

## NIBBLES

<b>Mixed Olives</b>	5
<b>Chef's Breads</b>	8
Focaccia Bread, Guinness and Treacle Wheaten, Salted Butter, Balsamic Olive Oil	

## STARTERS

<b>Seared Scallops</b>	15
Asparagus, Pancetta, Chive Butter	
<b>Chicken Liver Parfait</b>	10
Plum Chutney, Toasted Brioche	
<b>Salt and Chilli Prawns</b>	12
Chilli and Lime Dressing	
<b>Seafood Arancini</b>	10
Red Pepper and Basil Mayonnaise	
<b>Baked Goat Cheese V</b>	10
Beetroot Salad, Truffle Honey Dressing	
<b>Duck Confit Spring Roll</b>	10
Watermelon, Pineapple Salsa, Pickled Ginger	
<b>Classic Caesar Salad VG/VGA</b>	10
Crisp Croutons, Parmesan, Bacon	

## THE GRILL

<b>6oz Irish Beef Burger</b>	22
Crispy Bacon, Cheddar, Fried Hen's egg, Beer Battered Onion Ring, Onion Mayo	
<b>8oz Irish Beef Fillet</b>	39
Grilled Vine Tomatoes	
<b>10oz Irish Beef Ribeye</b>	32
Grilled Vine Tomatoes	
<b>12oz Irish Beef Sirloin</b>	37
Beer Battered Onion Rings	

## SAUCES

Peppercorn	3.5
Red Wine Jus	3.5
Garlic and Herb Butter	3.5
Chimichurri	3.5
Truffle Mayo	4

## MAINS

<b>Escalope of Salmon</b>	28
Samphire, Dill, White Wine Cream	
<b>Traditional Beer-Battered Fish and Chips</b>	22
Mushy Peas, Tartare Sauce	
<b>Pan-Seared Seabass</b>	24
Asparagus, Peas, Tomato Confit, Chive Butter Sauce	
<b>Navarin of Lamb</b>	29
Traditional French Style Stew with Root Vegetables topped with Tomato Purée	
<b>Chicken Tournedos Rossini</b>	24
Breast of Chicken, Wild Mushroom Farce, Chicken Liver Pâté, Toasted Brioche, Jus Gras	

## VEGETARIAN & VEGAN

<b>Roast Aubergine</b>	15
Curried Couscous, Grilled Courgette, Bean Sprout and Carrot Salad	
<b>Faux Fish and Chips</b>	15
Mushy Peas, Tartare Sauce	
<b>Thai Vegetable Curry</b>	15
Steamed Rice	

## PERFECT PAIRINGS

Roast Potatoes with Thyme and Rosemary	6.5
Skinny Fries	5
Beer Battered Onion Rings	5
Truffle Fries	7.5
Colcannon	5
Broccoli, Garden Peas with Garlic, Chilli Butter	5
Little Gem Salad, Cashel Blue Cheese, Crispy Parma Ham, Walnuts, Truffled Honey	6.5

V Vegetarian VA Vegetarian Alternative Available VGA Vegan Alternative Available

Our Chefs are committed to using the highest quality ingredients from the best local suppliers on the island of Ireland. This month our food has been sourced from Kilkeel, Armagh, Portavogie, Cork, Tipperary, Dromore, Derry/Londonderry. Please note some of our dishes contain allergens, please ask a member of the team and we will be happy to explain and accommodate. Some of our dishes may contain nuts.