

Please note that some of our menu items contain allergens.

Traces of these are openly used in our kitchen and may be found in several other products served here.

We understand the dangers to those with allergies, please speak to a member of staff who will be happy to help you.

(GF) indicates that the dish is Gluten Free

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(CL) Celery

(CR) Crustaceans E.G. Crabs, Prawns, Lobsters

(E) Eggs

(F) Fish

(G) Gluten

(L) Lupin

(MD) Milk & Dairy

(MO) Molluscs - Mussels, Oysters, Squid, Snails

(MU) Mustard

(N) Nuts

(P) Peanuts

(SS) Sesame Seeds

(SB) Soybeans

(SD) Sulphur Dioxide & Sulphites

Burger Menu

— HOUSE BURGERS —

► 8oz

DUNNING'S PRIME BEEF BURGER 15.90

Dubliner Cheese, Mozzarella, Streaky Bacon, Lettuce, Tomato, Onion, Pickled Cucumber & House Burger Sauce. Served with Homemade Cut Chips.

(G)(E)(MD)(SD)

► 8oz

CHARCOAL GRILLED CHICKEN BURGER 14.90

House Minced Chicken Fillet, Chili, Garlic, Scallions, Coriander, Lime, Lettuce, Tomato, Onion & Brioche Bap. Served with Sweet Potato Fries and Lime Chive Yogurt.

(G)(E)(MD)(SD)

► 8oz

LAMB BURGER 16.90

Charcoal Grilled Minced Lamb Shoulder, Mint, Parsley, Baby Spinach, Red Onion, Grilled Halloumi, Tomato, Sweet Chili Jam & Lime Coriander Aioli. Served with Homemade Cut Chips.

(G)(E)(MD)

► VEGAN BURGER 16.50

Lentil and Chickpea Homemade Oat Mozzarella Burger, Sweetcorn, Coriander, Lettuce, Tomato, Natural Yogurt, Coughlan's Burger Bun. Served with Chunky Cassava Chips.

(G)