

## SNACKS

Harissa spiced olives	€5
Smoked almonds (1*,3, 7, 9)	€5
Fried Whitebait, lemon aioli (1*,3,4,7,10)	€5
Toasted sourdough baguette with whipped garlic butter (1*,7)	

## STARTERS & LIGHT BITES

Our soup of the day with stout loaf (1*,7,9)	€8
Wild mushroom arancini, goats cheese mousse (1*,3, 7, 9,12)	(v) €9/18
Falafels, red pepper & walnut paste (8^,11,12)	€8
Fresh Irish Mussels, white wine cream (7,14)	€14
Crispy BBQ chicken wings (6, 11)	€12

## SALADS

Bulgur wheat, sprouting broccoli, mixed nuts, avocado & pomegranate (1*,8^^,9,11)	€13.50
Beetroot, carrot, orange, fennel, and feta (7,10)	€14
Red rice with curried chickpeas, squash, and chard (7,12)	€13
Classic Caesar, crisp baby gem, bacon, croutons & parmesan cheese (1*,3,4,7,10)	€12
Add chicken/prawns(2)/falafel	



## MAINS

Beef burger, bacon, cheese, house relish & fries (1*3,7,10,11,12)	<b>€18</b>
Crispy chicken Burger, slaw, BBQ Sauce & Fries (1*3,7,10,11,12)	<b>€18</b>
Spiced cauliflower, Lebanese couscous, hummus & pomegranate (1*,8^^,10,9,11)	<b>€18</b>
Fish 'n' Chips, beer battered fillet, pea puree & tartar sauce (1*,3,4,7,9)	<b>€18</b>
Seared Salmon, shaved fennel & shrimp salad, salsa Verde (2,4,9,10,12)	<b>€22</b>
Char grilled Pork chop, herb gnocchi, chorizo, and corn (1*,3,7,9)	<b>€22</b>
Beef and Guinness stew with creamy mash (3,7,9)	<b>€24</b>
10 oz Striploin steak, roast vine tomatoes, fries & pepper sauce (7,9)	<b>€38</b>

## SIDES

**€4.50**

- Fries
- Onion rings
- Mixed leaf salad

## SWEET THINGS

Chocolate bread & butter pudding, vanilla ice cream (1*,3,6,7)	<b>€9</b>
Lemon meringue posset, raspberry gel (1*,3,6,7)	<b>€9</b>
Tiramisu, pistachio biscotti (1*3,7,8^^)	<b>€9</b>
Trio of Glenowen Farm ice cream (3,7)	<b>€8</b>
Selection of Irish cheese (1*,7,9)	<b>€12</b>

All our beef & meat is Irish

Allergen information: 1-Cereals\*(wheat) \*\*(Barley)/2-Crustaceans/3-Eggs/4-Fish/5-Peanuts/6-Soybeans/7-Milk/8-Nuts, (8^Walnuts) (8^^HazelNut)/9-Celery/10-Mustard/11-Sesame seeds/12-Sulphur Dioxide & Sulphates /13-Lupins/14-Molluscs

If you have any special dietary requirements, please check with your server.



## RED WINE

	<b>GLASS</b>	<b>BOTTLE</b>
Valle De Luna, Malbec- Argentina	<b>11.00</b>	<b>40.00</b>
Casa Carmela, Tempranillo- Spain	<b>9.50</b>	<b>36.00</b>
Little Eden, Shiraz- Australia	<b>7.50</b>	<b>28.00</b>
Reserve De La Motte, Merlot- France	<b>8.00</b>	<b>30.00</b>
Montebuena Joven, Rioja- Spain	<b>9.00</b>	<b>34.00</b>
L'Esparrou Cabernet Sauvignon (Organic)- Italy	<b>7.50</b>	<b>26.00</b>
Primitivo- Italy	<b>8.00</b>	<b>30.00</b>

## WHITE WINE

Sileni Sauvignon Blanc- New Zealand	<b>11.00</b>	<b>42.00</b>
Perlage Organic Pinot Grigio- Italy	<b>10.00</b>	<b>38.00</b>
Cap Cette Picpoul De Pinet- France	<b>9.00</b>	<b>34.00</b>
Bago Amarejo Albariño- Spain	<b>8.50</b>	<b>32.00</b>
Fortant Chardonnay- France	<b>7.50</b>	<b>26.00</b>
Agua Santa Sauvignon Blanc- Chile	<b>7.50</b>	<b>26.00</b>
Condesa De Leganza Verdejo- Spain	<b>8.00</b>	<b>30.00</b>



## ROSE

Petite Pailon Grenache- France

**8.00**

**30.00**

## CHAMPAGNE & SPARKLING

Moët NV Brut

**95.00**

Moët Rose Brut

**115.00**

Moët Vintage Extra Brut

**150.00**

Corderie Prosecco Spumante- Italy

**10.00**

**50.00**

Fashion Victim Rose

**10.00**

**50.00**