

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

on guinness bread, house salad, lemon & chive cream cheese, lemon
contains wheat, oat, barley, fish, milk, almond, mustard, sulphites, pine nuts
(can be made on gluten free bread which contains soya, gluten free wheat)

CHICKEN MUSAKHAN WRAP €11.50

slow roast chicken in sumac and onion, tzatziki dressing,
pine nut, house salad
contains wheat, milk, almond, pine nuts, soya, mustard, sulphites
(can be made in a gluten free wrap)

CHEF'S CROQUE MADAM €12.50

sourdough brioche, sun dried tomato pesto, Connemara ham,
poached egg, Cais na Tir cheese, house salad
contains wheat, egg, milk, mustard, sulphites, almond, soya, pine nuts
(available gluten free)

ALL OUR BEEF IS OF IRISH ORIGIN

Available daily from 12pm-9pm

SALADS

- ARDSALLAGH 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 wheat, oat, milk, mustard, sulphites, pine nuts, almond
starter / main
- GUBBEEN CHORIZO & ORANGE SALAD €11.50/€15.50
baby gem, orange & crème fraiche dressing, Hegarty cheese
contains wheat, egg, soya, milk, mustard, sulphites, almond,
pine nuts - can be made in a gluten free
starter / main
- add chicken **contains soya** €4.50
add prawns **contains crustacean** €5.50
add duck confit **contains celery, sulphites** €5.50

LITE BITES

- SOUP OF THE DAY €7.50
served with house-made Guinness bread
contains celery, sulphites, wheat, barley, oat (milk in bread only)
vegan option available
- CHEDDAR CHEESE & ALE SOUP €8.50
lightly spiced creamy cheddar soup, garlic croutons
contains wheat, oat, barley, celery, sulphites, egg, milk
- TRADITIONAL LOBSTER BISQUE €14.50
nduja di Spillinga cream cheese, toasted sourdough
contains crustacean, fish, milk, sulphites, wheat
- CRISP OAT CRUSTED BLACK PUDDING €9.50
alfonso mango, cranberry salad, mustard dressing
contains gluten free oat, egg, milk, soya, mustard,
sulphites, almond, pine nuts, celery
- GOCHUJANG ANDARL FARM PORK BELLY €12.50
kimchi, house salad, sesame
contains fish, soya, mustard, sulphites, pine nuts, almond, sesame
- BELUGA LENTIL & PIEDMONT PISTACHIO PATÉ €11.50
beetroot gel, toasted truffle sourdough
contains soya, celery, pistachio, wheat, pine nuts, mustard, almond

SIDE ORDERS

- MASH POTATOES €5.00
contains milk, sulphites
- HAND CUT FRIES €5.00
contain soya, sulphites
- PUFFED POMMES DAUPHINE €5.00
contains wheat, egg, soya, sulphites
- HOUSE SALAD €5.00
contains soya, mustard, sulphites, almond, pine nuts
- SEASONAL VEGETABLES €5.00
contains wheat, milk

MAIN COURSES

- DEXTER BEEF OSSO BUCCO** €29.50
pappardelle, tomato, mushroom & bacon ragu,
parmesan, sourdough crostini
contains egg, wheat, soya, milk, celery, sulphites
- IRISH CORN FED CHICKEN SUPREME** €26.50
puffed dauphine potatoes, wild mushroom and marsala sauce
contains egg, wheat, soya, milk, celery, sulphites
- COD & PRAWNS CANNELLONI** €25.50
lobster nantua sauce, Cais na Tir cheese, zesty crunch
contains egg, crustacean, fish, wheat, soya, milk, celery, sulphites
- IRISH SALMON RECHEADO** €27.50
masala marinated salmon, crushed potatoes,
carrot & coriander dressing
contains fish, milk, celery, sulphites, mustard
- CHEF'S SIGNATURE MEJADRA** €22.50
middle eastern spiced beluga lentils, pilaf red rice,
carrot, yogurt & coriander sauce, Toonsbridge halloumi,
fried onions, sumac
contains milk, celery
- CHARRED HEREFORD SIRLOIN STEAK** €32.50
Pont Neuf potatoes, brandy pepper sauce
contains milk, soya, mustard, sulphites, pine nuts, almond
- GLUTEN FREE BATTERED
FILLET OF SEA BREAM** €25.50
fennel & orange salad, tartar sauce, chips, lemon
contains egg, fish, mustard, sulphite, crustacean, pine nuts, almond
- 8^{OZ} KINGSBURY IRISH WAGYU BURGER** €27.50
sourdough beer bun, truffle mayo, gem, tomato,
pickled cucumber, chips
**contains wheat, oat, barley, egg, soya, mustard, sulphites, pine nuts,
almond - can be made gluten free but will contain sesame**
- GRILLED CHICKEN BURGER** €18.50
sourdough beer bun, avocado guacamole, gem, tomato, chips
**contains wheat, oat, barley, milk, soya, sulphites, mustard,
pine nuts, almonds - can be made gluten free but will contain sesame**
- ORGANIC CHICK PEA & EDAMAME BURGER** €16.50
sourdough beer bun, avocado guacamole, gem, tomato, chips
**contains wheat, oat, barley, milk, soya, sulphites, mustard, pine nuts,
almonds - can be made gluten free but will contain sesame**
- CHARRED CHICKEN CURRY** €22.50
Burmese inspired roasted tomato curry sauce,
basmati rice, flat bread
contains wheat (flat bread only), soya, celery, almond
- VEGAN CURRY** €18.50
Burmese inspired roasted tomato curry sauce, chick peas,
courgette and aubergine basmati rice, flat bread
contains wheat (flat bread only), soya, celery, almond

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 wheat, barley, milk, walnuts, mustard, sulphites

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 wheat, egg, soya, milk, almonds

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 wheat, egg, milk, walnuts

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 soya, milk, mustard, sulphites

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

MOSSFIELD ORGANIC CHEESE €6.90

CUMIN & RED WINE PRESSED CHEESE

With Moût 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 wheat, milk, mustard, sulphites

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

DESSERTS

CHOCOLATE & BAILEY'S SPHERE €13.50

peanut butter crunch, chocolate sauce

contains egg, milk, soya, wheat, peanut, hazelnut, almond

VANILLA CRÈME BRÛLÉE €11.50

sesame snap

contains egg, wheat, milk, sesame

CHEESECAKE OF THE DAY €12.50

your server will tell you all about it

contains egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio

STICKY TOFFEE & PINEAPPLE PUDDING €12.50

treacle caramel, vanilla ice cream

contains egg, milk, soya, wheat, hazelnut, almond

APPLE GRANOLA CRUMBLE €12.50

apple gel, caramel ice cream

contains egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio - can be made gluten free and vegan

AGHADOE ASSIETTE GOURMANDE €11.50

selection of mini desserts from our pastry team

contains egg, milk, soya, wheat, peanut, hazelnut, almond, pistachio