



SUMMER DINNER MENU

Enjoy a 150ml glass of wine €7

White Wine - Jack Duggan Chardonnay, Australia

Red Wine - Coastal Reserve Merlot, Spain

Rosé Wine - Coastal Reserve Pinot Grigio Rosato, Italy

FOR THE TABLE

Brown Bread €3.50

Salted butter

1w,10,7

LIGHT BITES

Soup of the Day €8.50

House-made brown bread

1oat,1w,7,9

Salmon, Cod & Prawn Cake €11.50

Saffron aioli, house salad

2,4,6,7,10,12

Seafood Chowder €14.50

House-made brown bread

1oat,1w,2,4,9,12,7

Ardsallagh Goat Cheese and
Caramelised Peach

€12.50/€17.50

House salad, pine nuts,
16-year-old De Giusti balsamic

3,6,8a,8p,10,12

Gochujang

Glazed Pork Belly €9.50

Kimchi, house salad

2,4,6,10,12

Macroom Mozzarella Salad

€12.50/€17.50

Baby leaves, vine tomatoes,
house dressing, pine nuts,
12-year De Giusti balsamic

6,7,8p,10,12

MAINS

Chicken Louisiana Burger €21.50

Irish chicken, hot-sauce glaze, ranch dressing, sourdough beer bun, chips

1w,7,6,10,12,4 (traces)

Battered Fillet of Haddock €21.50

Fennel & orange salad, tartar sauce, chips, lemon

4,6,10,12 GF

Irish Beef Burger €22.50

Sourdough beer bun, truffle mayo, Cashel cheddar, baby gem, tomato, pickled cucumber

1w,6,7,10,12 (available GF)

Sirloin Steak 8oz/227g €36.50

King oyster mushroom, roast tomato, brandy pepper sauce, chips

6,7,10,12

Organic Chickpea & Edamame Burger €18.50

Vegan bun, avocado guacamole, gem, tomato, chips

1w,6,10,12 V, (available GF)

SIDES

· Chips 6 · Mash potato 7,12 · Side salad 10,12 · Broccoli, garlic butter 7,8a €4.50 each

DESSERTS

Desserts €9.50 each

Cheesecake of the Day 1w,3,6,7,8a

Vanilla Crème Brûlée

Almond snap

1w,3,7,8a

Sticky Toffee Pudding

Miso caramel, popcorn,

vanilla ice cream

1w,3,7

Warm Apple & Granola Crumble

Salted caramel ice cream

1oat,3,7,8a,8p,8h,8w,8c

Please always inform your server of any allergies or intolerances before placing your order.

Allergens: 1.gluten 1w(wheat), 1o(oats), 1b(barley), 1r(rye), 2.crustacean 3.egg 4.fish 5.peanut 6.soybean, 7.dairy

8.nuts 8a(almond), 8c(cashew), 8h(hazelnut),8p(pine nuts), 8pst(pistachio), 8w(walnuts), 9.celery, 10.mustard

11.sesame seeds 12.sulphur 13.lupin 14.molluscs GF Gluten-Free, V Vegetarian, VG Vegan