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BRASSERIE

KITCHEN + BAR



JOIN US FOR SUNDAY ROAST WITH ALL THE TRIMMINGS

STUFFED CRISPY PORK BELLY with roasted potatoes, seasonal vegetables, onion gravy, apple sauce
VEGAN NUT ROAST celeriac fondant, roasted mushroom, roasted hazelnut & mushroom gravy

€35 FOR 3 COURSES | €28 FOR 2 COURSES

Cherry Boom €12.90
White rum, cranberry juice, maraschino liqueur, cherry syrup, lemon juice, Whites

Galaxy 66 €13.00
Fresh muddle blackberries, mezcal, lime juice, agave syrup

Blackcurrant Dream €12.90
Vodka, cider, orange juice, blackcurrant syrup, top up with soda.

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

DRINKS

Pornstar Martini €12.50
Ketel One vodka, passionfruit puree, fresh lime & prosecco

Coffee Negroni €13
Classic negroni with coffe liqueur

Peach Me Up €12.90
Peach vodka, lemon juice, Galliano, rose syrup, apricot brandy

Deep Cleanse €12.90
Gin, aloe vera juice, cucumber syrup, lime juice

BREAD

A mix of garlic & rosemary house baked focaccia and sourdough bread served with butter €5.50

Brown soda bread with soft herb cream cheese €5.00

STARTERS AND SALADS

Celeriac soup €9.90
Truffle crème fraiche served with house baked focaccia

Burrata €12.95
Pesto, green olives, pine nuts, basil and homemade focaccia

Smoked Goatsbridge rainbow trout €12.50
whiskey & dill, soft herb cream cheese & brown soda bread

Chicken wings €12.50
Pickled mooli and cucumber with soy, sesame and lime

Chicken and duck liver parfait €13.50
Topped with truffle butter, served with grape chutney and toasted brioche

Pork belly €11.90
Our smoked sticky pork belly, pickled red cabbage slaw

Superfood salad €8 | €12
Baby gem, avocado, cucumber, kale, quinoa, grilled corn, spiced cashew nuts and orange dressing

ON THE BOARD

Here we have our dry aged beef cuts, some matured in Himalayan salt, perfect for sharing.

Sold per 100g, please ask your server for today's selection and prices.

Chateaubriand €77/500g

Rib on the bone €13.50/100g

EXTRAS

Peppercorn sauce €3.50

Bearnaise sauce €3.50

Honey roasted garlic mayonnaise €3.50

Roast onion & thyme chicken gravy €3.50

SIDES

Skinny fries, honey roasted garlic mayonnaise €4.50

Creamed potato €5

Baby potatoes with soft herb mayonnaise €4.50

Green beans & broccoli with mustard & honey dressing €5.50

MAINS

Manor Farm cornfed Rotisserie half chicken €26
Crispy seasonal stuffing beignet, onion gravy, buttered kale, baby potatoes with soft herb mayonnaise

Shepherd's Pie €22
Parmesan potato topping and baby vegetables

Grilled Sea bream €28
Cauliflower puree, baby onions, smoked bacon, roasted mushrooms, buttered cavolo nero and tarragon

Burger (Gilligan's Farm) €22.50
Honey roasted garlic mayonnaise, cheese, onion ring, in a roasted onion brioche bun with skinny fries

Coal Roasted Rare Breed Pork Rib Eye €27.50
with parsley emulsion, charred broccoli, pickled shallot salad

8oz Aged sirloin of beef €32.50
Peppercorn sauce and skinny fries

9oz Rib-eye €34.00
Watercress salad & bearnaise sauce

Pork & leek sausage €16.50
Creamy mash potatoes, onion gravy, crispy onion and chives

Deep fried bread crumbed courgette €18.50
Tomato & shallot fondue, torn baby mozzarella, tomato and basil salad

Pumpkin gnocchi €24.00
roasted pumpkin puree, rosemary, onion and parmesan