

## - STARTERS -



**SOUP OF THE DAY** €9.50  
Home Made Soup, Artisan Bread |1.a|9|11|V|VE|8|

**LOUISIANA HOT CHICKEN WINGS** €14.50  
Celery Stick, Blue Cheese Sauce |3|7|9|10|

**SUPERFOOD SALAD** €16.00  
Quinoa, Long Stem Broccoli, Avocado, Beetroot, Blueberry, Sunflower Seeds, Feta, Toasted Almonds, Watermelon, Edamame Beans, Walnut Dressing |8.a.c|7|6|V|VE|- At request  
(Add Ballycotton Smoked Salmon, Grilled Chicken or Crayfish for €5.50)

**CAESAR SALAD** €15.00  
Bacon Lardons, Soft Boiled Egg, Croutons, Cos Lettuce, Aged Parmesan |1.a|3|4|7|10|  
(Add Ballycotton Smoked Salmon, Grilled Chicken or Crayfish for €5.50)

## - TO SHARE -

**HOUSE PLATTER** €30  
Mini Beef Sliders, Prawns, Spicy Chicken Wings, Sweet Potatoes Fries |1.a|2.e|3|7|10|

**CHARCUTERIE BOARD** €33  
Italian Cured Meats, Irish Chesses, Kalamata Black Olives, Sun-dried Tomato, Sourdough, Artisan Crackers, Grapes, Walnuts |1.a|7|8.c|

**ARTISAN CHEESE BOARD** €26  
Irish Cheeses, Kalamata Black Olives, Sun-dried Tomatoes, Sourdough Bread, Artisan Crackers, Grapes and Walnut. |1a|7|8.c|

## - MAINS -

**8OZ HEREFORD BURGER** €20.50  
Brioche Bun, Tomato, Lettuce, Ballymaloe Relish, Hot Fajita Cheese, Pickles & Fries. |1.a|3|7|10|  
(Gluten Free Bun Available)

**Thai Green Curry** €23.00  
Chickpeas, Spinach, Mediterranean Vegetables, Coconut cream |1.a|9|V|VE|- |GF on Request|  
(Add Grilled Chicken or Prawns -€5.50)

**FISH & CHIPS** €21.50  
Battered Fish of the day, Fries, Basil Pea puree, Tartar Sauce |1.a|3|4|7|10|

**CHICKEN SRIRACHA** €20.50  
Marinated & Grilled Chicken Breast, Pretzel Bun, Crushed Avocado, Beetroot Slaw, Tomato, Baby Gem & Fries (Gluten Free Bun Available) |1.a|3|7|10|

**CATCH OF THE DAY** €24.00  
Pan Fried Fillet of the day, Black Garlic Mash, Samphire Red Pepper & Sherry Vinegar Coulis |4|7|

**IRISH CHICKEN SUPREME** €23.00  
Mashed potatoes, Carrots, Forest Mushroom Cream Sauce |7|

**SPELT** €25.00  
Grilled Baby Artichokes, Kalamata Olives, Sun-Dried Tomatoes, Tomato & Basil Sauce, Vegan Parmesan Cheese |1.a|9|V|VE|  
(Add Grilled Chicken/Prawns -€5.50)

**21 DAY AGED 8OZ BLACK ANGUS SIRLOIN STEAK** €34.50  
Served with Portobello Mushrooms, Grilled Tomato, Onion Purée, Duck Fat Chips & A Choice of Sauce: Garlic Butter/Bearnaise/Peppercorn |1.c|3|4|7|

## - SIDES -

€6.50

**Creamy Mash Potatoes**  
|7|

**Wilted Greens**  
|7|

**Mixed Leaf Salad**  
Sun-Dried Tomatoes, Aged Parmesan Cheese  
|10|7|

**Sweet Potato Fries**  
Sweet Chilli Aioli  
|3|7|10|

**Skinny Fries**  
Garlic Mayo  
|3|7|10|

## ALLERGENS

1. Gluten: |a| Wheat| b) Rye| c) Barley| d) Oats| 2 Crustaceans: |a) Crab |b) Lobster |c) Crayfish |d) Shrimps |e) Prawns |f) Krill |3 Eggs| 4 Fish|5 Peanuts| 6 Soybeans| 7 Milk| 8 Nuts: |a) Almonds| b) Hazelnut| c) Walnuts |d)Cashew |e) Pecan| f) Brazil nuts| g) Pistachio| h) Macadamia |j)Queensland nut| 9 Celery|10 Mustard| 11 Sesame| 12 Sulphur dioxide| 13 Lupin| 14 Mollusks: |a) Snails b) Clams |c) Oyster |d) Scallops |e) Mussels |f) Squid |g) Octopus| h) Cuttlefish.  
V- VEGETARIAN VE- VEGAN GF- Gluten Free

All nut free dishes are prepared nut free, however not within a nut free environment.

If you have any food allergies or specific dietary requirements, please inform your server who will be happy to assist you