

LUNCH RESTAURANT MENU

STARTERS

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| FRENCH ONION SOUP | €10 |
| Gruyere cheese crouton | |
| VEGAN SUPER SALAD | €12 |
| Sweetcorn, edamame beans, radishes, pomegranate, chicory, kumquats and toasted cashew nuts with vegan dill and lemon dressing | |
| LEMON AND THYME CHICKEN SALAD | €13 |
| Heritage tomatoes, pickled red onion, cucumber, radish with creamy lemon dressing | |
| CRISPY CALAMARI WITH ASIAN SALAD | €12 |
| Ice leaf, sweet chilli and lime dressing | |
| GRILLED GOATS CHEESE | €14 |
| Baby spinach, cherry tomato, smoked almonds and honey mustard dressing | |

MAINS

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| SUPREME OF CHICKEN | €25 |
| Stuffed with sun-dried tomato and goats cheese, pressed potato, fine beans, carrot and tomato herb oil | |
| FISH AND CHIPS | €20 |
| Homemade chunky chips, tartar sauce, pea and mint puree | |
| SEARED SALMON | €25 |
| Apple fennel salad, baby potato, tiger prawn with dill and lemon cream | |
| WILD MUSHROOM TAGLIATELLE | €18 |
| Spinach in blue cheese cream sauce | |
| GRILLED BABY GEM LETTUCE WITH SMOKED CAULIFLOWER | €23 |
| Leek fritter and pickled dulse seaweed | |
| OPEN FLANK STEAK | €24 |
| Caramelised onion, applewood cheese, mustard mayonnaise, homemade chunky chips, sourdough bread | |

DESSERTS

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| APPLE AND WHITE CHOCOLATE MOUSSE | €10 |
| Cocoa nib crumble, raspberry jam, camelina oil | |
| STRAWBERRY AND WHITE CHOCOLATE CHEESECAKE | €9 |
| Macerated strawberry compote | |
| GLUTEN FREE BROWNIE | €9 |
| Star anise ice cream, chocolate sauce | |

