



LUNCH & EARLY EVENING MENU

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

TO START

Celeriac soup
Truffle crème fraiche served with house baked focaccia

Classic Caesar salad
With soft boiled egg, crunchy wedge of lettuce, smoked panchetta, croutons, Caesar dressing, tarragon and aged Parmesan

Duck spring rolls
Confit duck with caramelised onion, wrapped in pastry with fruity citrus ginger dressing

Smoked Goatsbridge rainbow trout
whiskey & dill, soft herb cream cheese & brown soda bread

MAINS

Roasted Salmon
Artichoke puree, artichoke crisps, buttered greens, crispy kale and chorizo oil

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

Pumpkin gnocchi
roasted pumpkin puree, rosemary, onion and parmesan

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 cornfed Rotisserie half chicken
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

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

Warm chocolate brownie
sea salt flakes, warm chocolate sauce
& homemade hazelnut brittle ice cream

Creme brulee
blackberry sorbet

POST DINNER DRINKS

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

Galaxy 66 €12.90
Fresh muddle blackberries, mezcal,
lime juice, agave syrup

Autumn Mule €12.90
Rye whiskey, xante liqueur, frangelico,
lemon juice, rich syrup top up ginger
beer

Coffee Negroni €13.00
Classic negroni with coffe liqueur
rose syrup, apricot brandy