

SEPTEMBER CONFERRINGS MENU

STARTERS

SOUP OF THE DAY	€10
home-made brown bread	
WARM PRAWN SALAD	€13
chilli and garlic, roast peppers, mixed leaves and chilli jam	
SHAKSHUKA	€12
baked egg, spiced tomato sauce, coriander oil, sourdough bread	
MEZZE PLATE	€12
grilled vegetables, lemon and herb humus, pesto, pitta bread	

MAINS

TEMPURA COD ★	€22
hash brown fries, minted peas, tartar sauce	
SEARED SALMON	€26
chive mash, buttered broccoli, tom berry and girolle Vergie	
REUBEN SANDWICH ★	€22
pastrami, pickles, sauerkraut, thousand island dressing, toasted rye with Stealth fries, served with soup of day	
TOASTED GNOCCHI	€18
butternut squash, spinach and harissa cherry tomato salad	
CHEFS SPECIAL ★	
please ask your server for today's special	

DESSERTS

ETON MESS	€8
meringue nest mixed berry compote and Chantilly cream	
CHOCOLATE FONDANT	€9
White chocolate sauce and caramel ice cream (1, 4)	

★ Express Menu Items - If you are short on time, look for the star beside the menu items. These dishes are easier and faster for the kitchen to prepare.

Allergen guide: Cereals containing gluten (1), Peanuts (2), Nuts (3), Milk (4), Crustaceans (5), Mollusks (6), Egg (7), Fish (8), Celery (9), Soy (10), Sesame seeds (11), Mustard (12), Sulphur dioxide & sulfites (13), Lupin (14).
All out beef is sourced from Irish producers.
All prices include Value Added Tax - Food 13.5% and Beverage 23%.