdough beer bun, avocado guacamole, baby gem, tomato, chips

€18.50

contains wheat, egg, dairy, soya, celery, mustard, sulphites - traces of pine nuts - gluten free option available containing sesame

Vegetable

organic chickpea & edamame burger, sourdough beer bun, avocado guacamole, babygem, tomato, chips

€17.50

contains wheat, egg, dairy, soya, celery, mustard, sulphites - traces of pine nuts - gluten free option available containing sesame

ADD A SMALL HOUSE SALAD €4.50

contains soya, almonds, mustard, sulphites

ADD HAND CUT CHIPS €4.50

contains soya, sulphites

Pláta Cáise

(because there is never a bad time for cheese)

Milleens

milleens farmhouse thyme & pink peppercorn infused irish rapeseed oil cheese, apple, cronin's cider & saffron chutney, potato cracker

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

€5.90

contains soya, dairy, mustard, sulphites

Pair it with a taste of

Kracher, Cuvée Auslese +€4.00

Cashel

cashel blue cheese, beetroot crisp, coffee & cocoa, warm aghadoe honey

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 honey will soften this robust cheese

€6.90

contains wheat, egg, soya, dairy, almonds

Pair it with a taste of

Dow's LBV Port Wine +€3.50

Mossfield

mossfield cumin & red wine pressed organic cheese, mout de raisin mustard, grapes, crackers

This is a handmade farmhouse hard cheese from 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.

€6.90

contains wheat, dairy, mustard, sulphites

Pair it with a taste of Organic

Domaine Bousquet +€4.00

Cooleeney

cooleeney farmhouse cheese, truffle salt, sweet fermented walnut, lavash bread

Produced in Co. Tipperary, this 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. Presented with a classic walnut & truffle combination.

€5.90

contains wheat, egg, dairy, walnuts

Pair it with a taste of Graham

Organic Port Wine +€3.50

Farmhouse

irish farmhouse plate for one or to share with cashel blue, cooleeney, milleens, smoked applewood, chutney, fruit, crackers

€18.50

contains wheat, barley, dairy, walnuts, mustard, sulphites

Milseoga

(for everyone with a sweet tooth)

Chocolate Sphere

pineapple compote, pistachio, hot chocolate coconut sauce

€13.50

contains wheat, egg, soya, dairy, pistachio

Sticky Toffee Pudding

vanilla ice cream, miso caramel, pop corn

€11.50

contains wheat, egg, soya, dairy

Cheesecake of the Day

€12.50

ask your server for details

Apple Granola Crumble

apple gel, caramel ice cream

€12.50

contains wheat, egg, dairy, almond, pistachio, almonds

can be made gluten free and vegan

Vanilla Crème Brûlée

toasted sesame snap

€11.50

contains wheat, egg, dairy, almond, sesame

Aghadoe Assiette Gourmande

selection of mini desserts from our pastry team

€11.50

contains wheat, oats, egg, soya, dairy, brazil, cashew, pecan, almond, pistachio, walnut

