

EVENING MENU

SNACKS

SMOKED HAM HOCK CROQUETTE 7

With Apple & Chilli Chutney.
(1 (A), 3, 7, 10, 12)

PANEER & PEA FRITTER 7

With Mango Chutney & Lime Wedge.
(7, 12)

MINI PORK SAUSAGE ROLL 7

With Gubbeen Chorizo & Nduja.
(1 (A), 7, 10, 12)

PANKO COATED GOATS CHEESE BON BONS 8

(1 (A), 7)

LIGHT DISHES

GRILLED ST TOLA GOATS CHEESE 16

With Parmesan Crisp and Dressed Salad.
(1 (A), 7, 12)

CREAMY SEAFOOD CHOWDER 14.50

Daily Fresh & Natural Smoked Fish with Lissadell Bay
Cockles, Roaring Water Bay Mussels & Prawns with Dill &
Scallions. Served with Guinness & Treacle Brown Bread.
(1(A&C) 2, 4, 7, 9, 12, 14)

GRILLED CHICKEN CAESAR SALAD 16

With Homemade Garlic Croutons, Caesar Dressing &
Topped with Grated Parmesan.
(1 (A), 3, 4, 7, 10, 12)

HARISSA HOT WINGS 16

Irish Free Range Chicken Wings in a Homemade Harissa
Hot Sauce with Pickled Chillies, Roasted Peanuts &
Coriander Leaf. Served With Homemade Tzatziki Sauce.
(3, 5, 7)

SIDES

SIDE SALAD WITH ROASTED CHERRY TOMATO & SHAVED PARMESAN 5

(7, 12)

TRIPLE COOKED FRIES 5.50

PARMESAN & TRUFFLE FRIES 7

(3, 7, 12)

GARLIC BREAD 4

(1 (A), 7)

GARLIC BREAD WITH CHEESE 5

(1 (A), 7)

MIX OF GARDEN VEGETABLES 4

(CHANGES, PLEASE ASK YOUR SERVER)

WHY NOT ASK YOUR SERVER FOR A DESSERT MENU!

1. Gluten (1A) Wheat | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soy | 7. Milk | 8. Nuts (8A) Almonds | 9. Celery | 10. Mustard | 11. Sesame | 12. Sulphites | 13. Lupin | 14. Molluscs |

Supplier Information: All of our Meat, Fish and Fresh Produce is purchased by 100% Irish owned Suppliers, supporting Local Irish Producers where Possible.
John Stone Beef | Robinsons Meats | Keelings Fruit & Vegetables | Musgraves | La Rousse Foods | Wrights Of Marino | Kish Fish | Odaios Food

MAIN COURSES

DEXTER BEEF BURGER 21.50

Panko Coated Onion Ring, Dubliner Cheddar Cheese, Onion
Lyonnais & Burger Sauce in a Brioche Bun with House
Fries.
(1 (A) 3, 7, 10, 12)

STEAK SANDWICH 22

Dry-Aged Hereford Sirloin Steak Cooked Medium on a
Ciabatta Roll with Baby Gem, Tomato, Sauteed Onion &
Horseradish Mayo. Served with House Fries.
(1 (A) 3, 10, 12)

MEDITERRANEAN RISOTTO 19.50

Add Prawns for €4.50
(7, 2, 12)

CRISPY FRIED IRISH FREE-RANGE CHICKEN BURGER 18.50

Sumo Miso Mayo, Baby Gem Lettuce & Cashel Blue Cheese
Dressing in a Brioche Bun. Served with House Fries.
(1 (A) 3, 6, 7, 10, 12)

FRESH MUSHROOM LINGUINE 18.50

Portobello Mushroom, Pickled Shimeji, Shaved Parmesan
and Spring Onion Oil.
(1 (A) 3, 7)

BRAISED BEEF & GUINNESS STEW 18.50

Creamy Whipped Potato, Seasonal Vegetables & a Soft
Roll.
(1 (A), 3, 7)

BILL CHAWKE'S LEGACY LAGER FISH & CHIPS 19.50

Fresh Irish Haddock in a Crispy Bill Chawke's Legacy Lager
Batter. Served with Homemade Tartar Sauce, Crushed
Garden Pea Purée & House Fries.
(1 (A) 3, 4, 5, 10, 12)

LASAGNE 19

Slow Cooked Beef Ragù, Creamy Béchamel, Fresh Pasta,
Melted Buffalo Mozzarella & Aged Parmesan. Served with
Toasted Garlic Ciabatta & House Fries.
(1 (A & C), 3, 4, 7, 10, 12)

VEGAN CHEESEBURGER 18.50

Lettuce, Homemade Pickles, Ballymaloe Relish, Chilli
Ketchup, Salted Onion & Beef Tomato on a Beetroot Bun.
Served with House Fries.
(1 (A) 10, 12)

BAKED COD WITH ROASTED LEMON & GARLIC BUTTER 24.50

New Season Baby Potatoes & Roasted Cherry Vine
Tomato.
*Please allow an additional 15 minutes for your dish to be
cooked.*
(4, 7, 12)

CHICKEN MILANESE 21

Creamy Whipped Potato, Shaved Parmesan, Roasted
Tomato and Rocket.
(1 (A), 7, 12)

10oz SIRLOIN STEAK 32

Portobello Mushroom, Crispy Panko Coated Onion Ring,
Pepper Sauce & House Fries.
(1 (A), 7, 12)