



Lunch Menu

~ TODAY'S WORKING LUNCH DISHES ~

SANDWICH OF THE DAY

(please ask your server) 12.50
add skinny chips **or** small soup 3.00

STEAK FRITES

6 oz hereford prime rump, skinny fries,
watercress 22.50

CARLINGFORD OYSTERS

granny smith apple, mignonette,
leek oil 3 for 12.50 | 6 for 25.00

SHARING CHARCUTERIE BOARD

coolattin mature cheddar, durrus
cashel blue, bresaola, coppa, olives
preserves, candied walnuts 29.00

SPINACH & RICOTTA TORTELLONI

burnt butter, sage
aged parmesan 22.50

CRISPY ANDARL PORK BELLY

black pudding, burnt apple,
spiced carrot purée, red wine jus
26.00

~ STARTERS ~

SOUP OF THE DAY

guinness & black treacle bread,
seaweed butter 9.95

CHICKEN LIVER PARFAIT

blackberry chutney, chicory,
grilled sourdough bread 14.00

WHIPPED BLUEBELL FALLS GOAT'S CHEESE

beetroot, roscoff onions,
hazelnut dressing 14.50

SMOKED SALMON

avocado purée, radish, cucumber
sesame seeds, ponzu dressing 14.95

~ MAIN PLATES ~

SLOW COOKED SHORT RIB OF BEEF

pomme mousseline, mushrooms
bourguignon sauce, truffle dressing 27

PAN-FRIED ATLANTIC COD

smoked pancetta, preserved lemon,
ratte potatoes, white wine cream 27.00

SEAN RING CHICKEN

wild mushroom cream, leek,
baby potatoes 28.00

CRISPY POLENTA

smoked knocknanore cheddar, hummus
red onion, pimento pepper, toasted seeds 19.50

~ SIDES ~

ROAST IONA FARM BEETROOTS

honey, cashew nuts 6.50

MIXED ROSSO SALAD

blackberries, red wine vinaigrette 6.50

SAUTÉ BRUSSEL SPROUTS

spicy chorizo 6.50

ROSEMARY ROAST POTATOES

6.50

SKINNY CHIPS

5.50

TRUFFLE FRIES

aged parmesan, chives 6.50

~ DESSERTS ~

PAVLOVA

apricot purée, chantilly cream,
vanilla ice cream 10.00

PRALINE TARTLET

praline mousse, hazelnuts, lemon,
ferrero rocher ice cream 10.00

IRISH CHEESE BOARD

durrus, organic cashel blue,
smoked knocknanore,
coolattin mature cheddar,
chutney, honey, walnuts, crackers 19

BLACK FOREST GATEAUX

cherry, chocolate custard, sherry cream
10.00

APPLE TARTE TATIN FOR TWO

Irish whiskey caramel, sea salt ice cream
(Please allow 15 mins) 30.00

Head Chef: Michael Morrisroe

Allergen Menu available upon request.

A 10% discretionary gratuity will be added to tables of 6 or more. 100% of all tips and gratuities, regardless of form of payment, are fully distributed to all staff fairly and transparently in line with the Payment of Wages Act (Tips & Gratuities) (Amendment) Act 2022