

	STARTERS			MAINS	
	House Made Soup of the Day served with our Guinness Bread (please ask server) (1,12)  Caesar Salad, Roast Chicken, Serano Ham, Baby Gem Lettuce, Grana Padano (1,3,6,7,10,12)			O Brother IPA Battered Haddock, Hand Cut Chips, Pea Puree, Tartare Sauce (1,3,4,6,7,10,12)	€
			€16	Dalkey Fish Pie, Dill Velouté, Crisp Potato Topping (1,4,7,12)	€2
	SANDWICHES  served with hand-cut chips  Philly Cheese Chicken Roll, Caramelise	-cut chips		Local Rare Breed Pork & Leek Sausages, Creamy Mashed Potatoes, Caramelised Onion Jus, Garden Peas (1,7,12)	€19
	Peppers & Onions, Barbeque Sauce (1,6,7,12)		€15	Lamb Tagine, Lemon & Herb Cous Cous, Z'hug Yogurt, Smoked	€22
	Honey Glazed Ham, Hegarty's Cheddar Frisée, Sourdough (1,3,6,7,10,12)	r,	€14.50	Almonds (7,8)  Putternut Squash & Chieknes	010
	Brie, Roast Mediterranean Vegetables, Chilli Jam (1,6,7,12)		€14.50	Butternut Squash & Chickpea Tagine, Lemon & Herb Cous Cous, Z'hug Yogurt, Smoked Almonds (8)	€19
	Roast Turkey, Apricot & Chestnut Stuf Cranberry Chutney, Sourdough (1,7,8,12)	-		SIDES	
	Beef Burger, Goats Cheese, Onion Marmalade, Watercress (1,7,12)		€19	Hand-Cut Chips	€
				Creamy Mashed Potatoes (7,12)	€
				Watercress & Apple Salad (12)	€
	DESSERTS			Tenderstem Broccoli, Hazelnut	€
	Christmas Pudding, Bailey's (1,3,6,7,12)	€8		Vinaigrette (8,12)	
	Sticky Toffee Pudding, Miso Caramel Sauce, Madagascan Vanilla Ice Cream (1,3,7,12)	€8		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	
	Warm Cheesecake, Raspberry Sauce (21,3,7,8)	€8			

€8

Vegan Apple Cake, Champagne Sorbet

(1,6,12)

€18

€21

€19.50

€22

€19.50

€6

€6

€6

€6

<sup>\*</sup> All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill  $\ast$