



## SNACKS

- Spiced Provençal Olives** €4.50
- Japanese Peanuts** (2, Wheat, 10, 12) €4.50
- Rosemary and Smoked Salt Focaccia with Chimichurri spread** (2, Wheat, 8) €5.00

## STARTERS

- Homemade Soup of the Day**  
Served with Guinness Bread (1,2 wheat,12) **V** €8.50
- Crispy Hen Egg**  
Grilled Asparagus, Parma Ham, Béarnaise Sauce, Black Olive Crumb  
(2, 3, 8, 12, 13, 14) €15.00
- Buffalo Burrata** €14.75  
Beef Tomatoes, Achill Island Sea Salt, Basil Pearls, Picual Reserva Olive Oil (8, 9, 12, 13, 14)
- Scorched Wild Irish Mackerel** €14.00  
Beetroot, Celeriac and Apple Remoulade, Pickled Mustard Seeds and Organic Leaves (1, 3, 4, 12, 13,14)
- Duck Liver Parfait** €14.75  
Cherry Compote, Cornichons, Chopped Hazelnuts and Toasted Brioche (3, 8, 9 Hazelnuts, 12, 13)
- Pan Fried King Scallops** €17.00  
Linguini Carbonara, Aged Parmesan and Pancetta  
(2, 3, 4, 5, 8, 12, 13)
- Spiced Hummus** **V** €13.00  
Rosemary Focaccia, Feta, Sundried Tomatoes and Basil Oil  
(2, 11, 12, 13)

*\* 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



## FROM THE JOSPER GRILL

**Josper-Grilled Irish Aberdeen Angus 10oz Striploin** €42.00

Served with Choice of Side and Sauce, Dressed Watercress, Bone Marrow Medallions and Blistered Tomatoes (8, 12, 13, 14)

**Josper-Grilled Aberdeen Angus Irish 10oz Ribeye,** €44.00

Served with Choice of Side and Sauce, Dressed Watercress, Bone Marrow Medallions and Blistered Tomatoes (8, 12, 13, 14)

**Atlantic Salmon Steak** €28.00

Baby Potatoes, Courgettes, Green Peas and Pearl Onion Fricassee, Béarnaise sauce (3, 4, 6, 8, 12, 13)

## SAUCES

**Chimichurri** (13), **Green Peppercorn** (8, 12, 13),  
**Béarnaise** (3, 8, 13)

## MAINS

**Pan Fried Wild Halibut** €34.00

Pressed Wexford Queens Potatoes, Sauteed Baby Spinach, Tomato and Olive Salsa (2, 4, 8, 12, 13)

**Slow Cooked Angus Beef Feather Blade** €29.00

Champ Mash, Baby Carrots, Button Mushrooms, Alsace Bacon and Red Wine Jus (1,8,12,13)

**Pan-Fried Corn Fed Chicken Supreme** €27.00

Filo Wrapped Gratin, Hegarty Cheddar, Grilled Asparagus, Red Wine Jus, Crispy Onions (2,8, 12, 13)

**Beer Battered Haddock and Chips** €27.00

Homemade Tartare Sauce, Mushy Peas, Triple Cooked Chips, Grilled Lemon (2, 3, 4, 8, 12, 13)

**Vegan Flank Steak** V €32.00

Sweet Potato Fries, Blistered Tomatoes, Dressed Watercress and Chimichurri Sauce (2, 12, 13, 14)

**Homemade Pecorino & Truffle Gnocchi** €26.00

Parmesan Cream, Asparagus, Sundried Tomatoes, Scallions, Mushrooms, Courgettes and Toasted Pine Nuts (2, 3, 8, 9, 12, 13)

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## SIDES

<b>Triple Cooked Chips</b> (12)	<b>€5.50</b>
<b>Sweet Potato Chips</b> (12)	<b>€6.50</b>
<b>Seasonal Vegetables</b> (8)	<b>€6.50</b>
<b>Garden Salad</b> (12,13)	<b>€6.50</b>
<b>Mashed Potatoes</b> (8)	<b>€6.50</b>
<b>Truffle and Pecorino Cheese Fries</b> (3, 8, 12, 13)	<b>€6.50</b>

## DESSERTS

<b>Warm Chocolate Brownie</b> , Topped with Pecans, Butterscotch Sauce, Honeycomb and Vanilla Bean Ice Cream (3,8,9 Pecans 12)	<b>€10</b>
<b>Zesty Lemon Tart</b> , Finished with fresh mixed Berries, Crushed Meringue (2 Wheat, 3,8 12)	<b>€10</b>
<b>Banoffee Tart</b> , Rich Toffee, Fresh Bananas, topped with Crème Chantilly (2,Wheat, 3,8,12)	<b>€10</b>
<b>Draynes Farm Ice Cream &amp; Sorbet Selection</b> (8, 12, 13) Ask your server for today's flavours	<b>€8</b>
<b>Selection of Irish Cheese</b> with Crackers, and Chutneys (2, Wheat, 8, 9, Smoked Almonds, 12, 13, 14)	<b>€14</b>
<b>Home Made Petit Fours</b> (2 Wheat, 3, 8, 9 Almonds, Pecans, Walnuts, 12,13)	<b>€4</b>

## DESSERT COFFEES

<b>Irish Coffee</b> Jameson Whiskey, Cream, Fresh Espresso, Brown Sugar (8, 13)	<b>€9</b>
<b>Bailey's Coffee</b> Bailey's, Cream, Fresh Espresso (8, 13)	<b>€9</b>
<b>French Coffee</b> Hennessy, Cream, Fresh Espresso, Brown Sugar (8, 13)	<b>€9</b>

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