

appetisers

- spicy wings** old school hot wings, blue cheese dip, celery sticks main €14 starter €8
- fish cakes** fresh cod and crab cakes, wilted baby spinach, drizzled with a light lobster jus €9
- seafood goujons** tasty tempura of lemon sole, tossed seasonal leaves, house tartare & lemon €9
- brie de meaux** golden fried organic brie, fig & red onion compote, salad leaves, french dressing, €8
- house caesar** blue bell fall's goats cheese, caesar dressing, crispy pancetta, smoked chicken €15 / €9
- crab bruschetta** grilled sourdough, fresh chilli & crabmeat, dressed summer leaves & lemon aioli €11
- mediterranean gazpacho** refreshing, chilled spanish soup with basil oil & focaccia bread. €5
- prawn cocktail** tasty salad of poached prawns, smashed avocado and marie rose dressing €9
- smoked duck salad** smoked duck, glass noodles, blood orange, honey & soy glaze. €10

entrees

- banger's & mash** organic butcher sausages, red onion gravy, creamy mash €15
- risotto primavera** broad bean & garden herbs, mascarpone, deep fried poached egg, €15
- slow cooked pork belly** buttered savoy cabbage, cider gravy, creamy mashed potato €16
- red thai curry** slow poached corn fed chicken, asian veggies, red thai coconut, jasmine basmati €15
- fish N chips** tempura of sustainable cod, fresh lemon, house tartare, skinny frites OR chunky chips €16
- steak frites** dry aged prime angus ribeye, giant onion rings, fries, pepper sauce OR bearnaise butter €25
- gourmet burger** homemade prime irish beef burger, smoked bacon, vintage cheddar, house relish €15
- cajun chicken burger** chargrilled chicken, cajun herbs & spices, brioche bap, crisp leaves, fries €15
- fish burger** homemade fish goujons, crisp leaves, brioche bun, homemade tartare sauce, skinny fries €15

seasonal salad mains

- moroccan chicken** giant cous cous, mediterranean vegetables & herbs and moroccan style chicken €15
- italian** tower of buffalo mozzarella, chargrilled zucchini, aubergine, beef tomato, pine nuts, basil pesto, €15
- seafood platter** dressed crab, irish smoked salmon, prawn cocktail, lemon, homemade brown bread €18
- salmon celebration** poached, smoked and cured salmon, dill mayo & homemade brown bread €16
- thai beef salad** seared prime irish dry aged angus beef, served with a dressed asian salad €18

sides

- chef's green veggies, creamy mashed potatoes, parmesan fries,
house salad, saute mushrooms & onions, garlic & cheesy potatoes,
chunky chips, skinny fries, cous cous, €4

ask about today's specials !!