

DINNER STARTERS

Soup of the day, Guinness and treacle bread	7.30
1 (wheat), 7	
St. Tola goat cheese and caramelized onion croquette, lona farm roast beets salad.....	18.00
1, (wheat) 3, 7, 12	
Pan fried chicken livers, creamy wild mushrooms, basil oil sourdough.....	17.00
1 (wheat) 7, 12	
Bailey & Kish smoked salmon, spinach, cream cheese roulade, radish salad	18.20
1 (wheat) 3, 4, 7	
Glin valley roast chicken supreme caesar salad, baby gem, crows bacon, aged parmesan, croutons, caesar dressing	17.95
1 (wheat) 3, 7, 10	

MAINS

Slow braised feather blade beef, champ mash, baby carrot and leak, crispy onions, red wine jus	29.95
1 (wheat) 7, 12	
Pan fried fillet of cod, saffron potatoes, tender stem broccoli, caper, lemon, samphire butter	29.95
4, 7, 12	
Beer battered fish, chunky chips, mushy peas, tartar sauce.....	23.95
1 (wheat) 7, 12	
Maple roast butternut squash, quinoa, tabbouleh, smoked almonds, mint yoghurt	22.95
1 (wheat) 7, 8 (almonds)	
Chicken supreme, tenderstem broccoli , champ mash and red wine jus	23.95
7, 12	

DESSERTS

Vanilla ice-cream, honeycomb, bitter chocolate sauce.....	7.50
3, 6, 7	
Apple crumble, cinnamon ice cream, fresh berries.....	9.40
1 (wheat) 3, 7, 8 (pistachio)	
Classic tiramisu layered sponge, Tia Maria and mascarpone cream.....	9.40
1 (wheat) 3, 7	
Irish cheeseboard, apple and pear chutney, crackers, grapes	13.50
1 (wheat) 7, 12	

Allergen Information

1= gluten	2=crustaceans	3=eggs	4=fish	5=peanuts
6=soybeans	7=milk	8=nuts	9=celery	10=mustard
11=sesame seeds	12=sulphur dioxide	13=lupin	14=moluscs	