

## A LA CARTE

### SMALL PLATES

Soup of the Day, warm ciabatta	6.50
<hr/>	
Bonito Taco, yellowfin tuna, chipotle mayo, sesame seeds, lime, pineapple & cucumber salsa (GF)(DF)	13.50(2)   18.00(3)
<hr/>	
Lemon Pepper & Salted Calamari mango salsa, fresh lime & garlic aioli	9.95
<hr/>	
Hot Chilli Gambas, jumbo prawns, garlic, lemon & mini brioche buns	11.50
<hr/>	
Warm Duck Salad, mixed leaves, pomegranate, mint, orange, apple & spicy asian dressing (DF)	9.95

### SIDES

House Fries (V)(DF)	4.00
<hr/>	
Homemade Sweet Potato Wedges with ranch dressing, parmesan, fresh garlic & chives (V)	5.25
<hr/>	
Buttery Mash (V)(GF)	4.50
<hr/>	
Green Beans, Pine Nuts & Spinach (V)(GF)	4.50
<hr/>	
Chorizo Mac and Cheese topped with herb breadcrumbs in a creamy cheese sauce.	4.50
<hr/>	
Rocket & Parmesan Salad (GF)	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

### BIG PLATES

Glen Valley Chicken Wings <i>choice of:</i> -Hot & spicy with blue cheese dip, celery -Korean style, sweet & sticky sauce, toasted sesame seeds	15.95
<hr/>	
7oz Beef Burger, sticky onions, 'nduja mayo, pickled cucumber, double melted Monterey Jack cheese & house fries	16.95
<hr/>	
Pan Fried Fillet of Hake, charred corn, chorizo & aged parmesan risotto, pickled shimeji mushrooms & fresh herbs (GF)	24.50
<hr/>	
14 Hour Braised Feather Blade of Beef butternut squash, spinach purée, roast onion, & confit leek (GF)	22.95
<hr/>	
9 oz Grilled Ribeye of Dry Aged Irish Beef, chilli & caper salsa, pickled shimeji mushrooms, watercress & aged parmesan salad, house fries <i>choice of pepper sauce or garlic butter</i>	29.95
<hr/>	
9 oz Grilled Sirloin of Dry Aged Irish Beef, chilli & caper salsa, pickled shimeji mushrooms, watercress & aged parmesan salad, house fries <i>choice of pepper sauce or garlic butter</i>	27.95
<hr/>	
Free Range Irish Chicken Supreme, sweet potato fondant & crispy kale, orange purée, miso and lime glaze	21.95
<hr/>	
Wild Mushroom Tagliatelle, chilli & garlic, tarragon & parmesan cream (V)	17.95
<hr/>	
Veggie Burger, brioche bun, guacamole, lettuce, tomato, lime aioli, house fries (V)	15.95

*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