

A LA CARTE

SMALL PLATES

Soup of the day , warm ciabatta	6.50
Toonsbridge Goats Cheese Galette , plum tomatoes, sundried tomato pesto and rocket (V)	8.95
Lemon Pepper & Salted Calamari mango salsa, fresh lime & garlic aioli	9.95
Pan-fried Gambas , lemon & chilli butter, tomato concasse, sourdough bread	10.50
Cured Seabream , buttermilk & lime dressing & pickled Fresno chillies	10.95
Glen Valley Chicken Wings With choice of:	
- Hot & spicy with blue cheese dip, celery (GF)	7.00 (S)
- Korean style, sweet & sticky, toasted sesame seeds	13.95 (L)
Warm Duck salad , mixed leaves, pomegranate, mint, orange, apple & spicy asian dressing	8.95



Made with Fresh & Seasonal Local Ingredients

SIDES

House fries (V)(GF)(DF)	4.00
Bearnaise Fries	5.25
Buttery mash potato (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
Rocket and Parmesan salad	4.50
Homemade sweet potato wedges with ranch dressing, parmesan, fresh garlic & chives	5.25

BIG PLATES

Wild mushroom tagliatelle , chilli & garlic, tarragon & Parmesan cream (V)	14.95
Pan Fried Fillet of Hake , charred corn, Chorizo & aged Parmesan risotto, pickled Shimeji mushrooms & fresh herbs (GF)	21.95
Cajun Spiced Chicken Burger on brioche bun, guacamole, baby gem, tomato, lime aioli, house fries	15.50
7oz Beef Burger , sticky onions, fennel salami, 'Nduja mayo, pickled cucumber, double melted Monterrey Jack cheese, house made pickles & house fries	16.50
14 Hour Braised Feather Blade of Beef butternut squash, spinach puree, roast onion, & confit leek (GF)	19.95
10 oz Grilled Ribeye of dry aged Irish Beef , chilli & caper salsa, pickled Shimeji mushrooms, watercress & aged parmesan salad, house fries Choice of bearnaise, pepper sauce or garlic butter	30.00
9 oz Grilled Sirloin of dry aged Irish Beef , chilli & caper salsa, pickled Shimeji mushrooms, watercress & aged parmesan salad, house fries Choice of bearnaise, pepper sauce or garlic butter	27.95
Free range Irish Chicken Supreme , sweet potato fondant & crispy kale, orange puree, miso and lime glaze	19.95

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

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

All beef is of Irish origin.

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