

## A LA CARTE

### SMALL PLATES

<b>Soup of the day</b> , warm ciabatta	6.50
<b>Spiced Carrots</b> , Irish rainbow carrots, cumin, orange, feta, rose harissa, roasted & spiced beetroot, mixed seeds (V)	8.95
<b>Lemon Pepper &amp; Salted Calamari</b> mango salsa, fresh lime & garlic aioli	9.95
<b>Hot chilli Gambas</b> , jumbo prawns, garlic, lemon & mini brioche buns	10.50
<b>Cured Seabream</b> , buttermilk & lime dressing & pickled Fresno chillies	9.95
<b>Glen Valley Chicken Wings</b> With choice of: - Hot & spicy with blue cheese dip, celery (GF) - Korean style, sweet & sticky, toasted sesame seeds	7.95 (S)   14.95 (L)
<b>Warm Duck salad</b> , mixed leaves, pomegranate, mint, orange, apple & spicy asian dressing	8.95
<b>Bonito taco</b> , yellowfin tuna, chipotle & adobe, sesame seeds, lime, pineapple & cucumber salsa	8.95 (S)   15.95 (L)

### SIDES

House fries (V)(GF)(DF)	4.00
Bearnaise Fries	4.95
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

<b>Wild mushroom tagliatelle</b> , chilli & garlic, tarragon & Parmesan cream (V)	15.95
<b>Pan Fried Fillet of Hake</b> , charred corn, Chorizo & aged Parmesan risotto, pickled Shimeji mushrooms & fresh herbs (GF)	22.95
<b>Cajun Spiced Chicken Burger</b> on brioche bun, guacamole, baby gem, tomato, lime aioli, house fries	15.50
<b>7oz Beef Burger</b> , sticky onions, fennel salami, 'Nduja mayo, pickled cucumber, double melted Monterrey Jack cheese, house made pickles & house fries	16.50
<b>14 Hour Braised Feather Blade of Beef</b> butternut squash, spinach puree, roast onion, & confit leek (GF)	20.95
<b>10 oz Grilled Ribeye of dry aged Irish Beef</b> , chilli & caper salsa, pickled Shimeji mushrooms, watercress & aged parmesan salad, house fries Choice of bearnaise, pepper sauce or garlic butter	29.95
<b>9 oz Grilled Sirloin of dry aged Irish Beef</b> , chilli & caper salsa, pickled Shimeji mushrooms, watercress & aged parmesan salad, house fries Choice of bearnaise, pepper sauce or garlic butter	27.95
<b>Free range Irish Chicken Supreme</b> , sweet potato fondant & crispy kale, orange puree, miso and lime glaze	20.95

### 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