Enjoy Live Traditional Music
7 days a week

ST ARTERS
Soup of the Day 6
With homemade Guinness brown bread (1, 3, 8, 10, 12, 13)
Seafood Chowder 8
With homemade Guinness brown bread (1, 2, 3, 4, 6, 8, 10, 13)
Roaring Bay, West Cork Mussels 10
Herbs and white wine cream sauce (1, 2, 3, 4, 6, 8, 10, 13)
Home Cured Salmon 11
Cucumber, radish and homemade Guinness brown bread (1, 3, 4, 6, 13)
Dublin Bay Prawn Cocktail 16
(1, 2, 3, 4, 12, 13)

F I SH
Fillet of Hake 20
With baby greens, mussels veloute, leek champ potato (4, 6, 8, 13)
Black Sole on the Bone 34
Herb crushed potatoes, lemon and caper butter (4, 6, 13)
Fish & Chips 18
Traditional beer batter, crushed minted peas, lemon and tartare sauce (1, 3, 4, 6, 8, 12, 13)
Fish Pie 18
Creamy mash, potato, parmesan crust and side salad (1, 2, 4, 6, 8, 10, 13)
Lobster Thermidor 45
Salad and potato of your choice (2, 3, 4, 6, 8, 10, 12, 13)
Seafood Platter (2 persons) 48
Citrus crab, mussels, smoked salmon, Dublin Bay prawns, oysters, half lobster and brown bread (1, 2, 3, 4, 6, 8, 10, 13)

S T E A K
16oz T-Bone Steak 33
With hand cut chips, onion rings and pepper sauce (1, 3, 8, 10, 12)
10oz Prime Cut Striploin Steak 25
With hand cut chips, onion rings and pepper sauce (1, 3, 8, 10, 12)
8oz Fillet Steak 31
Wilted spinach, celeriac puree, caramelised hazelnuts and wild mushrooms jus. Please ask your waiter for a side of your choice (1, 3, 8, 13)
Add prawns to your steak for an extra €5
Surf & Turf 50
Boat fillet beef and half lobster, hand cut chips and beer sauce (1, 2, 4, 6, 8, 10, 12, 13)
All our steaks are 21 day matured and our beef is 100% Irish

C L A S S I C S
Manor Farm Chicken Supreme 20
With potato gratin, creamed corn, smoked lardons & thyme jus (8, 10, 13)
BEEF BURGER 18
Bacon, applewood smoked cheddar, salad, traditional burger sauce & hand cut chips (1, 3, 8, 10, 12, 13)
Slow Braised Belly of Pork 18
With caramelised apple cider jus (8, 10, 13)
Goats Cheese Puff Pastry Tart 17
With pear, pecan & watercress, truffle dressing (1, 3, 8, 10, 12, 13)
Aubergine Tian 17
Meditteranean vegetables, Maris Piper, tomato ragout, micro herbs and toasted almonds (9, 10)

D E S S E R T S
Apple & Vanilla Crumble 7.50 with ice cream (3, 8)
Meringue Roulade 7.50
With mango sorbet & passion fruit couli (3, 8)
Cheesecake of the Day 7.50 (3, 8)
Classic Vanilla Crème Brulée 7.50
With crunchy biscotti (3, 8)
Bread & Butter Pudding 7.50
Creme anglaise & vanilla ice-cream (3, 8)
Selection of Ice-creams 7.50 (3, 8)
Selection of Sorbets 7.50
Selection of fine Irish Cheeses 13 (3, 8)

S ignature D E S S E R T S
Belgian Chocolate Tart 8.50
With orange chocolate chantilly cream, honeycomb shard & chocolate soil (3, 8)
Nougat Iced Parfait 8.50
With candied pistachios & mandesma nuts & a rumkold syrup (1, 3, 8, 9, 13)

Sides
Mixed Salad (1, 2, 12, 13) 4.50
Gratin Potato (11) 5.50
Crushed Potatoes 4.50
Mash Potatoes (8) 4.50

Sandwiches
Steak Sandwich 16
Home cut chips, salad, red onion marmalade and beer sauce (1, 3, 8, 13)
Chargrilled Chicken Sandwich 15
Home cut chips, salad, red onion marmalade and beer sauce (1, 3, 8, 13)
Marinated Chicken 12
On homemade Guinness brown bread with basil mayo & side salad (1, 3, 8, 10, 12, 13)
Smoked Salmon 13
On homemade brown bread served with side salad (1, 3, 4, 8, 12, 13)
Crushed Avocado & Poached Egg 12
With tomatoes on multigrain toast & mixed salad (3, 4, 6, 9, 11)

ALL SANDWICHES AVAILABLE 12PM-6PM MONDAY TO SATURDAY ADD SOUP FOR AN EXTRA €4

Desserts
Liqueur Coffees 7
Irish, French, Italian, Baileys & Cafféno (8)
Latte 4
Americano 3.50
Cappuccino 4
Espresso 3
Speciality Tea 3.50
Hot Chocolate 4
Mocha 4
Pot of Tea (per person)

All our food is fresh and cooked to your preference, please allow up to 25 minutes cooking time for most main courses.

Tables of six or more are subject to 10% service charge