

DINNER MENU

STARTERS

SOUP OF THE DAY Served with house soda bread	€9
CRISPY CALAMARI Cherry tomato, cucumber, mixed salad with lemon, dill, yogurt dressing (1, 4, 8)	€10
VEGAN PROTEIN SALAD Black kale, butternut squash, roast cauliflower, radish, frieze lettuce, tahini dressing (11)	€12
BEEF CARPACCIO Horseradish mouse, rocket salad, shallot and sherry vinegar dressing (1, 13)	€14
GRILLED TERIYAKI CHICKEN Pepper, peas, red cabbage, bean sprouts, wonton strips, macadamia nuts, pineapple sesame vinaigrette(11, 13)	€12

MAINS

CHARRED 6oz/8oz FILLET OF BEEF Burnt onion puree, fine beans, cherry tomato three times cooked, chunky chips, béarnaise sauce (4)	€30/€38
GRILLED TERIYAKI CHICKEN Mixed pepper, peas, red cabbage, bean sprouts, wonton strips, macadamia nuts, pineapple sesame vinaigrette (11, 13)	€18
FISH PIE Rich dill cream sauce topped with mash potato, apple, fennel salad (4, 8)	€24
VEGAN GALETTE Sweet potato, shallot, chickpea puree topped with vegan cheese in black pepper crust (1)	€19
WILD MUSHROOM CARBONARA Parmesan, rocket, fettuccine pasta (1, 4, 7)	€18
LEMON AND DILL FISH CAKE Panko bread crumb, minted pea puree, watercress salsa verde (1, 4, 8)	€18

DESSERTS

SALTED CARAMEL PANNA COTTA Chocolate ganache, whipped cream (4)	€9
TANGERINE POSSET Sable biscuit, tangerine segments (1, 4)	€8
SELECTION OF SORBET Honey comb, fruit	€8

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%.