



LUNCH & EARLY EVENING MENU

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

TO START

Roasted red pepper and tomato soup
Crème fraîche and piece of homemade garlic
& rosemary 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

Grilled Sea bream
Romesco sauce, grilled red pepper, courgette, toasted
almonds and pickled shallots, served with baby potatoes and
soft herb mayonnaise

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

Deep fried bread crumbed courgette
Tomato & 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 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

Tiramisu
with a layer of milk chocolate mousse

Crème brûlée
blackberry sorbet

Vanilla panacotta
blueberry and mint salad topped
with blueberry foam

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 coffee liqueur
rose syrup, apricot brandy