

## A LA CARTE

### SMALL PLATES

<b>Soup of the day</b> , warm ciabatta	6.50
<b>Warm Ham Hock Terrine</b> , Tournafulla black pudding bon bons, house piccalilli & bearnaise sauce	8.95
<b>Lemon Pepper &amp; Salted Calamari</b> mango salsa, Brazilian kiss peppers, fresh lime (DF)	9.95
<b>Pan-fried Gambas</b> , lemon & chilli butter, tomato concasse, sourdough bread	10.50
<b>Carlingford Lough King Scallops</b> , Black Pudding, Pancetta, Beetroot and Rose Tartar	13.50
<b>Glen Valley Chicken Wings</b> With choice of: - Hot & spicy with blue cheese dip, celery (GF) - Korean style, sweet & sticky, toasted sesame seeds	13.95
<b>Warm Duck Salad</b> with mixed leaves, pomegranate, mint, orange, apple and asian dressing	8.95

### BIG PLATES

<b>Gnocchi Arrabiata</b> chilli, garlic, tomato sauce, parmesan, grilled bread (V)	14.95
<b>Pan Fried Fillet of Hake</b> with chorizo & charred corn risotto, parmesan	21.95
<b>Cajun Spiced Chicken Burger</b> on brioche bun, guacamole, baby gem, tomato, lime aioli, house fries	15.50
<b>7oz Beef Burger</b> on brioche bun, Monterrey Jack cheese, dijonnaise, lettuce, tomato, house pickles & fries	15.50
<b>14 Hour Braised Feather Blade of Beef</b> butternut squash, spinach puree, roast onion, & confit leek (GF)	19.95
<b>21 day dry aged, 9oz Rib Eye Steak</b> crispy onions, grilled sweet pepper, house fries, bearnaise sauce	27.95
<b>Free range Irish Chicken Supreme</b> sweet potato fondant & crispy kale, orange puree, miso and lime glaze	19.95

### SIDES

House fries (V)(GF)(DF)	4.00
Buttery mash potato (V)(GF)	4.50
Broccoli, harissa, flaked almonds (V)(GF)	4.50
Green beans, pine nuts & spinach (V)(GF)	4.50
Chorizo mac and cheese topped with herb breadcrumbs in a creamy cheese sauce.	4.50
Southern fried sweet potato wedges, tzatziki	4.50
Rocket and Parmesan salad	4.50

### SHARING PLATTERS

25.00
-Selection of cured meats
-Selection of Irish cheeses
Served with grapes, apple, chutney & oat biscuits

#### Food Key

**GF:** Made from ingredients containing no gluten  
**V:** Vegetarian  
**DF:** Dairy Free

Fresh & Seasonal, Local Ingredients . Made with



*Before placing your orders, please inform a member of staff if you or a person in your party has any specific dietary requirements*

#### PLEASE NOTE:

*To parties of six and over a 12,5% gratuity for service will be applied, which goes directly to all of our staff  
 To provide our guests with the best possible service we do not split bills on the terrace, or for tables of six or more*

@hqgastrobar

