Dinner Menu

Starters

Soup of the Evening (v) 1A,1B,7   €6.50
homemade guinness brown bread (Gluten free bread available)

Pan Fried Cod & Curry Cream 1A,2,7,9,12   €11.50
cauliflower, green peas, microgreens

Honey Roasted Rainbow Carrots (v) 1A,2,7,9,12   €10.50
Ricotta, dill, fennel seeds, hazelnut dressing

Ham Hock Terrine 7,9,10   €10.00
Celeriac, cornichons, onion jam, rustic bread

Roaringwater Bay Mussels 1A,2,6,7,9,10   small €10.50 / large €17.50
White wine, roast tomato, garlic butter, fresh chilli, herbs, rustic bread

Buffalo Chicken Wings 1A,1,7   €9.50 / €13.90
Hot & Spicy 1A,7,9,10 OR Sticky BBQ 6,7,9,10   Homemade cashel blue cheese sauce, celery sticks

Mains

10oz Irish Ribeye Steak 1A,3,9,10,12   €29.00
Ribeye Steak, pepper sauce, sauteed greens, confit shallot, red wine jus, hand cut chips

Linguini with Roaringwater Bay Mussels 1A,2,3,9,12   €18.00
Roaringwater Bay Rope Mussels, white wine, roast tomato, fresh chillies, herbs

Buttermilk Chicken Burger & Fries 1A,3,7,9,10,12   €15.90
Buttermilk marinated chicken breast, mozzarella, tomato, baby gem lettuce, homemade
sriracha mayo, skinny fries

Pan Roast Stone Bass 1A,3,9,10,12   €24.00
Roast Stone Bass, dhukka, creamy swiss chard, tender stem broccoli, preserved lemon, fennel, baby potato

Roast Aubergine Couscous (v) 1A,3,9,10,12   €18.00
Roast aubergine, couscous, confit fennel, roast red pepper escabeche, fresh dill tabbouleh

Grilled Pork Chop & Scallops 1A,3,9,10,12   €29.00
Irish scallops, confit shallots, spicy sweet corn, sauteed greens, port wine jus, creamy mash

Spanish Octopus Salad 1A,3,9,10,12   €19.00
Serrano ham, watercress, red onion, olives, cherry tomato, Xeres wine vinegar dressing, baby potato

Sides   €4.00

Skinny Fries | Sweet Potato Fries | Hand Cut Chunky Chips | Mash Potato | Baby Leaf Salad

Head Chef Vicky with his team of chefs has created a menu based on seasonal ingredients from local producers. Please see our supplier list for details. We hope you enjoy!