



STARTERS

House Made Soup of the Day served with our Guinness Bread €8
(*please ask server*) (1,12)

Caesar Salad, Roast Chicken, Serano Ham, Baby Gem Lettuce, Grana Padano €16
(1,3,6,7,10,12)

SANDWICHES

served with hand-cut chips

Philly Cheese Chicken Roll, Caramelised Peppers & Onions, Barbeque Sauce €15
(1,6,7,12)

Honey Glazed Ham, Hegarty's Cheddar, Frisée, Sourdough €14.50
(1,3,6,7,10,12)

Brie, Roast Mediterranean Vegetables, Chilli Jam €14.50
(1,6,7,12)

Beef Burger, Goats Cheese, Onion Marmalade, Watercress €19
(1,7,12)

DESSERTS

Sticky Toffee Pudding, Miso Caramel Sauce, Madagascan Vanilla Ice Cream €8
(1,3,7,12)

Warm Cheesecake, Raspberry Sauce €8
(1,3,7,8)

Vegan Apple Cake, Champagne Sorbet €8
(1,6,12)

MAINS

O Brother IPA Battered Haddock, Hand Cut Chips, Pea Puree, Tartare Sauce €18
(1,3,4,6,7,10,12)

Dalkey Fish Pie, Dill Velouté, Crisp Potato Topping €21
(1,4,7,12)

Local Rare Breed Pork & Leek Sausages, Creamy Mashed Potatoes, Caramelised Onion Jus, Garden Peas €19.50
(1,7,12)

Lamb Tagine, Lemon & Herb Cous Cous, Z'hug Yogurt, Smoked Almonds €22
(7,8)

Butternut Squash & Chickpea Tagine, Lemon & Herb Cous Cous, Z'hug Yogurt, Smoked Almonds €19.50
(8)

SIDES

Hand-Cut Chips €6

Creamy Mashed Potatoes €6
(7,12)

Watercress & Apple Salad €6
(12)

Tenderstem Broccoli, Hazelnut Vinaigrette €6
(8,12)

Allergen Index: (1) Cereals, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soybeans, (7) Milk, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame, (12) Sulphur Dioxide, (13) Lupin (14) Molluscs

* All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill *