



## SMALL PLATES

soup du jour, homemade brown soda bread (gfa) (1, 7, 9)	6.95
mac 'n' cheese bites, truffle aioli (1, 3, 7, 10)	8.95
poppadom nachos (gfa) (7, 12)	13.95
tikka masala, grated cheese, cucumber & pomegranate raita, mango chutney <b>add chicken</b> (9, 12)	<b>+ 5</b>
patatas bravas (gfa) (3, 7, 12)	8.95
homemade bravas sauce, garlic aioli	
corn "ribs" (va) (gfa) (10,12)	6.95
chipotle mayo, tajin	
beef teriyaki bao bun (1,3,11,12)	14.95
asian slaw, crispy onions, cucumber pickle & hot honey	
trio of beef sliders (1, 3, 7, 10, 12)	13.95
dubliner cheddar, leaves, sriracha-chorizo mayo, brick mac sauce, truffle mayo	
chicken wings (gfa)	
chorizo hot sauce (7,12) or whiskey & coke bbq sauce (11,12)	
<b>small</b> 10.95 <b>medium</b> 12.95 <b>large</b>	18.95
all served with blue cheese dip (3,7,10)	
superfood salad (1, 8 Hazelnuts, 11)	13.95
organic dunany grains, rainbow carrots, fermented fennel, apple, dried cranberries hazelnut dukkah, sunflower seed tahini & mixed organic leaves <b>add chicken or halloumi</b> (9, 12)	<b>+ 3</b>

allergen keys (items with numbers contain the following ingredients)

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya Beans 7. Milk 8. Nuts 9. Celery  
10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs  
\*gfa – gluten free available \*va – vegan available

## EAT

### LARGE PLATES

prawn linguine (1,2,3)	18.95
cherry tomatoes, garlic, parsley, lemon, chilli	
thai massaman curry (gfa) (1, 4, 5, 6, 12)    chicken <b>or</b> halloumi (7)	19.95
homemade massaman thai curry with galangal, lemongrass and peanuts served with saffron rice, homemade mango chutney & crispy shallots	
falafel (gfa) (va) (1, 7, 8, 10, 12)	17.95
turmeric & red onion flatbread, cauliflower & almond cous cous, beetroot hummus, cucumber & red onion, pomegranate raita	
fish 'n' chips (gfa) (1,3,4,7,10)	19.95
two sides pale ale batter, minted peas, duck fat confit chips, tartare	
char-grilled 10oz striploin steak (gfa) (7,9,10,12)	33
caramelised onions, grilled portobello mushroom, pepper sauce, fries	

### BURGERS

**all served with fries or side salad**

truffle and parmesan fries	<b>+1</b>
the classic beef (gfa) (1, 3, 7, 10)	18.95
"brick mac" sauce, beer pickles, red onion, dubliner cheddar, cos, tomato	
the double beef (gfa) (1, 3, 7, 10)	21.95
classic beef trimmings, double beef, double cheese, brioche bun	
buttermilk chicken burger (gfa) (1, 3, 7, 10)	18.95
southern fried chicken fillet, sriracha chorizo mayo, lettuce, tomato, brioche bun	
grilled halloumi burger (gfa) (1, 3, 7, 10, 12)	17.95
pesto mayo, beer pickles, red onion, cos lettuce, tomato	

**burger extras:** bacon/cheese/jalapenos - €1 each

local suppliers

Firehouse Bakery, Doyle's Meats, Ocean Marine, Village Dairy, Pigs on the Green, Pat McLoughlin's,  
Blanco Nino, Doyle's Veg, La Rousse Foods, RAW Juices, Two Sides Brewing  
all of our beef is 100% Irish



## SIDES & SAUCES

skinny fries ( <i>gfa</i> ) ( <i>va</i> )	4.5
truffle & parmesan fries ( <i>gfa</i> ) (3,7,10)	5
side salad ( <i>gfa</i> ) ( <i>va</i> ) (10)	3.5
corn “ribs”, chipotle mayo, tajin ( <i>va</i> ) ( <i>gfa</i> ) (10,12)	6.95
tender stem broccoli, parmesan ( <i>gfa</i> )	5
<b>dips</b>	1
garlic aioli, sriracha-chorizo mayo, blue cheese,	
chorizo hot sauce, whiskey & coke bbq, brick mac sauce	

## EAT

### DESSERT PLATES

<b>passionfruit parfait</b> ( <i>gfa</i> ) (1,3,7)	8.5	
mango compote, passionfruit sauce, mango tuile		
<b>banoffee</b> (1,3,7)	8	
biscuit crumb, whipped cream, caramel, bananas, vanilla ice-cream		
<b>mars bar brownie</b> (1,3,6,7,8)	8.5	
hot fudge sauce, buttercrunch toffee pecans, sourdough ice-cream		
<b>cookies, cookies &amp; cream sundae</b> (1,3,6,7)	8	
Oreo ice-cream, chocolate ice-cream, whipped cream, cookies, Oreos		
<b>ice-cream</b> ( <i>gfa</i> ) (1,3,7,8)	6.5	
<b>choose any 3:</b>		
chocolate	vanilla bean	<b>vegan:</b> vanilla
sourdough	Wexford strawberry	<b>sorbet:</b> raspberry <i>or</i> passion fruit
oreo	salted caramel	

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