

## A La Carte Menu

### NIBBLES

Padron Peppers with Sea Salt	£5.00
Mini Mozzarella, Sundried Tomatoes	£5.00
Mixed Olives	£4.50
Bread, Tapenade, Salted Butter, Balsamic, Olive Oil For Two	£7.00

### STARTERS

Seafood Chowder	£15.00
French Onion Soup, Gruyere Crouton	£7.00
Salt and Chilli Squid, Asian Slaw and Lime Emulsion	£11.00
Mussels, White Wine and Garlic Cream, Sourdough	£10.00
Scallops, Curried Parsnip Puree, Crisp, Pomegranate	£15.00
Asparagus, Parma Ham, Crispy Egg	£9.00
Chicken Caesar Salad Croquette	£11.00
Panzanella, Grilled Tofu	£10.50

### MAINS

#### VEGETARIAN & VEGAN

Celeriac Steak, Maple and Thyme Glaze, Rocket, Fries	£15.00
Faux Fish and Chips, Mushy Peas, Tartar Sauce	£15.00
Thai Vegetable Curry, Steamed Rice	£15.00

#### SEAFOOD

Blackened Salmon, Mango and Chilli, Coriander, Lime Dressing	£22.00
Prawn Linguine, Chilli, Garlic, Fresh Herbs, Chilli Oil, Lemon	£18.00
Roast Cod, Spring Greens, Salsa Verde	£22.00
Monkfish Scampi, Lemon Mayonnaise	£24.00
Sea Bass, Rocket Pesto, Chorizo, Tomato, Pine Nut	£26.00

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# THE GRILL

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6oz Irish Beef Burger, Crispy Bacon, Mature Cheddar, Fried Egg, Beer Battered Onion Ring, Onion Mayo £21.00

8oz Irish Beef Fillet, Grilled Vine Tomatoes £37.00

10oz Irish Beef Ribeye, Grilled Vine Tomatoes £28.00

12oz Irish Beef Sirloin, Beer Battered Onion Ring £33.00

Butterfly Supreme £20.00  
of Chicken

Sugar Pit Pork Loin £22.00

\*Surf it up with Garlic £6.00  
Prawns

## SHARING STEAKS FOR 2

21oz Chateaubriand £70.00

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## SAUCES

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Peppercorn £3.50

Garlic and Herb Butter £3.50

Red Wine Jus £3.50

Chimichurri £3.50

Truffle Mayo £4.00

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## PERFECT PAIRINGS

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Pont-Neuf Potatoes £6.50

Skinny Fries £4.50

Truffle Fries £7.50

Colcannon £4.50

Broccoli and Garden Peas £4.50  
with Garlic, Chilli Butter

Butterhead Leaves, £4.50  
Sun Dried Tomato and  
Parmesan Salad

Beer Battered Onion Rings £4.50

Mac 'n' Cheese £6.00

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## DESSERTS

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Apple Crumble, Custard £8.00

Baileys Cheesecake, £8.00  
Coffee Sauce

Crème Brulee, Lemon Curd, £8.00  
Homemade Shortbread

Chocolate and Salted £8.00  
Caramel Tart, Caramel Sauce,  
Honeycomb, Popcorn

Selection of Irish Cheese, £14.00  
Crackers and Chutney

\*Add a Scoop of Ice Cream £2.00

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