

Starters

Soup of the Day

€6.50 | 1, 7, 9

Served with our homemade wheaten bread, crispy bread rolls.

Mushroom & Thyme Risotto

€10.50 | 1, 7, 9

Cooked to order in a white wine sauce, parmesan cheese and micro herbs.

Chargrilled Chicken Caesar Salad

€10.95 | 1, 3, 5, 7, 10

Crispy bacon, croutons, parmesan cheese and basil pesto.

Garlic and Chilli Prawn Pil Pil

€16.50 | 1, 4, 7

Toasted sourdough bread.

Warm Goats Cheese & Caramelised Onion Tart

€10.95 | 1, 7, 10

With candid hazelnuts, walnuts, sourdough croutes, house salad, and a honey and thyme dressing

Carlingford Lough Mussels

€15.00 | 1, 4, 7,

Cooked in a white wine, garlic & fresh parsley with toasted ciabatta bread.

Sticky Pork Belly Bites

€11.50 | 1, 6

Coated in sweet Asian style Sauce, topped with scallions, coriander, and fresh chillies.

Allergens List

1. Gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybean
7. Milk
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur Dioxide
13. Lupin
14. Molluscs

Mains

Duck Confit

€19.50 | 7, 9

Celeriac puree, braised red cabbage, red wine jus served with garlic gratin potatoes and seasonal vegetables.

Six Hour Braised Beef Short Rib Bourguignon

€24.95 | 9, 10

Pommes puree, red wine jus topped with parsnip crisps.

Herb Marinated Irish Chicken Supreme

€19.00 | 7, 9

Creamy brandy sauce with mushrooms and crispy bacon, mash & seasonal vegetables.

10oz Sirloin Steak

€32.00 | 1, 7, 9

Tender grass-fed Irish Hereford sirloin of beef, served with crispy onions, choice of peppered, Roquefort sauce or garlic butter with a choice of side.

All our produce is locally sourced and please allow appropriate time for cooking as all our dishes are freshly prepared.

Please ask your server for vegetarian/vegan options.

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Fish Mains

Pan Fried Fish of the Day (ask server)

€25.00 | 7, 9

Butter bean, chickpea and chorizo cassoulet, lemon and dill butter served with seasonal vegetables.

Seafood Linguine

€23.00 | 1, 4, 7, 9

Prawns, smoked haddock, and salmon cooked in a rich and creamy saffron sauce with sundried tomato pesto.

Sides

Chunky Chips | Skin on fries | House Salad | Baby Potatoes
€4.50

Seasonal Vegetables €5.00

Parmesan Truffle Chips €7.00

Please allow appropriate time for cooking as all our dishes are freshly prepared

All our beef dishes are 100% grass fed Irish beef

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