

Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

The food allergens used in the preparation of our food can be viewed in the separate menu available at the counter
Please ask a member of staff if you need additional information on food allergens

Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

(C) Coeliac Friendly Option (CA) Coeliac Adaptable Option. Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, optional service charge of 12.5% is automatically added

Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

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Mains

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Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Coffee

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Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
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(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

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Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

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Mains

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Tea

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Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

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Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
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(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

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Mains

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Glass

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Tea

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Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
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(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

(C) Coeliac Friendly Option (CA) Coeliac Adaptable Option. Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, optional service charge of 12.5% is automatically added

Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

(C) Coeliac Friendly Option (CA) Coeliac Adaptable Option. Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, optional service charge of 12.5% is automatically added

Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

(C) Coeliac Friendly Option (CA) Coeliac Adaptable Option. Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, optional service charge of 12.5% is automatically added

Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

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Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

(C) Coeliac Friendly Option (CA) Coeliac Adaptable Option. Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, optional service charge of 12.5% is automatically added

Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

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Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

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Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

The food allergens used in the preparation of our food can be viewed in the separate menu available at the counter
Please ask a member of staff if you need additional information on food allergens

Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

(C) Coeliac Friendly Option (CA) Coeliac Adaptable Option. Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, optional service charge of 12.5% is automatically added

Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

(C) Coeliac Friendly Option (CA) Coeliac Adaptable Option. Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, optional service charge of 12.5% is automatically added

Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

(C) Coeliac Friendly Option (CA) Coeliac Adaptable Option. Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, optional service charge of 12.5% is automatically added

Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

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Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

(C) Coeliac Friendly Option (CA) Coeliac Adaptable Option. Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, optional service charge of 12.5% is automatically added

Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

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Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

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Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

(C) Coeliac Friendly Option (CA) Coeliac Adaptable Option. Always speak to your server about any dietary requirements you may have. All our Beef is 100% Irish. Game may contain lead shot. Groups of 8+, optional service charge of 12.5% is automatically added

Desserts

Homemade Rhubarb and Strawberry Crumble	€ 7.85
(CA) Chocolate and Orange Brownie with caramel sauce, candied orange, raspberry	€ 8.60
Apple Strudel with honeycomb ice cream	€ 8.60
(CA) Selection of dairy Ice Cream	€ 7.85

A Unique Selection of Dessert Wines

Glass

Bottle

Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)	€ 46.95 (500ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)	€ 42.00 (500ml)

Tea

€3.20

Choose from:

Earl Grey Premium / Blackcurrant/ Peppermint / Green Tea /Chamomile

Coffee

Espresso	€ 3.10
Double Espresso	€ 3.70
Macchiato	€ 3.70
Americano	€ 3.70
Latte	€ 4.20
Cappuccino	€ 4.20
Mochaccino	€ 5.80
Irish Coffee	€ 12.60
Baileys Original Coffee	€ 11.60

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Aperitif Wine

Kir	€ 7.50 (175ml)
Kir Royal	€10.50 (175ml)
Dow's Nirvana Reserve Port (Portugal)	€ 5.50 (50ml)
Domaine De Barroubio Muscat Saint Jean	€ 4.60 (50ml)

Starters

(CA) Soup of the Day Homemade Soup with our Guinness bread	€ 6.95
(CA) Chicken and Duck Liver Parfait Cranberry and Port sauce, sour dough toast	€ 8.90
Wild Mushroom and Barley Risotto Parmesan, spring onion, pine nuts and truffle oil	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Goose Croquettes Confit of Goose/Duck, black pudding crumb, apple and braised red cabbage	€ 9.50
(C) Poached Apple Salad Blue cheese dressing, candied walnuts, apple puree, raisins and smoked bacon	€ 8.90

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Main course Salads

(C) Free Range Chicken and Baby Rocket Parmesan, balsamic, toasted almonds, sesame seeds, cherry tomato, dried cranberries	€ 16.75
(C) Superfood salad Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket (Add Chicken – € 6.00)	€ 16.75

Mains

(C) Fillet of Wild Atlantic Hake Fennel puree, courgettes, chives mash, sauce vierge	€ 23.50
(CA) Our Steak Burger Sweet and sour peppers, flat cap mushroom, applewood smoked cheddar and fries (Add Smoked Bacon – € 2.50)	€ 19.30
(C) Organic Chicken Supreme Pea puree, tender stem broccoli, potato and spinach terrine and tarragon cream	€ 23.50
(CA) 12h slow cooked Pork Belly Apple and vanilla puree, braised cabbage, Port jus, black pudding mashed potato	€ 23.70
Braised Irish Beef and Guinness Pie Slow cooked in Guinness, buttered puff pastry, stuffed potato with broccoli and cheese	€ 22.95
(C) Duck Breast Parsnip puree, braised red cabbage, potato fondant, chocolate and sour cherry sauce	€ 33.00
(CA) 8 OZ Fillet of Irish Beef (Available on the Stone) Butternut Squash, potato and spinach terrine, mushroom and brandy sauce	€ 33.95

Sides All € 5.20

Parmesan and smoked paprika Fries / Mashed Potato / Red Cabbage / Mixed Vegetable
Rosemary Roasted Baby Potato / Crispy Rings / Smoky Chunky Chips / Mixed Salad

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Vegetarian Menu

Starters

(CA) Soup of the Day with our Guinness bread	€ 6.95
(CA) Poached Apple Salad (can be Veganised) Blue cheese dressing, candied walnuts, apple puree, and raisins	€ 8.90
(CA) Goats Cheese Bruleé Raspberry coulis, trio of beetroots and sour dough toast	€ 9.50
Fried St Brendan's Brie Cheese Cranberry and Port sauce	€ 10.00

Mains

Wild Mushroom and Barley Risotto Asparagus, parmesan, spring onion, pine nuts and truffle oil	€ 17.80
(C) Superfood salad (can be Veganised) Grilled Halloumi, pickled and roasted beets, quinoa, pine nuts, asparagus and rocket	€ 16.75
Vegetarian Burger with sweet and sour peppers, field mushrooms, smoked cheddar and fries	€ 18.30
Vegan Option - Vegetable Stir Fry Mixed seasonal vegetables, with sweet and sour peppers, onion, quinoa, pine nuts, baby potato and sesame seed oil.	€ 18.30

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A Unique Selection of Dessert Wines

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