



A la Carte Menu

-STARTERS-



Soup of the day

served with Guinness brown bread (1a,7) | €12

Burrata Cheese

pressed watermelon, mint and rocket (7) | €16

Burren Smokehouse Smoked Salmon

crispy capers, pickled shallots, wasabi cream,
Guinness bread croutons (1a, 7, 12) | €15

Castletownbere Crab

orzo pasta, lemon and parsley (1a,2,7,9) | €16

Gambas Prawns

spiced red pepper sauce, coconut and dressed
endives (2,7) | €16

Beef Tostadas

Guacamole, sour cream, pico de gallo (7,9) | €15

Duck Croquette

cherry and orange compote (1a,3,7,12) | €15

Buffalo Wings Small/Large

celery and home-made blue cheese dip (7,9,12) |
€13.50 / €19

-GRILL-

Our Meat is supplied by McLoughlin Butchers with Dry Aged Cuts aged from 32 to 50 days.

All of our steaks are served with vine tomato, hand-cut chips and peppercorn sauce.

8oz Fillet of Beef (7,12) | €49

8oz Fillet Surf and Turf (2,7,12) | €55

100z Ribeye (7,12) | €45

-MAINS-

Wild Mushroom Risotto

chestnut crumb (7,9) | €21

Oven-Roasted Chicken Supreme

stuffed with sage and mushroom, celeriac, smoked
bacon and red wine jus (7,12) | €26

Fresh Battered & Smoked Haddock

hand-cut chips, crushed peas and tartar sauce
(1a,3,4,7) | €24

Beef Ragù

rigatoni pasta, Cais na Tire, grilled sourdough
(1a,7,12) | €24

Slow Cooked Wicklow Lamb Shoulder

colcannon mash, smoked aubergine purée, rosemary jus
(7,12) | €29

Peppered Monkfish on the Bone

chicken butter sauce (4,7,9) | €34

8oz Beef Burger

smoked bacon, burger sauce and onion compote, jack
cheese, baby gem on a brioche bun & fries (1a,3,7,10,12,
GFA) | €24

Korean-Style Chicken Burger

kimchi slaw, bacon and honey glaze, baby gem, chili
sauce & fries (1a,3,7,12) | €23

-WOODFIRE PIZZA-

Margherita

tomato sauce, mozzarella, fresh basil, extra virgin
olive oil (1a,7) | €17

Montanara

tomato sauce, mozzarella, cooked ham, grilled
mushrooms, cracked black pepper, fresh basil, extra
virgin olive oil (1a,7) | €18

Vegetarian

tomato sauce, mozzarella, roasted pepper grilled
mushrooms, extra virgin olive oil (1a,7,9) | €18

Salami Pepperoni

tomato sauce, mozzarella, Dingle whiskey-cured
salami, fresh basil, extra virgin olive oil
(1a,7,12) | €19

-SIDES-

Colcannon Mash Potato (7) | €6

Home-made chips with peppercorn & parmesan (7) | €6.50

Home-made chips with truffle mayo & parmesan (3,7) | €6.50

Tenderstem Broccoli, ranch season, lemon and yoghurt (7) | €6

Organic Side Salad | €6

Onion Rings (1a,7) | €6

Allergens: (1a) Wheat, (1b) Rye, (1c) Barley, (1d) Oats, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds (8b) Walnuts, (8c) Brazil Nuts, (8d) Macadamia, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio (8h) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs. GFA - Gluten Free Adaptable

Discretionary 10% service charge applies to all groups of four guests or more. All service charge and tips go directly to the team.



Sunday A la Carte Menu



-STARTERS-

Soup of the day

served with Guinness treacle bread (1a,7) | €12

Gambas Prawns

spiced red pepper sauce, coconut & dressed endives
(2,7) | €16

Burrata Cheese

pressed watermelon, mint and rocket (7) | €16

Castletownbere Crab

orzo pasta, lemon and parsley (1a,2,7,9) | €16

Buffalo Wings Small/Large

celery and home-made blue cheese dip (7,9,12) | €13.50 /
€19

Beef Tostadas

Guacamole, sour cream, pico de gallo (7,9) | €15

-GRILL-

Our Meat is supplied by McLoughlin Butchers with Dry Aged Cuts aged from 32 to 50 days.

All of our steaks are served with vine tomato, hand-cut chips and peppercorn sauce.

8oz Fillet of Beef (7,12) | €49

8oz Fillet Surf and Turf (2,7,12) | €55

100z Ribeye (7,12) | €45

-MAINS-

Irish Roast Beef

with yorkshire pudding, roast potato,
roast gravy (7,12) | €26

Beef Ragu

rigatoni pasta, Cais na Tire, grilled sourdough
(1a,7, 12) | €24

Battered Fresh & Smoked Haddock

hand-cut chips, crushed peas and tartar sauce
(1a,3,4,7) | €24

Peppered Monktail on the Bone

chicken butter sauce (4,7,9) | €34

Oven-Roasted Chicken Supreme

stuffed with sage and mushroom, celeriac, smoked
bacon and red wine jus (7,12) | €26

Wild Mushroom Risotto

chestnut crumb (7,9) | €21

8oz Beef Burger

smoked bacon and burger sauce, jack cheese, onion
ring, baby gem, & fries (1a,3,7,10,12, GFA) | €24

Korean-Style Chicken Burger

kimchi slaw, bacon and honey glaze, baby gem, chili
sauce (1a,3,7,12) | €23

-WOODFIRE PIZZA-

Margherita

tomato sauce, mozzarella, fresh basil, extra virgin
olive oil (1a,7) | €17

Montanara

tomato sauce, mozzarella, cooked ham, grilled
mushrooms, cracked black pepper, fresh basil,
extra virgin olive oil (1a,7) | €18

Vegetarian

tomato sauce, mozzarella, roasted pepper grilled
mushrooms, extra virgin olive oil (1a,7,9) | €18

Salami Pepperoni

tomato sauce, mozzarella, Dingle whiskey-cured
salami, fresh basil, extra virgin olive oil
(1a,7,12) | €19

-SIDES-

Colcannon Mash Potato (7) | €6

Home-made chips with peppercorn & parmesan (7) | €6.50

Home-made chips with truffle mayo & parmesan (3,7) | €6.50

Tenderstem Broccoli, ranch season, lemon and yoghurt (7) | €6

Organic Side Salad | €6

Onion Rings (1a,7) | €6

Allergens: (1a) Wheat, (1b) Rye, (1c) Barley, (1d) Oats, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds (8b) Walnuts, (8c) Brazil Nuts, (8d) Macadamia, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio (8h) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs. GFA - Gluten Free Adaptable

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-DESSERTS-

Salted Caramel Ice Cream Nut Cluster

with roasted almonds, butterscotch & chocolate sauce (3,7,8a) |

€9.50

Classic Tiramisu

with vanilla ice cream (1a,7) | **€9.50**

Creme Brulee

with Baileys Irish ice cream, caramelised croissant (1a,3,7) | **€9.50**

Selection of Sorbet

with fresh fruit and fruit coulis | **€9.50**

Irish Farmhouse Cheese Plate

Cork Durrus, Tipperary Cooleeney brie, Tipperary Cashel blue with fig chutney, quiney jelly & water biscuits (1a,1d,7,8,12) | **€12.00**

-DIGESTIVES-

Disaronno | **€6.20**

Limoncello | **€5.80**

Espresso Martini | **€13.00**

Sauternes, La Fleur Renaissance

Bordeaux, France | **€10.50**

Rare Tawny Port Wine,
Portugal | **€7.50**

-TEAS & COFFEE-

Irish Coffee | **€8.50**

Baileys Coffee | **€8.50**

Espresso | **€3.50**

Americano | **€3.50**

Cappuccino | **€3.95**

Latté | **€3.95**

Flat White | **€3.95**

Hot Chocolate | **€3.70**

Herbal Tea | **€3.70**

Irish Breakfast Tea | **€2.70**

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Cute Bites

a menu just for kids



Any kid's Meal + Chocolate Brownie with Ice Cream €12.50

Goujons and Chips (1a,3,7)

Kids Fish and Chips (1a,3,4)

Chicken breast, mash and gravy (7,12)

BBQ chicken wings with skinny chips (7,9)

ALLERGENS

- 1. Cereals containing gluten **a)** Wheat **b)** Barley **c)** Oats **d)** Rye
- 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans
- 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds
- 12. Sulphur Dioxide | 13. Lupin | 14. Molluscs