

LIGHTER FAYRE

CARROT & CUMIN SOUP - 7.75

Slow-roasted carrots blended with warm cumin and gentle spices. Served with Irish brown bread.
(1, 1(a), 1(c), 7, 9)

IRISH SEAFOOD CHOWDER - 11.50

A rich, creamy chowder with West Clare seafood, and root vegetables. Served with Irish brown bread.
(1, 1(a), 1(c), 4, 7, 9)

CRISPY CHICKEN WINGS - 10.00

Served with cool blue cheese dip.
(6, 7, 10, 12)

CLASSIC CAESAR SALAD - 8.50

Crisp romaine lettuce, bacon lardons, parmesan and crunchy croutons tossed in a creamy house Caesar dressing.
Add chicken 3.00
(1, 1(a), 3, 7, 10, 12)

POTATO ROSTI WITH BACON & MUSHROOM

9.50

Crisp golden potato rosti topped with a creamy bacon and sautéed mushroom sauce.
(7, 12)

VEGAN DISHES

PICKLED BEETROOT SALAD - 15.50


Pickled beetroot, toasted walnuts and seasonal leaves, finished with a light dressing.
(12)



LENTIL & CHILLI NACHO BOWL

16.50

Spiced lentils with chilli, rice and crisp nachos. Hearty and full of flavour.
(1, 1(a), 9)




HEARTIER FAYRE



BANGERS AND MASH

17.00

Oven-baked Guinness & leek sausages, creamy mashed potato, crispy onions and house port gravy.
(1, 1(a), 7, 12)



BEEF & GUINNESS PIE - 18.00

Slow-braised Irish beef and root vegetables cooked in a rich Guinness gravy, all topped with buttery puff pastry. Served with hand cut chunky chips or creamy mashed potato.
(1, 1(a), 7)

SOUTHERN FRIED CHICKEN BURGER - 17.50

Crispy southern fried chicken breast on a toasted brioche bun with lettuce and house sauce. Served with hand cut chunky chips.
(1, 1(a), 3)

GOAT'S CHEESE BRUSCHETTA - 16.50

Creamy goats' cheese on toasted bruschetta, paired with a fresh Summer berry salad and finished with a rich balsamic reduction.
(1, 1(a), 7, 12)

GOURMET IRISH BEEF BURGER - 18.00

A juicy Irish beef patty topped with smoked bacon and melted cheddar, served on a soft, toasted brioche bun. Served with hand cut chunky chips.
(1, 1(a), 3, 7, 12)

TRUFFLE MAC & CHEESE WITH PARMESAN 15.00

Macaroni pasta baked in a rich, creamy cheese sauce with truffle, finished with a golden Parmesan top.
(1, 1(a), 3, 7)

CLASSIC CAESAR SALAD - 14.00

Crisp romaine lettuce, bacon lardons, parmesan and crunchy croutons tossed in a creamy house Caesar dressing.
Add chicken 4.50
(1, 1(a), 3, 7, 10, 12)

DAILY SPECIAL

Please ask your server for today's special.

DRESSED FRIES

TRUFFLE & PARMESAN FRIES - 9.00
(7)

TACO FRIES - 8.50
(6, 9, 10, 11)

CURRY FRIES - 7.50
(6, 9, 10)

KID'S FAYRE

BREADED CHICKEN & FRIES - 9.50
Crisp golden chicken pieces, served with seasoned fries.
(Made with ingredients not containing gluten)

SAUSAGE, MASH & GRAVY - 9.50
Sausage, creamy mashed potatoes and house gravy.
(1, 1(a), 7, 12)

BABY BOWL - 5.50
Mashed potato, vegetable and house gravy.
(7)

SIDES

FRIES	5.00	MASH (7)	4.00
VEG	4.00	SALAD	4.00

SAVE ROOM FOR DESSERT

WARM STICKY TOFFEE SLICE - 8.00
Served with fresh Chantilly cream.
(1, 1(a), 7)



WARM APPLE PIE - 8.00
Served with cream or ice cream.
(1, 1(a), 7)

CHOCOLATE CAKE - 8.50
Rich chocolate cake with ganache and cream.
(1, 1(a), 7)

BANANA BROWNIE - 8.00
Soft chocolate brownie made with banana, served warm.
(Made with ingredients not containing gluten)

THANK YOU FOR DINING WITH US

We hope to see you again soon



Allergen information: Product(s) contain:

1 Cereals containing Gluten; 1(a) Wheat; 1(b) Barley; 1(c) Oats; 1(d) Rye; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soybeans; 7 Milk; 8 Nuts; 8(a) Almonds; 8(b) Hazelnuts; 8(c) Walnut; 8(d) Cashews; 8(e) Pecan; 8(f) Brazil; 9 Celeries; 10 Mustard; 11 Sesame; 12 Sulphur Dioxide and Sulphites; 13 Lupin; 14 Mollusc.

Please be advised that our kitchen uses nuts and other known allergens in various recipes. As we operate in an open kitchen, cross-contact with all allergens is possible. We cannot guarantee that any menu item is completely free from allergens. For those with special dietary requirements, please speak to your server. All our beef is of Irish origin and fully traceable.