

S
E
T
M
E
N
U

STARTERS

JACK MCCARTHY'S BLACK PUDDING
APPLE PURÉE, BEEF TOMATO, CRISPY BACON &
APPLE SALAD
1B,10|1W,6,12

CRISPY BEEF CROQUETTE
FRIED & CHARRED ONION, WHITE SAUCE,
PARSLEY OIL
1W,3,7,11,12

**SWEET POTATO, SESAME AND CARDAMOM
FRITTERS,**
CHARRED CABBAGE, LEEKS, ROAST AUBERGINE &
BABA GANOUSH SAUCE
1W|11|12

SPILLANE'S SEAFOOD CHOWDER
COD, SMOKED HADDOCK, THYME, LEEK & CELERY
1W|2|3|4|7|9|12

FRIED HALLOUMI
ROAST BEET DIP, POMENGRANATE, MINT, SUMAC
& PRESERVED LEMON
7

DESSERTS

CHOCOLATE SALTED CARAMEL TART
PASSION FRUIT SORBET
1W|3|7

GLAZED PINEAPPLE
CARDAMON CARAMEL SAUCE,
RUM, LIME SORBET
12

BREHON PAVLOVA
CUSTARD CREAM, BERRY COMPOTE & PISTACHIO CRUMB
3|7|8PI|12

CLASSIC VANILLA BRULEE
LANGUES DE CHAT
1| 3 | 7 | 12

SELECTION OF ICE-CREAM
FRUIT JELLY & FRESH BERRIES
1W/3/7/8PI/12

MAIN COURSE

10 OZ. HEREFORD SIRLOIN STEAK
POTATO FONDANT, ROAST ROOT VEGETABLE
PUREE,
SEMI DRIED TOMATO
CHARRED SCALLION & WILD MUSHROOM CAFÉ
JUS
6|7|9|12
(€15.00 SUPPLEMENT)

SEARED CHICKEN BREAST
BACON & ONION ROSTI CAKE,
GLAZED SWEDE, BAKED CELERIAC,
ROSEMARY CRUMB & RED WINE JUS
1W|3|7|9|12

SLOW COOKED PORK
CELERIAC PUREE, CREAMED CABBAGE,
SHALLOT, PULLED PORK CROQUETTE, APPLE
1W|3|6|7|9|10|12

ROAST FILLET OF HAKE
SAUTÉED GREENS, FINE HERBS & TOMATO
BUTTER SAUCE
4|7|9|12

DE CECCO PENNE ARRABIATA (V)
ROAST PLUM TOMATO SAUCE, GARLIC,
CHILLI AND BASIL
1W

TWO COURSES
€40

THREE COURSES
€49

(TEA & COFFEE INCLUSIVE)

TO START

JACK MCCARTHY'S BLACK PUDDING
APPLE PURÉE, BEEF TOMATO, CRISPY BACON
& APPLE SALAD
1B,10|1W,6,12
€13.00

CRISPY BEEF CROQUETTE
FRIED & CHARRED ONION, WHITE SAUCE,
PARSLEY OIL
1W,3,7,11,12
€13.00

SWEET & SOUR CRISPY PRAWN SCAMPI
PINEAPPLE. ROAST PEPPERS, SWEET & SOUR
SAUCE
1W|2|3|6|7|10|11|12
€15.00

**SWEET POTATO, SESAME AND CARDAMOM
FRITTERS,**
CHARRED CABBAGE, LEEKS, ROAST
AUBERGINE & BABA GANOUSH SAUCE
1W|11|12
€13.50

SPILLANE'S SEAFOOD CHOWDER
COD, SMOKED HADDOCK, THYME, LEEK &
CELERY
1W|2|3|4|7|9|12
€13.00

FRIED HALLOUMI
ROAST BEET DIP, POMENGRANATE, MINT,
SUMAC & PRESERVED LEMON
7
€14.00

MAIN COURSE

10 OZ. HEREFORD SIRLOIN STEAK
POTATO FONDANT, ROAST ROOT VEGETABLE
PUREE,
SEMI DRIED TOMATO
CHARRED SCALLION & WILD MUSHROOM CAFÉ JUS
6|7|9|12
€40.00

PAN-FRIED RUMP OF IRISH LAMB
KING OYSTER MUSHROOM, CHARRED
TERNDERSTEM BROCCOLI, PICKLED SHIMEJI, BLUE
CHEESE CRUMB, NDUJA CREAM SAUCE
7|9|12
€36.00

SEARED CHICKEN BREAST
BACON & ONION ROSTI CAKE,
GLAZED SWEDE, BAKED CELERIAC,
ROSEMARY CRUMB & RED WINE JUS
1W|3|7|9|12
€28.00

SLOW COOKED PORK
CELERIAC PUREE, CREAMED CABBAGE, SHALLOT,
PULLED PORK CROQUETTE, APPLE
1W|3|6|7|9|10|12
€28.00

ROAST FILLET OF HAKE
SAUTÉED GREENS, FINE HERBS & TOMATO BUTTER
SAUCE
4|7|9|12
€28.00

SIDES

CHIPS 1W	€5.00
POTATOES 7	€5.00
SIDE SALAD 10	€5.00
MIXED VEGETABLES 7	€5.00

DESSERTS

CHOCOLATE SALTED CARAMEL TART

PASSION FRUIT SORBET

1W|3|7

€10.00

GLAZED PINEAPPLE

CARDAMON CARAMEL SAUCE,

RUM, LIME SORBET

8|12

€10.00

BREHON PAVLOVA

CUSTARD CREAM, FRESH SUMMER

STRAWBERRIES & PISTACHIO CRUMB

3|7|8PI|12

€10.00

CLASSIC VANILLA BRULEE

LANGUES DE CHAT

1|3|7|12

€10.00

SELECTION OF ICE-CREAM

FRUIT JELLY & FRESH BERRIES

1W/3/7/8PI/12

€10.00

SHERRY & PORT

CROFT

€6.00

HARVEY'S BRISTOL CREAM

€6.00

TIO PEPE

€6.00

BRANDY

BRANDY & PORT

€7.60

COURVOISIER VS

€6.80

HENNESSY VS

€6.80

HENNESSY VSOP

€11.00

HENNESSY XO

€19.00

MARTELL CORDON BLEU

€21.50

REMY MARTIN VSOP

€6.80

REMY MARTIN XO

€20.00

SPECIALITY COFFEES

IRISH COFFEE

€6.00

BAILEY'S COFFEE

€6.00

WHITE BY GLASS

RESERVE ST JACQUES SAUVIGNON BLANC
FRANCE - CRISPY AND FRESH WITH INTENSE AROMAS OF CITRUS €8.50

SONETTI PINOT GRIGIO
ITALY - FRESH WINE WITH CRISP FRUIT FLAVOURS AND RIPE APPLES €8.50

RHYTHM & RHYME CHARDONNAY
AUSTRALIA - LEMONY CITRUS CHARACTERS WITH PASSIONFRUIT FLAVOURS €8.50

AUTÉNTICO ROSÉ
SPAIN - FRESH, FRUITY AND BALANCED, SMOOTH AND WITH A LONG FINISH €8.50

RED BY GLASS

ROSARIO CABERNET SAUVIGNON
CHILE - FULL BODIED AND BALANCED WITH GREAT STRUCTURE €8.50

RESERVE SAINT JACQUES MERLOT
FRANCE - A JUICY, PLUMMY WINE WITH LOTS OF ENGAGING RIPE FRUIT FLAVOURS €8.50

LONG ROW SHIRAZ
AUSTRALIA - RICH RIPE BLACK BERRY AROMAS WITH VANILLA AND TOAST CHARACTERS €9.00

SANTA ANA MALBEC
ARGENTINA - WELL-BALANCED IN THE MOUTH WITH PLUM AND CHERRY AROMAS €9.00

ROSÉ

AUTÉNTICO
SPAIN - FRESH, FRUITY AND BALANCED, SMOOTH AND WITH A LONG FINISH €34.00

LIA ROSÉ
SPAIN - FRESH AND DYNAMIC. AROMAS OF CHERRIES, STRAWBERRIES, ROSES €39.00

DM DE L'ABBAYE DE SAINT-HILAIRE
FRANCE - SOFT AND PLEASANT WITH GOOD LENGTH AROMAS OF WHITE PEACH AND PINEAPPLE €45.00

SPARKLING WINES

COLLE DEL PRINCIPE PROSECCO SNIPE
ITALY - MEDIUM BODIED SPARKLING WINE, AROMAS OF APPLE AND PEAR WITH NOTES OF FLORAL. FRESH AND YOUTHFU €11.00

CANTINA COLLI EUGANEI PROSECCO
ITALY - IT IS SOFT AND LIVELY ON THE PALATE AN EXCELLENT APÉRITIF €40.00

MISTINGUETT CAVA BRUT
SPAIN - CREAMY FRUITY & WELL STRUCTURED €68.00

MASOTTINA PROSECCO TREVISO BRUT
ITALY - PLEASANTLY DRY AND HARMONIOUS WITH THE RIGHT AMOUNT OF ACIDITY €68.00

PANNIER SELECTION BRUT
FRANCE - SUPPLE WITH A ROUND BODY. MATURE AROMAS OF FULLY RIPENED FRUIT AND NOTES OF HONEY, VANILLA €120.00

PANNIER ROSÉ
FRANCE - OVERTONES OF RED FRUITS AND TOASTED BREAD. NOTES OF CHERRIES AND RASPBERRIES €120.00

HALF BOTTLES

WHITE

TORRÉON DE PAREDES ANDES €20.00

LUPÉ-CHOLET MÂCON LUGNY €25.00

DOMAINE LAROCHE CHABLIS €35.00

RED

TORRÉON DE PAREDES ANDES COLLECTION MERLOT €22.50

LUPÉ-CHOLET BEAUJOLAIS VILLAGES €21.00

LUPÉ-CHOLET FLEURIE €28.00

WHITE WINES

RESERVE ST JACQUES SAUVIGNON BLANC
FRANCE- CRISPY AND FRESH WITH INTENSE AROMAS
OF CITRUS AND EXOTIC FRUITS €34.00

SONETTI PINOT GRIGIO
ITALY- FRESH & CRISP FRUIT FLAVOURS OF CITRUS
FRUITS AND RIPE APPLES €34.00

RHYTHM & RHYME CHARDONNAY
AUSTRALIA - LEMONY CITRUS CHARACTERS WITH
PASSIONFRUIT FLAVOURS €34.00

MONTECILLO VERDEJO
SPAIN - AROMAS OF WHITE FLOWERS AND EXOTIC
FRUITS €40.00

PICPOUL DE PINET DOMAINE HAUT BRIDAU
FRANCE - VIBRANT AND FRESH, WITH NOTES OF
CITRUS AND WHITE FLOWERS €42.00

LA TOURANGELLE SAUVIGNON BLANC
FRANCE - CLEAN, FRESH, AROMATIC NOSE WITH
FRUITY AND HERBS AROMAS €44.00

MORGAN BAY CHARDONNAY
USA - CONCENTRATED FLAVOURS OF DRIED
APRICOT, NECTARINE AND BARREL SPICE €44.00

SEIFRIED SAUVIGNON BLANC
NEW ZEALAND- THE PALATE HAS GENEROUS
PASSIONFRUIT, DRIED HERBS €48.50

CHÂTEAU DE MIRANDE MÂCON VILLAGES
FRANCE-IT IS A SUPPLE, LUSCIOUS AND WELL
FRUITED WINE €50.00

PAZO CILLEIRO ALBARINO
SPAIN - CLEAN AND BALANCED, WITH CITRIC FRUITS
AND WHITE FRUITS NOTES €50.00

DOMAINE LAROCHE CHABLIS
FRANCE - CRISP, FRESH AND MINERAL €62.00

LES TERRES BLANCHES SANCERRE
FRANCE - FLORAL NOTES AND HINTS OF CITRUS
€62.00

OLD COACH ROAD SAUVIGNON BLANC
NEW ZEALAND – LEMONGRASS, PASSIONFRUIT AND
CITRUS NOTES €38.00

RED WINES

ROSARIO CABERNET SAUVIGNON
CHILE - FULL BODIED AND BALANCED €34.00

RESERVE SAINT JACQUES MERLOT
FRANCE - A JUICY, PLUMMY WINE WITH LOTS OF
ENGAGING RIPE FRUIT FLAVOURS €34.00

LONG ROW SHIRAZ
AUSTRALIA- RICH RIPE BLACK BERRY AROMAS WITH
VANILLA AND TOAST CHARACTERS €34.00

SANTA ANA MALBEC
ARGENTINA- WELL-BALANCED IN THE MOUTH WITH
PLUM AND CHERRY AROMAS €34.00

SOLAZ BIO TEMPRANILLO (ORGANIC)
SPAIN- FULL-BODIED WITH AROMAS OF BLACK FRUITS
AND SPICES €37.50

TINI ORGANIC SYRAH
ITALY - RICH AND FULL-BODIED, DARK CHERRIES
FLAVOURS €40.00

LEOPARD'S LEAP PINOTAGE SHIRAZ
SOUTH AFRICA- AN ARRAY OF COMPLEX FLAVOURS THAT
SETTLE WITH DEEPER NOTES OF PEPPER, MOCHA AND
DARK FRUIT €38.00

FARNIO R. PICENO DOC MONTEPULCIANO
ITALY - FRUITY WITH GOOD INTENSITY AND NOTES OF
RIPE PLUMS €45.00

LA CHEVALIÈRE PINOT NOIR
FRANCE - JUICY MOUTH FEEL COMBINED WITH SUBTLE,
VELVETY TANNINS €40.00

GRATI CHIANTI (ORGANIC)
ITALY - ELEGANT LIGHTNESS, A LIP-SMACKING ACIDITY
AND FINE TANNINS €44.00

MORGAN BAY ZINFANDEL
USA- RICH AROMAS AND JUICY FLAVOURS OF BLACK
PEPPER AND BLACKBERRY €45.00

ALVARO PALACIOS LA VENDIMIA
SPAIN - ORCHARD FRUIT ARE BLENDED SEAMLESSLY WITH
SILKY UNDERTONES OF SOFT MINERALITY €45.00

CHÂTEAU DUPRAY - SAINT EMILION
FRANCE- FLAVOURS OF RASPBERRY AND STRAWBERRY
WITH FLORAL NOTES €52.00