



LUNCH & EARLY EVENING MENU

Wednesday-Friday 12pm - 6:15pm & all day Sunday
2-courses €27 | 3-courses €32

TO START

Roasted pepper & tomato soup
with crème fraîche & chives

Burrata
pesto, green olives, pine nuts & basil served
with homemade focaccia

Caesar salad
with soft boiled egg, pickled anchovies, smoked panchetta and
aged parmesan
(add torn rotisserie chicken for 4.50)

Duck spring rolls
with onion & fruity citrus ginger dressing

Chicken wings
pickled mooli & cucumber, with soy, sesame and lime

MAINS

Grilled Seabream
romesco sauce, grilled red pepper, capers, courgette, toast-
ed almonds and pickled shallots

Pork & leek sausage
creamy mash potatoes, onion gravy, crispy onion and chives

Deep fried bread crumb courgette
with shallot fondue, torn baby mozzarella, tomato
and basil salad

Burger
honey roasted garlic mayonnaise, cheese, onion ring, in a
roasted onion brioche bun with skinny fries

Rump of beef
skinny fries and seasonal salad (€5 supplement)

Manor farm rotisserie half chicken
crispy seasonal stuffing beignet, onion gravy,
baby potatoes with soft herbs mayonnaise

Shepherd's pie
with parmesan potato topping and baby vegetables

EXTRAS

Green beans & broccoli
with mustard & honey €5.50

Creamed potatoes €5.00

Baby potatoes
with soft herbs mayonnaise €5.50

Skinny fries €4.00

DESSERTS

Crème brûlée
poached raspberry & raspberry sorbet

Vanilla panacotta
passion fruit jelly, lime & coconut crumble

POST DINNER DRINKS

Garden 66 €12.90
Tanqueray gin, cucumber, apple juice
elderflower liqueur, egg whites

Cherry boom €12.90
Pampero, lime juice, Luxardo, cherry
syrup, cranberry juice, bitters, egg
whites

New fashion €12.90
Martell VS, orange bitters, Demerara
syrup, pomegranate soda

Peach me up €12.90
Peach vodka, lemon juice, Galliano,
rose syrup, apricot brandy