Snacks

Harissa spiced olives	\$5
Smoked almonds	\$5
Fried Whitebait, lemon aioli	\$6
Toasted sourdough baguette with whipped garlic butter	\$5
Starters & Light bites	
Our soup of the day with stout loaf	\$8
Seafood Chowder with stout loaf	\$9.50
Wild mushroom arancini, goats cheese mousse	\$9/18
Falafels, red pepper & walnut paste	\$9
Fresh Irish Mussels, white wine cream	\$14
Crispy BBQ chicken wings	\$12
Salads	
Superfood - Bulgur Wheat, Sprouting Broccoli, Mixed Seeds, A & Pomegranate	vocado \$13.50
Sweet Beets- Beetroot, Carrot, Orange, Fennel, and Feta	\$14
Rice Bowl- Red Rice, Curried Chickpeas, Squash & Chard	\$13
Classic Caesar- Crisp Baby Gem, Bacon, Croutons & Parmesan Cheese	I
	\$13.50
Add Grilled Chicken/ Prawns / Falafel	\$6
Mains	
Beef burger with bacon, cheese, house relish & fries	\$18
Crispy chicken burger, slaw, BBQ sauce & fries	\$18
Service charge of 12.5% for parties of 6 or more	

Spiced cauliflower, Lebanese couscous, hummus & pomegranate \$18	!
Fish 'n' Chips, beer battered haddock, pea puree & tartar sauce	\$18
Seared Salmon, shaved fennel & shrimp salad, salsa verde	\$22
Char grilled Pork chop, herb gnocchi, chorizo & corn	\$22
Beef & Guinness stew with creamy mash	\$18
10 oz Striploin steak, roast vine tomatoes, fries & pepper sauce	\$38
Sides Fries Onion rings Mixed leaf salad Sweet potato wedges Sweet Things	\$5
Chocolate bread & butter pudding, vanilla ice cream	\$9
Lemon meringue posset, raspberry gel	\$9
Tiramisu, pistachio biscotti	\$9
Trio of Glenowen Farm ice cream Selection of Irish cheese. Cashel Blue, Hegarty Cheddar, Wicklow Brie	\$8
	\$12
Allergen information: 1-Cereals*(wheat) **(Barley)/2-Crustaceans/3-Eggs/4-Fish	/

5-Peanuts/6-Soybeans/7-Milk/8-Nuts, (8^Walnuts) (8^^Hazelnut) (8^* Pistachio)

11-Sesame seeds/12-Sulphur Dioxide & Sulphates /13-Lupins/14-Molluscs V-Vegetarian VE-Vegan *If you have any special dietary requirements,*

(8!Almond)/9-Celery/10-Mustard/

please check with your server.

RED WINE

GLASS BOTTLE

Valle De Luna, Malbec - Argentina

11.00 40.00

Fragrant aromas of cherries and plums. Medium bodied that is perceived round in the mouth with subtle notes of vanilla and truffle.

Casa Carmela, Tempranillo - Spain

9.50 36.00

A medium to full-bodied wine with generous savoury loganberry, forest fruits and a dry smooth finish.

Kellys Patch, Shiraz - Australia

7.50 28.00

Aged on American oak for approximately 8 months, giving the wine a noticeable, but not an excessive oak influence. Flavours of plum, cassis, chocolate and spice.

Reserve De La Motte, Merlot - France

8.00 30.00

Aromas of spice, eucalyptus, and red fruits, followed by vanilla and peppery notes. The palate offers ripe, concentrated fruit and good body, balanced by refined tannins and bright acidity.

Montebuena Joven, Rioja - Spain

9.00 34.00

On the nose nicely floral with red and blackberry fruits. Medium bodied with hints of graphite and a touch of dried herbs and grass.

L'Esparrou Cabernet Sauvignon (Organic) - French 7.50 26.00 Strong aromas of black currants and blackberries. With the delicate structure of tannins combined with a hint of vanilla.

Puglia Primitivo - Italy

8.00 30.00

Fruity with notes of plums, cherry, marmalade and tobacco. Spicy with an aftertaste of cocoa, coffee and vanilla

WHITE WINE

Sileni Sauvignon Blanc - New Zealand

11.00 42.00

Aromas and flavours of ripe passionfruit and tropical fruit, with gooseberry undertones. The palate is balanced and is fresh with a lengthy finish.

Perlage Organic Pinot - Italy

10.00 38.00

It's pale coloured, off-dry, with light aromas of wild-flower meadows and pears.

ROSE

Petite Papilon Grenache - France

10.00

40.00

CHAMPAGNE& SPARKLING

Moët NV Brut	30.00	95.00
Moët Rose Brut	30.00	115.00
Corderie Prosecco Spumante - Italy	10.00	50.00