



SNACKS

Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (2,7,8)	€5
Smoked Almonds (8)	€4.5
Marinated Olives (12)	€3.5

STARTERS

Josper Grilled Chilli Gambas <i>Turkish Salad, Tahini Dressing</i> (5,11,12,13,14)	€13.95
Beef Short Rib Croquettes <i>Salsa Verde Mayonnaise</i> (1,2, Wheat, 3, 8, 11,12,13,14)	€12.95
Panko Crumbed Brie <i>Mango, Pineapple & Chilli Salsa</i> (1,2, Wheat, 3, 8, 11,12,13,14)	€12.95
Homemade Soup of the Evening <i>Freshly Baked Breads</i> (1,2 Wheat, 8, 12,13)	€8.50
Salad of Roast Cauliflower <i>Rep Pepper & Cashew Hummus, Kale, Soured Red Onion, Minted Vinaigrette</i> (1, 9 cashew,11,12,13,14)	€12.95
Wrights Duo of Smoked Salmon Avocado Purée <i>Pickled Fennel & Beetroot, Citrus Gel, Guinness Bread Tuille</i> (2,4,8,11,12,13,14)	€14
Duck Liver Mousse <i>Brandy, Raisin & Shallots, Brioche, Fig Compote</i> (1,2, Wheat, 3, 8, 11,12,13,14)	€13.95

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

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



MAINS

Spiced Cornfed Chicken

€26

Black Olive Ratatouille & Potato Rosti, Tomato Pesto (1,8,12,13)

Wrights Panko Crumbed Lemon Sole

€29

*Homemade Tartare Sauce, Pea Purée, House Fries
(3,4,8,12,13,14)*

BBQ Short Ribs

€28.50

*Charred Corn, Chive Mash, Rocket & Pickled Red Onion
Salad (1,8,12,13,14)*

Josper Grilled 10oz Irish Angus Sirloin

€39

*Mushroom Ketchup, Vine Roasted Cherry Tomato,
Choice of Peppercorn, Garlic Butter, Red Wine Jus,
Choice of Fries, Creamed Mash (1,8,11,12,13,14)*

Pan Seared Fillet of Sea Bass

€25

*Fennel and Apple Salad, Chateau Potato, Dill & Caviar Cream
(4,8,12,13,14)*

Panfried Fillet of Organic Salmon

€27

*Potato Fondant, Tenderstem Broccoli, Saffron Beurre Blanc
(4,8,12,13,14)*

Josper Fired Lamb Rump

€32

*Gratin Potato, Tenderstem Broccoli, Mint Jus
(1,3,8,11,12,13,14)*

Wild Mushroom & Truffle Risotto

€25

Parmesan & Truffle Crisp (1, 8,11,12,13)

Vegan -Redefine Meat Flank Steak

€32

*Chargrilled Vegan Flank Steak, Confit Garlic, Sautéed Wild
Mushroom, Green Peppercorn Plant Butter (2 wheat,12,14)*

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SIDES

House Fries	€5.50
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	€6.50
Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut)	€6.50
Mini Caesar House Salad (11,12,13)	€6.50
Oven Baked Creamed Mash Potato (8)	€6.50
Smoked Cheese Cauliflower Mornay (2 wheat, 8 11, 12, 13)	€6.50

DESSERTS

Strawberry & Pistachio Mousse Cake (2 Wheat,3,8, 9 Pistachio,12)	€10
Lime & Lavender Opera Cake (2,3,8,9, 12,13)	€10
Rhubarb Tart (2,3,8,9 Almond, 12,13)	€10
Draynes Farm Ice Cream & Sorbet Selection (8, 12,13) Ask you server for today's flavours	€6
Selection of Irish Cheese Crackers and Chutneys (2 Wheat, 8, 9 Smoked Almonds, 12,13,14)	€14
Homemade Fudge (8,13)	€4

DESSERT COFFEES

Irish Coffee Jameson Whiskey, Cream, Fresh Espresso, Brown Sugar (8,13)	€9
Baileys Coffee Baileys, Cream, Fresh Espresso (8,13)	€9
French Coffee Hennessy, Cream, Fresh Espresso, Brown Sugar (8,13)	€9

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