



SMALL PLATES

soup du jour, stout & treacle brown bread (gfa) (1, 7, 9)	6.5
mac 'n' cheese bites, truffle aioli (1, 3, 7, 10)	8.5
poppadom nachos (gfa) (7, 12)	13.95
tikka masala, grated cheese, cucumber & pomegranate raita, mango chutney	
add chicken (9, 12)	+ 5
patatas bravas (gfa) (3, 7, 12)	8.95
homemade bravas sauce, garlic aioli	
smoked pork tacos (gfa) (12)	12.95
smoked pork shoulder in adobo, salsa roja, coriander, pickled onion & crispy shallots	
toonsbridge feta fritters (1, 3, 7, 8 walnuts, 12)	12.50
pickled walnut romesco, rainbow beets, mixed salad & roasted walnuts	
trio of beef sliders (1, 3, 7, 10, 12)	13.5
dubliner cheddar, leaves, sriracha-chorizo mayo, brick mac sauce, truffle mayo	
chicken wings (gfa)	
chorizo hot sauce (7, 12) or whiskey & coke bbq sauce (4, 10, 11, 12)	
small 9.95 medium 11.5 large 17.95	
all served with blue cheese dip (3, 7, 10)	
corn "ribs" (gfa) (va) (10, 12)	6.95 3
char-grilled corn "ribs", chipotle mayo, tajin, coriander	
superfood salad (1, 8 Hazelnuts, 11)	12.95
organic dunany grains, rainbow carrots, fermented fennel, apple, dried cranberries hazelnut dukkah, sunflower seed tahini & mixed organic leaves	
add chicken or halloumi (9, 12)	+ 3
wooded pig charcuterie platter (gfa) (1, 12)	17.95
fennel salami, garlic salami, pepper salami, coppa, smoked tomato chutney, house pickles, toasted sourdough	

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

falafel (gfa) (va) (1, 7, 8, 10, 12)	16.95
turmeric & red onion flatbread, cauliflower & almond cous cous, beetroot hummus, cucumber & red onion, pomegranate raita	
fish 'n' chips (gfa) (1,3,4,7,10)	18.95
two sides pale ale batter, minted peas, duck fat confit chips, tartare	
thai massaman curry (gfa) (1, 4, 5, 6, 12) chicken or halloumi (7)	19.95
homemade massaman thai curry with galangal, lemongrass and peanuts served with saffron rice, homemade mango chutney & crispy shallots	
grilled venison cushion (gfa) (7, 12) *served medium rare	29.95
braised red cabbage, duck fat fondant potato, truffle salsa, red wine poached quince jus, crispy kale	
char-grilled pat mcloughlin's 10oz striploin steak (gfa) (1, 3, 7, 12)	33
onion rings, brandy peppercorn sauce, fries	

EVENING SPECIAL

venison hot dog (1, 3, 7, 12)	12
wild irish venison sausage, sage and brown butter mayo, festive slaw, crispy onions	

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



EAT

BURGERS

all served with fries or side salad

the classic beef (gfa) (1, 3, 7, 10)	18.5
"brick mac" sauce, beer pickles, red onion, dubliner cheddar, cos, tomato	
the double beef (gfa) (1, 3, 7, 10)	19.95
classic beef trimmings, double beef, double cheese, brioche bun	
buttermilk chicken burger (gfa) (1, 3, 7, 10)	18.5
southern fried chicken fillet, sriracha chorizo mayo, lettuce, tomato, brioche bun	
grilled halloumi burger (gfa) (1, 3, 7, 10, 12)	16.95
pesto mayo, beer pickles, red onion, cos lettuce, tomato	

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

SIDES & SAUCES

skinny fries (gfa) (va)	4.5
truffle & parmesan fries (gfa) (3,7,10)	5
side salad (gfa) (va) (10)	3.5
corn "ribs", chipotle mayo, tajin (va) (gfa) (10,12)	6.95
tender stem broccoli, parmesan (gfa)	5
dips	1
garlic aioli, sriracha-chorizo mayo, blue cheese,	
chorizo hot sauce, whiskey & coke bbq, brick mac sauce	
pepper sauce (gfa)	2

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THE FINISHING TOUCHES

mars bar brownie (1, 3, 6, 7, 8)	7.5
hot fudge sauce, buttercrunch toffee pecans, sourdough ice-cream	
pistachio crème brûlée (gfa) (1, 3, 7, 8 pistachio)	7.5
homemade burnt orange & pistachio biscotti	
pecan pie (1, 3, 7, 8)	8
fleetwood black stout caramel sauce, salted caramel ice-cream	
cookies, cookies & cream sundae (1, 3, 6, 7)	8
oreo ice-cream, chocolate ice-cream, whipped cream, cookies, oreos	
ice-cream (gfa) (1, 3, 6, 7, 12)	6.5

choose any 3:

chocolate	vanilla bean
sourdough	wexford strawberry
popcorn	salted caramel
oreo	

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