

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

SIDES

Sprouting broccoli
with roasted nduja 6.50
12.

New season potatoes
Veg nage, basil emulsion
3, 9 6.50

**Triple cooked
chunky chips** 6.50

DINNER STARTERS

Soup of the day

served with brown bread and butter7.90
1 (wheat), 3, 7.

Charred leek mosaic

Nori, celery, pickled apple, Gold River leaves, candied walnut 18.00
8 (walnut), 9, 12 — Vegan

Heirloom tomato salad

Toons Bridge stracciatella cheese, confit garlic, basil emulsion17.00
3, 7, 12.

Juniper & citrus cured salmon

Fennel, orange, Gold River leaves, poached citrus, Tipperary crème fraîche,
brown bread 18.00
1 (Wheat), 4, 7, 12.

Glin Valley chicken Caesar

baby gem lettuce, Crowes bacon, Grana Padano,
sourdough croutons, Caesar dressing 17.50
1 (wheat), 3, 7, 12.

MAINS

Braised McCarren pork belly

Carrot purée, rainbow chard, buttered mash,
Highbank Orchard Organic cider jus 29.95
7, 12.

Slaney Valley lamb

Courgette purée, hashbrown, Parmesan, Kalamata black olive,
red wine jus33.95
7, 12.

North Atlantic ray wing

Sautéed new season potatoes, beurre noisette, caper, lemon, brown shrimp 31.95
2, 4, 7, 12.

Harissa Hasselback courgette

Tahini and butter bean sauce, hazelnut & cumin dukkah..... 24.95
1(wheat), 7, 11, 12.

Beer battered fish and chips

mushy peas, tartar sauce 24.95
1 (wheat) 3, 4, 10, 12.

DESSERTS

Vanilla ice cream

Poached peach, toasted almond, peach & amaretti sauce7.90
3, 7, 8 (almond)

Caramelised custard tart

Tipperary crème fraîche, Maldon salt flakes9.90
1 (wheat), 3, 7.

Chocolate crèmeux

Jameson whiskey caramel, peanut brittle9.90
3, 5, 7, 12.

Irish cheese board

Cashel Blue, Tipperary Brie, smoked Applewood Cheddar,
apple & pear chutney, grapes, crackers..... 13.50
1(wheat), 7, 12.