

Set Menu

TWO COURSE €40 | THREE COURSE €49

STARTERS

CLARE ISLAND SEARED SALMON ESCALLOP

FENNEL SALAD, AVOCADO & CLEMENTINES
4 | 7 | 9

SOUP OF THE DAY

CWTH IRISH SODA BREAD
1W | 7 | 9

ST TOLA GOATS CHEESE

ROASTED HEIRLOOM BEETROOT, CRISP CANDIED WALNUTS, SHALLOT AND WHITE BALSAMIC REDUCTION
1W | 7 | 8W | 12

MAIN COURSE

100Z HEREFORD IRISH BEEF SIRLOIN

CARAMELISED ONION, CHEESE & GARLIC CRUMB, POTATO FONDANT, CHARRED TENDER STEMS, ROOT VEG PURÉE, GREEN PEPPERCORN SAUCE
1W | 3 | 7 | 11 | 12

(€15 Supplement)

PUMPKIN AND SAGE GNOCCHI (V)

OASTED PUMPKIN, SERVED WITH A BROWN BUTTER SAUCE AND SAGE
1W | 9 | 7 | 12

SLOW COOKED PORK

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

DESSERTS

DARK CHOCOLATE, COINTREAU, PISTACHIO TART

CLOTTED CREAM AND WINTER BERRIES
1W | 3 | 4 | 7 | 8PI | 12

CHOCOLATE & HAZELNUT CHOX BUN

WHIPPED CHOCOLATE GANACHE, RASPBERRY SORBET
1W | 4 | 7 | 8H | 11 | 12

BANG BANG CHICKEN SKEWER

CHARGRILLED CHICKEN SKEWERS DRIZZLED IN A SPICY SESAME DRESSING, TOPPED WITH CRUSHED CASHEWS AND SERVED WITH PICKLED BHAN MHI-STYLE VEGGIES AND GRIDDLED BREAD.
1W | 3 | 6 | 7 | 8C | 11 | 12

PRAWN SALAD

BABY GEM, AVOCADO, PICKLED FENNEL, GUINNESS BREAD CROUTONS, MARIE ROSE SAUCE
10 | 1W | 2 | 3 | 7 | 12

PANFRIED CHICKEN BREAST

CELERIAC PURÉE, CONFIT POTATO, KING OYSTER MUSHROOM, MADEIRA JUS
1W | 3 | 7 | 11 | 12

OVEN BAKED WILD IRISH COD

SALT & VINEGAR POTATO, BROCOLLI, BLITZED TARTAR
3 | 4 | 7 | 12

APPLE AND CINNAMON TATIN

CARAMELIZED CALVADOS APPLES ON PUFF PASTRY, VANILLA BEAN ICE-CREAM
1W | 3 | 6 | 7 | 12

SELECTION OF ICE CREAM

FRUIT COULIS, FRESH BERRIES
3 | 6 | 7 | 12

Allergen coding
1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts
6 Soy Beans | 7 Milk | 8a Almonds | 8b Brazils | 8c Cashews | 8h Hazelnuts
8m Macadamia | 8pe Pecans | 8pi Pistachios | 8w Walnuts | 9 Celery | 10 Mustard
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs

A la Carte

APPETISERS

CRISPY FRIED PADRON'S PEPPERS

FILLED WITH CREAM CHEESE & CASHEL BLUE, NDUJA SAUCE
1W | 3 | 7 | 12

€13.50

BANG BANG CHICKEN SKEWER

CRUSHED CASHEWS, PICKLED BHAN MHI VEGGIES, GRIDDLED BREAD
1W | 3 | 6 | 7 | 8C | 11 | 12

€13.00

SPILLANE'S SEAFOOD CHOWDER

COD, SMOKED HADDOCK, THYME, LEEK, CELERY
1W | 2 | 3 | 4 | 7 | 9 | 12

€13.00

PRAWN SALAD

BABY GEM, AVOCADO, PICKLED FENNEL, GUINNESS BREAD CROUTONS, MARIE ROSE SAUCE
1O | 1W | 2 | 3 | 7 | 12

€15.00

GLAZED PORK BELLY

ROAST RED PEPPER & ONION, APPLE PURÉE, PUFFED PORK
1B | 1W | 6 | 9 | 11 | 12

€13.00

FRIED HALOUMI

ROAST BEET DIP, POMEGRANATE, MINT, SUMAC, PRESERVED LEMON
7

€14.00

MAIN COURSE

10OZ HEREFORD IRISH BEEF SIRLOIN

CARAMELISED ONION, CHEESE & GARLIC CRUMB, POTATO FONDANT, CHARRED TENDER STEMS, ROOT VEG PURÉE, GREEN PEPPERCORN SAUCE
1W | 3 | 7 | 11 | 12

€40.00

PUMPKIN AND SAGE GNOCCHI (V)

ROASTED PUMPKIN, SERVED WITH A BROWN BUTTER SAUCE AND SAGE
1W | 9 | 7 | 12

€22.00

OVEN BAKED WILD IRISH COD

SALT & VINEGAR POTATO, BROCOLLI, BLITZED TARTAR
3 | 4 | 7 | 12

€28.00

SLANEY VALLEY LAMB RUMP

LYONNAISE POTATO, BELUGA LENTILS, HONEY ROASTED CARROTS, GREEK YOGURT ZAATAR
1W | 3 | 7 | 11 | 12

€36.00

PANFRIED CHICKEN BREAST

CELERIAC PURÉE, CONFIT POTATO, KING OYSTER MUSHROOM, MADEIRA JUS
1W | 3 | 7 | 11 | 12

€28.00

SLOW COOKED PORK

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

€28.00

Allergen coding

1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts
6 Soy Beans | 7 Milk | 8a Almonds | 8b Brazils | 8c Cashews | 8h Hazelnuts
8m Macadamia | 8pe Pecans | 8pi Pistachios | 8w Walnuts | 9 Celery | 10 Mustard
11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs



A la Carte

DESSERTS

RASPBERRY & COCONUT CHEESECAKE

BISCUIT BASE,
RASPBERRY COMPOTE, COCONUT SORBET
1W | 3 | 7 | 12

€10.00

CHOCOLATE & HAZELNUT CHOX BUN

WHIPPED CHOCOLATE GANACHE, RASPBERRY
SORBET
1W | 4 | 7 | 8H | 11 | 12

€10.00

VANILLA CRÉME BRULÉE

GINGER SABLE COOKIE
1W | 3 | 7

€10.00

WARM ALMOND & APPLE CRUMBLE CAKE

VANILLA CUSTARD, CINNAMON APPLE COMPOTE,
VANILLA ICE CREAM
1W | 3 | 7 | 8A | 12

€10.00

SELECTION OF ICE CREAM

FRUIT COULIS, FRESH BERRIES
3 | 6 | 7 | 12

€10.00

SIDES

CHIPS

1W

€5.00

POTATOS

7

€5.00

SIDE SALAD

10

€5.00

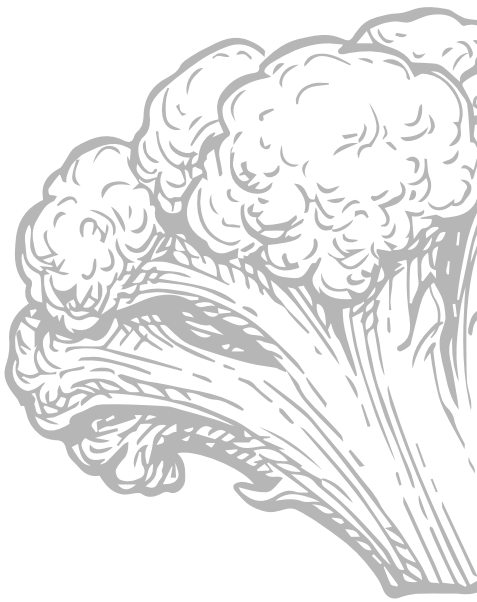
MIXED VEG

7

€5.00



Vegan Menu



STARTERS

SOUP OF THE DAY

PLEASE ALLOW 15 MINUTES COOKING TIME

9

€8.00

SPICED CAULIFLOWER BITES

TAHINI & LEMON MAYO, CUCUMBER & BABY GEM
1W | 8A | 9 | 10 | 11

€11.00

MINI HOUSE SALAD

VINE TOMATO, CUCUMBER, ROAST SWEET
POTATO, BREAD SHARDS, PICKLED ONION,
EXTRA VIRGIN OLIVE OIL, SHERRY VINEGAR
1W | 12

€13.50



MAIN COURSE

STIR FRIED RICE NOODLES

PAK CHOI, CARROT, SESAME, SOY
6 | 8C | 11

€17.00

PAN FRIED GNOCCHI

ROAST RED PEPPER & TOMATO SAUCE,
CELERY & HERB SALAD
1W | 9

€17.00

SUBASH'S VEGGIE CURRY

CORIANDER, CHILI, MIXED VEGGIES,
STEAMED RICE

€17.00

DESSERTS

CHOCOLATE BROWNIE

BISCUIT BASE,
RASPBERRY COMPOTE, COCONUT SORBET
1W | 3 | 7 | 12

€10.00

CARROT & GINGER CAKE

LEMON SORBET, CARAMELISED BANANA
1W | 8H | 8PE

€10.00

SELECTION OF SORBETS

MIXED BERRIES

€10.00

Allergen coding
1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts
6 Soy Beans | 7 Milk | 8a Almonds | 8b Brazils | 8c Cashews | 8h Hazelnuts
8m Macadamia | 8pe Pecans | 8pi Pistachios | 8w Walnuts | 9 Celery | 10 Mustard
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