

**Starters**

- 1 Sweet and Spicy Duck Wings, Toasted Sesame and Blue Cheese Dipping Sauce *Small €8 / Large €14*
- 2 King Prawns in Confit Garlic, Chilli and Coriander Butter €9
- 3 Smoked Haddock Risotto Arancini, Saffron and Lime Aioli €6
- 4 Salt and Chilli Squid Bites, Asian Salad, Lemon Mayo €8
- 5 Tuscan Tomato and Chorizo Soup, Basil Pesto and Croutons €5
- 6 Chicken Dumplings with Soy and Ponzu Broth, Pickled Wild Mushrooms and Pok Choi €7
- 7 Balsamic Beet and Baby Carrot Salad with Spiced Pinenuts and Marinated Feta €8

**Mains**

- 8 Lobster Roll, Packed with Cool Lobster Meat in Warm Brioche with a Light Citrus Mayo €18
- 9 Slow-Cooked Marinated Hereford Beef Shortrib, Braised Red Cabbage €14
- 10 Halibut Tempura, Fresh Tartar Sauce, Minted Garden Peas €13
- 11 Wagyu Beef Burger, Smoked Bacon, Gruyere Cheese, Caramelised Onion Jam, Brioche Bun €11
- 12 Lightly Spiced, Indian Style Seafood Curry with Coconut and Lemongrass Broth, Spring Greens €13
- 13 Sweet Potato and Blackened Cauliflower Curry, Wood-Fired Peppers, Peanut and Chilli Salsa, Lime Pickled Cucumber €11
- 14 8oz Hereford Fillet Steak, Cheddar and Caramelised Onion Rings, Peppercorn Sauce €19

**Sides** *All €3.5*

- 15 Home Cut Chips
- 16 Pomme Puree
- 17 Creamed Corn and Reggiano Parmesan
- 18 Caramelised Cheddar Cheese Onion Rings
- 19 Pilau Rice

**Children's Menu** *All €6*

- 20 Chicken Goujons and French Fries
- 21 Mini- Cheese Burger and Fries
- 22 Penne Pasta, Tomato and Chorizo Sauce, Parmesan

**White Wine List Favourites** *Up to 50% OFF*

- 23 House White Wine €14
- 24 Andantino, Pinot Grigio, Italy €16
- 25 Hudson Lane, Sauvignon Blanc, New Zealand €18

**Red Wine List Favourites** *Up to 50% OFF*

- 26 House Red Wine €14
- 27 Andeon, Malbec, Mendoza, Argentina €18
- 28 Nanfre, Corvina/Rondinella, Valpolicella, Italy €22