

Starters

Chef's Hearty Soup of the Day 5.95

Hot & Spicy Buffalo Wings 8.95 GEMCMt
Blue Cheese Dressing

St Tola's Goats Cheese & Fresh Figs 8.95 NGM
Rocket | Lemon & Honey Oil | Toasted Walnuts

Clarke's Smoked Irish Salmon 9.95 MGES
Lemon Vinaigrette | Capers | Homemade Guinness Brown Bread

Classic Prawn Cocktail 9.95 MGE
Marie Rose | Avocado | Crushed Chilli's | Coriander

Chicken Croquette 7.95 MGEP
Peanut Curry Dipping Sauce | Pickled Ginger

Salads

Chicken Cobb Salad 15.95 GEMCMt
Crispy Bacon | Mixed Leaves | Avocado | Roasted Baby Tomatoes | Cashel Blue Cheese | Honey & Mustard Dressing

Seafood Platter 16.95 NGM
Smoked Salmon | Freshwater Prawns | Fresh Salmon | Mixed Leaves & Greens | Assorted Dips | Homemade Guinness Brown Bread

(V) Superfood Salad 14.95 MGE
Quinoa | Buckwheat | Broccoli | Green Beans | Roasted Baby Tomatoes | Beetroot | Mixed Leaves & Greens | House Dressing

(V) Vegan Falafel Salad 14.95 MGEN
Homemade Tabbouleh | Pickled Cabbage | Tomato Salsa



Main Courses



Traditional Beef & Guinness Stew 16.95 F Mu M
Parsnip Crisps | Sweetened Carrots | Chef's Vegetables & Potatoes

Supreme of Chicken 16.95 M Su SS
Herby Lemon Stuffing | Ha'penny Bridge Gin Sauce | Sweet Potato Purée | Chef's Vegetables & Potatoes

Oven Baked North Atlantic Salmon 18.95 F Mu M
Rye & Horseradish Crumble | Craft Cider & Shallot Cream | Kale Champ | Chef's Vegetables & Potatoes

Classic Irish Lamb Stew 15.95 C Su M
Wicklow Lamb | Crushed Potato | Root Vegetables | Bouquet Garni

Fresh Cod & Chips 17.95 G E F Mu M Su
Irish Craft Beer Batter | Tartare Sauce | Garden Salad

Bacon Cheese Burger 16.95 G M
Lettuce | Tomato | Crispy Onion Rings | Homemade Chips
(Burgers may take up to 20mins as they are freshly grilled on open flame)

9oz Irish Rib Eye Steak 22.95M
Sautéed Mushrooms & Onions | Brandy Peppercorn Sauce | Homemade Chips
(Well Done Steaks may take up to 30 mins as they are freshly grilled on open flame)

Sides

Sautéed Mushrooms & Onions | Chef's Vegetables | Side Salad |

Onion Rings | Champ Mash | Homemade Chips | Skinny Fries | €3.95 per portion

Allergens:

G: Gluten C: Celery E: Eggs M: Milk F: Fish Mu: Mustard L: Lupin SS: Sesame Seeds P: Peanuts
N: Nuts Cr: Crustaceans Mo: Molluscs(Shellfish) Su: Sulphites So: Soybeans



Pizza & Pasta

All our Pizzas are 12" of freshly hand kneaded dough

Goats Cheese Pizza (V) 14.95 G M

Caramelised Sweet Onions | Fire Roasted Cherry Tomatoes | Toasted Walnuts | Wild Rocket

Wild Mushroom Pizza (V) 14.95 G M

Truffle Béchamel | Fresh Irish Mozzarella | Onion Purée | Truffle Oil | Torn Basil

Chicken & Bacon Club Pizza 15.95 G M

Béchamel | Red Onions | Onion Purée | Crushed Avocado | Spinach Leaves

Dubliner Pizza 15.95 G M

Ham | Cheddar | Tomato Purée | Red Onions | Onion Purée

Pasta Napolitano (V) 14.95 G

Penne Pasta | Mediterranean Vegetables | Tomato & Basil Sauce

Chicken and Mushroom Pasta 16.95 M G Su

Penne Pasta | Fresh Cream | Truffle Oil | Torn Basil

Sides

Sautéed Mushrooms & Onions | Chef's Vegetables | Side Salad |

Onion Rings | Champ Mash | Homemade Chips | Skinny Fries | €3.95 per portion

Thank you for choosing to dine with us. Our Beef is farmed from Limousin Cattle in County Tipperary, Ireland and is fully traceable. Where possible we only use local suppliers to bring you the freshest ingredients. Should you have any specific allergies or dietary requirements, please inform a member of staff and we will do our utmost to accommodate you. Enjoy your meal and, please, tell your friends how much you enjoyed your stay with us!

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Dessert

Baked Autumn Berry Crumble 7.50 G M N

Vanilla Ice Cream | Caramel Sauce | Toasted Pecans

Chocolate Fudge Brownie 7.50 G M

Salted Caramel Ice Cream | Caramel Popcorn

Ice Cream Selection 7.50 M N

Vanilla | Chocolate | Strawberry | Chocolate Sauce

Fresh Fruit Cocktail 7.50 M N

Mint Honey Citrus Reduction | Vanilla Ice Cream | Fresh Mint | Crushed Walnuts

Spiced Pumpkin & Vanilla Cheesecake 7.50 G M

Mixed Spice | Vanilla Ice Cream | Fresh Basil

Tea & Coffee

Full Selection Available

Please ask your Server for details

Digestifs & Aperitifs Su

Full Selection Available

Please ask your Server for details

Liqueur Coffees 7.00 Su

Irish Coffee (Whiskey),

Bailey's Coffee,

French Coffee (Brandy)

Calypso Coffee (Tia Maria),

Caribbean Coffee (Rum)

...Enjoy an after dinner *G & T...*

Full Selection Available

Please ask your Server for details

Recommended

**Ha'penny Bridge Pink Rhubarb Gin
& Thomas Henry Aromatic Tonic
garnished with Fresh Strawberries 9.50**

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