



SMALL PLATES

HOMEMADE SOUP OF THE DAY SERVED WITH IRISH SODA BREAD 9

PULLED PORK CROQUETTES HARISSA MAYO, CURRIED AIOLI, WILD ROCKET SALAD 13

TRADITIONAL ATLANTIC PRAWN COCKTAIL BABY GEM, CLASSIC MARIE ROSE DRESSING, ICEBERG TEXTURES, CHERRY TOMATOES 15

SUNDAY ROAST



ROASTED IRISH BLACK-ANGUS SIRLOIN OF BEEF

HOMEMADE YORKSHIRE PUDDING, PAN GRAVY HORSERADISH SAUCE, ROAST POTATOES 26

ROASTED CROWN OF FREE-RANGE CHICKEN AND KILKENNY HAM

HERB STUFFING, PAN GRAVY, ROAST POTATOES 26

OUR ROASTS ARE SERVED WITH ALL THE CLASSIC TRIMMINGS - ROASTED SEASONAL VEGETABLES, COLCANNON MASH & BUTTERED TENDER STEAM

GOLDEN FRIED BEER BATTERED KILMORE QUAY COD

HOMEMADE TARTARE SAUCE, HAND CUT CHUNKY CHIPS, SMOKED BACON GARDEN PEAS 24

V CHARGRILLED CAULIFLOWER STEAK

CITROUS COUS-COUS, ROASTED PISTACHIO AND ALMONDS, RED PEPPER, BLACK OLIVE, CAPER SALSA, HAND CUT CHUNKY CHIPS 24

SIDES HAND CUT CHIPS, GREEN LEAF SALAD, SEASONAL VEGETABLES, TRUFFLE & PARMESAN CHIPS 5/5.5

SWEET PLATES

MIXED BERRY CRUMBLE, COGNAC, COCONUT CUSTARD 10 RASPBERRY CHEESECAKE, PRALINE, SHORTBREAD CRUMB 10 MORELLO CHERRY TRIFLE, MADEIRA SPONGE, SHERRY JELLY, VANILLA CREAM 10 SELECTION OF IRISH ARTISAN ICE-CREAM 8

Allergen menu available on request. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. A detailed allergen menu is available on request; however, we are unable to provide information on other allergens outside of the fourteen legal allergens. Menu subject to seasonal change. Our beef is 100% Irish origin.