



## Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 9.50
Black Tiger Prawn and Barley Risotto With shrimps, red peppers, pea, spring onion, pine nuts and Parmesan	€ 11.50
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.60
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 10.00
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.95

## Neighbourhood Menu - 2/3 Course € 25.95 / € 29.95

available Monday - Wednesday 5 pm – 6:30 pm

please note the supplements. Not available during December and RDS / Aviva events

The food allergens used in the preparation of our food can be viewed in the separate menu available at the counter  
Please ask a member of staff if you need additional information on food allergens

## Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, semi dried tomato, dried cranberries	€ 14.95
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 5.00)	€ 14.95

## Mains

(CA) Fillet of Wild Atlantic Hake Homemade beetroot and basil gnocchi, shrimps, broccoli and asparagus	€ 24.50
(CA) Pan fried Sea Trout Carrot puree, spinach, chives mash, lemon curd and brown butter with capers	€ 23.50
(C) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.50
(C) 10 OZ Striploin Steak (Available on the Stone) Sautéed mushroom, onion, pepper sauce, smoky chunky chips (supplement with neighbourhood menu - € 10.00)	€ 32.00
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 19.95
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 22.50
(CA) Slow Cooked Lamb Shank Carrot, pea, celeriac, lardons, rich gravy, homemade dumpling (supplement with neighbourhood menu - € 4.00)	€ 28.50
(CA) Homemade Steak Burger with sweet and sour peppers, portobello mushroom, applewood smoked cheddar, pancetta and fries	€ 16.95
Duck Breast homemade croquette, parsnip, braised red cabbage, homemade dumpling and sour cherry sauce (supplement with neighbourhood menu - € 10.00)	€ 28.50

## Sides All € 4.50

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable  
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, a service charge of 12.5% is automatically added

## Desserts

Homemade Rhubarb and Strawberry Crumble	€ 6.50
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 6.95
Apple Strudel with honeycomb ice cream	€ 6.50
(CA) Selection of dairy Ice Cream	€ 6.00

## A Unique Selection of Dessert Wines

### Glass

### Bottle

Dow's Nirvana Reserve Port (Portugal)	€5.50 (50ml)	€50 (500ml)
Chateau de Seuil, Cerons, (France)	€6.50 (50ml)	€60 (500ml)
Sherry Antique Fino (Spain)	€7.50 (50ml)	€70 (500ml)

## Tea

€2.60

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

## Nespresso Coffee

Treat Yourself to luxury coffee. To guarantee the best beans, Nespresso only sources exceptional coffees that are rigorously selected and tested to satisfy the most demanding palate. Only 1 to 2% of the world's coffee production meets the high standards of quality set by Nespresso.

Espresso	€2.60
Double Espresso	€3.10
Macchiato	€2.95
Americano	€2.95
Latte	€3.10
Cappuccino	€3.10
Mochaccino	€3.95
Irish Coffee	€9.95
Baileys Original Coffee	€8.50

Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, a service charge of 12.5% is automatically added