



DINNER

STARTERS

Cauliflower & Jalapeno Cheese Balls €9

Blue cheese sauce, roast almond puree, green oil. *(M, SD, CE Wheat, MS, E)*

Seafood Chowder €10

Cockles, mussels, served with brown soda bread. *(F, CR, ML, CL, CE Wheat, M, SD)*

Double Cooked Chicken Wings €10

Hot & spicy sauce or Chinatown sauce, blue cheese dip & celery. *(CL, E, SD, M, MS)*

Goats Cheese Bon Bons €10

Pickled baby beetroot, candied walnuts, honey & orange dressing, frisse. *(M, SD, N, MS)*

Blackened Fish Taco €11

Pineapple & cucumber salsa, avocado crema, red cabbage. *(F, M)*

MAINS

Pan Roast Corn Fed Chicken Supreme €21

Parsnip puree, wild garlic pesto, caramelised onion grelots, king oyster mushroom. *(M, N)*

Dry Aged 10oz Ribeye Steak €28

Watercress & celeriac horseradish remoulade, pepper or bearnaise sauce, rustic fries or creamy mash. *(E, SD, M)*

Slow Braised Jacobs Ladder Beef Short Ribs €21

Salt roast celeriac, glazed baby veg. *(CL, CE Wheat, M)*

Chargrilled 8oz Dexter Beef Burger €19

Applewood smoked cheese, Ballymaloe relish, secret sauce, lettuce, bacon, brioche bun & rustic fries. *(CE, Wheat, M)*

Seafood Linguini €22

King prawns, mussels, chorizo, bisque, rocket & parmesan, garlic bread. *(CL, CE Wheat, CR, M, ML)*

Catch of The Day

Price advised daily. *(F, ML, CR)*

Thai Red Curry €12

Coconut rice, cucumber, tomato salad. *(CR, SS, SY)* Add Protein €7

Mixed Wild Mushroom Risotto €19

King Oyster mushroom, crispy kale, truffle oil, truffle crème fraiche. *(M, SD)*

Charred Cauliflower Steak €17

Roast sweet potato, puis lentils, roast mix seeds. *(SS, M, CL)*



SIDES

Charred Broccoli, Roast Hazelnuts €4.50

Wholegrain mustard & honey dressing. *(MS, N)*

Truffle Mac & Cheese Balls €5.50

Garlic mayonnaise & parmesan cheese. *(M, E, SD, MS, CE Wheat)*

Creamy Mash *(M)* €4.00

Garden Salad €3.50

French Fries €4.00

Rustic Fries €4.00

Loaded Fries €5.50

- Truffle & parmesan, garlic mayonnaise. *(E, SD, MS)*
- Chipotle mayonnaise, chili, mixed sesame seeds. *(E, SD, MS, SS)*
- Garlic butter, parmesan & chives. *(M)*

DESSERTS

Caramel Flavoured Brownie €7

Roast macadamia nuts, pistachio ice cream. *(CE-Wheat, SY, N, E, M)*

Orange & Spiced Rum & Raisin Brioche Bread & Butter Pudding €7

Dolce de leche sauce, vanilla flavoured mascarpone cream. *(E, M, CE-Wheat)*

Spiced Apple & Pear Crumble €7

Crème anglaise, vanilla ice cream. *(E, M, CE-Wheat)*

Ice Cream & Sorbet *(M, E)*

Freshly Brewed Fonté Tea or Coffee

ALLERGENS: CL-Celery, CE-Cereals, CR-Crustaceans, E-Eggs, F-Fish, L-Lupin, M-Milk, ML-Molluscs, MS-Mustard, N-Nuts, P-Peanuts, SS-Sesame Seeds, SD-Sulphur Dioxide, SY-Soya