



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
chicken wings (gfa)	
chorizo hot sauce (7,12) or whiskey & coke bbq sauce (4,10,11,12)	
small 10.95 medium 12.95 large 18.95	
all served with blue cheese dip (3,7,10)	
poppadom nachos (gfa) (7,12)	13.95
tikka masala, grated cheese, cucumber & pomegranate raita, mango chutney	
add chicken (9,12)	+ 5
patatas bravas , bravas sauce, garlic aioli (gfa) (3,7,12)	8.95
corn "ribs" (gfa)(va) (10,12)	6.95
char-grilled corn "ribs", chipotle mayo, tajin, coriander	
superfood salad (1,8,11)	13.95
organic dunany farm grains, rainbow carrots, fermented fennel, apple, dried cranberries	
hazelnut dukkah, sunflower seed tahini & mixed organic leaves	
add grilled chicken or halloumi (9,12)	+ 3

LARGE PLATES

korean chicken & waffles (1,3,6,7,11,12)	18.95
korean fried chicken, belgian waffle, maple syrup, kimchi slaw	
fish 'n' chips (gfa) (1,3,4,7,10)	19.95
two sides pale ale batter, minted peas, duck fat confit chips, tartare	
prawn linguine (1,2,3)	18.95
cherry tomatoes, garlic, parsley, lemon, chilli	
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	
add grilled chicken or halloumi	+3

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

SANDWICHES

<i>add soup, fries or salad to any sambo for €2</i>	
buffalo mozzarella focaccia (gfa) (1,7,8 pine nuts)	10.95
sun-dried tomatoes, rocket pesto	
CBA (gfa) (1,3,7,12)	11.5
grilled chicken, bacon, avocado, leaves, pesto mayo, tomato, granary bread	
croque monsieur (1,3,7,10,12)	12.95
glazed ham, coolea cheese, béchamel & mustard mayo on sourdough bread	
beef teriyaki bao bun (1,6,11,12)	14.95
asian slaw, crispy onions, cucumber pickle & hot honey	

BURGERS

<i>all burgers served with fries or side salad</i>	
the classic beef (gfa) (1,3,7,10)	18.95
brick mac sauce, beer pickles, red onion, dubliner cheddar, cos lettuce, tomato	
the double beef (gfa) (1,3,7,10)	21.95
classic beef trimmings, double beef, double cheese, brioche bun	
buttermilk chicken burger (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	
<i>upgrade to truffle & parmesan fries +1</i>	

local suppliers

Firehouse Bakery, Doyle's Meats, Ocean Marine, Village Dairy, Jane Russell's,
Blanco Nino, Doyle's Veg, La Rouse Foods, RAW Juices, Two Sides Brewing
all of our beef is 100% Irish



DESSERT PLATES

passionfruit parfait <i>(gfa) (1,3,7)</i>	8.5
mango compote, passionfruit sauce, mango tuile	
mars bar brownie <i>(1,3,6,7,8)</i>	8.5
hot fudge sauce, buttercrunch toffee pecans, sourdough ice-cream	
cookies, cookies & cream sundae <i>(1,3,6,7)</i>	8
oreo ice-cream, chocolate ice-cream, whipped cream, cookies, oreos	
banoffee <i>(1,3,7)</i>	8
biscuit crumb, whipped cream, caramel, bananas, vanilla ice-cream	
ice-cream <i>(gfa) (1, 3, 6, 7, 12)</i>	6.5

choose any 3:

chocolate	vanilla bean	vegan: vanilla
sourdough	Wexford strawberry	sorbet: raspberry <i>or</i> passion fruit
oreo	salted caramel	

EAT

3FE COFFEE, Dublin

3fe Grindstone Blend	<i>(Smooth, Chocolatey & Nutty)</i>	
3fe Decaf Blend	<i>(Dark Chocolate, Lime Marmalade & Creamy)</i>	
Black		3.3
Milky		3.9
Matcha / Vanilla Chai Latte		4.3
Hot Chocolate		3.9
Iced Black		3.9
Iced Milky		4.2
Iced Matcha / Vanilla Chai Latte		4.5
Large		+0.5
Extra Shot		+1
Add Oat / Almond / Coconut		0.5

WALL & KEOGH TEA, Dublin

Irish Breakfast, Black Tea	3.3
Life of Brian, Green Tea w/ Sandalwood & Papaya	3.8
Lemon and Ginger, Decaf Herbal Tea	3.8
South of France, Decaf Fruit Tea	3.8
Peppermint Blend, Decaf Herbal Tea	3.8
Put the Cat Out, Decaf Chamomile Blend	3.8
Unicorn Tears, Berry Rooibus Tea	3.8

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