



Sample Lunch Menu

Local Quin Honey Glazed Duck Leg Confit, Celeriac Puree, Pineapple Salsa, Wilted Spinach, Sweet & Sour "Aigre Doux" Sauce (7.9)

Crisp Puff Pastry "Feuillete" filled with Irish Chicken, Pak Choi, Lentil and Bacon Lardons, Tarragon & Prosecco Velouté (1.3.7.9)

St Tola Goats Cheese Plate with Log, Curd & Crostini, Pickled Vegetables and Dressed Leaves, Fig & Apple Chutney, Crusty Loaf (1.7.9.10)

Garlic King Prawn and Chorizo Risotto, Rainbow Chard & Baby Spinach, Rocket & Parmesan Cheese (1.2.7)
"Aisette" of Melon and Minted Fruit Salsa, Mango Sorbet

Caesar Salad with Hass Avocado, Organic Quinoa, Cherry Vine Tomato, Parmesan Cheese and Crispy Garlic Croutons, Creamy Caesar Dressing (1.3.4.6.7.8.10)

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Lemon & Lime Sorbet

Root Vegetable and Coriander Soup with Coconut Cream (7.9)

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Grilled 8oz 21-Day Aged Irish Striploin Steak, Red Cabbage, Celeriac Puree, Garlic Mash, Fondant Potato, Béarnaise and Black Pepper Sauce (1.3.7.9)
(All our Beef is 100% Certified Irish)

Pot Roasted Turkey, Glazed Limerick Ham, Sage & Onion Stuffing, Sautéed Potato Gnocchi, Carrot Puree, Wilted Baby Spinach, Roast Potato, Shallot and Thyme Scented Red Wine Jus (1.3.7.9)

Grilled Fillet of Atlantic Wild Hake & Sautéed Garlic King Prawns, Buttered Greens, Garden Pea Puree, "Pomme Puree", Tarragon and lemon Emulsion (2.4.7)

Massaman Thai Chicken Curry with Cauliflower and Potato, Steamed Basmati Rice, Coriander, Naan Bread and Poppadoms (1.2.3.4.5.6.7.8) *or make it Vegetarian*

Pan Seared Supreme of Herb Crusted Salmon, Buttered Colcannon Potatoes, Buttered Leek, Petit Pois and Spinach, Dill & Lemon Beurre Blanc (4.7)

Tempura Style Fish & Chips with Wild Haddock, Dressed Green Salad, Skin on Fries, Tartare Sauce and Lemon (1.3.4.7.10)

served with buttered potatoes & steamed seasonal vegetables (7.9)

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Belgian Chocolate Brownie, Vanilla Salt, Rum & Raisin Ice-Cream, Chocolate Sauce & Crème Chantilly (1.3.7)

Classic Italian Tiramisu with Espresso Anglaise and Cappuccino Ice-Cream (1.3.7)

Eton Mess with Meringue, Seasonal Fruit, Crème Chantilly and Berry Compote (3.7)

New York Style Cheesecake with Crispy Oat Topping, Lemon Curd and Macaroon (1.3.6.7)

Warm Apple and Berry Crumble, Balsamic, Vanilla Ice-Cream and Custard (1.3.7.8)

Sticky Toffee Pudding, Butterscotch Sauce, Crème Anglaise & Coconut Ice-Cream (1.3.6.7)

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Freshly Made Robert Roberts Tea or Sumatra Blend Filter Coffee

Allergens List:- 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanut, 6 Soybean, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs.

Dishes may include ingredients not listed, please inform your server if you have allergy concerns.



Sample Children's Menu

Irish Crispy Fried Chicken Wings, Sweet Chilli Dip (1.3.7)

Garlic Bread with Cheesy Mozzarella (1.7)

Chilled Honeydew Melon and Fruit Salad

Freshly Made Soup of the Day (7.9)



Stone Baked 8" Margarita Pizza (1.7)

Dececco Tagliatelle Pasta with Fresh Plum Tomato Sauce and Irish Cheddar Cheese (1.3.6.7)

Crispy Tempura Style Fish & Chips, Mayonnaise and Lemon (1.3.4.7)

4oz Irish Angus Cheese Beef Burger, Lettuce, Tomato, Brioche Bun, Chips & Garlic Mayo (1.3.7)

Crispy Fried Chicken Goujons, Baked Beans, Chips or Mash (1.3.7.8)

Loughnane's Irish Pork Sausages with Vegetables, Rooster Mash and Gravy (1.7)

Baby Bowl (Mash, Vegetables and Soup or Gravy) (7.9)



Belgian Sugar Waffle, Chocolate Ice-Cream and Chocolate Sauce (1.3.6.7.8)

Vanilla Ice-Cream Waffle Cone (1.7)

Chocolate Brownie, Mint Flake Ice-Cream (1.3.6.7)

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