

Summer Lunch

€13.95

12 – 4:30 pm – Seven days

Complimentary triple filtered still or sparkling water served throughout your meal

Freshly Steamed Mussels & Frites

White wine, tarragon cream sauce, roast garlic ciabatta

1909's Beer Battered Fish & Chips

Thick cut chips, mushy peas, tartare sauce, salted lemon

Prawns Piri -Piri

Wild prawns sauteed in Piri Piri sauce, dipping bread, side salad

Classic Buffalo Wings & Frites

Hot sauce, blue cheese dip, lemon garnish

8oz Chargrilled Prime Beef Burger & Frites / **Vegan option available**

Lettuce, tomato, mayo, sauteed onion, crispy parma ham, cheddar / gruyère or blue cheese

Honey Mustard Grilled - **Chicken or Salmon Salad**

Mixed leaves, sweet tear drop peppers, chopped red onion, cherry tomatoes, honey mustard dressing

Vegan Tofu Salad

Mixed leaves, cherry tomatoes, sweet tear drop peppers, virgin olive oil & balsamic

6oz Striploin Steak Sandwich (supplement 3.50)

Ciabatta, sautéed mushrooms & onions, brandy peppercorn sauce,
Served with frites & salad garnish

Summer Drinks

Aperol spritz / Campari spritz 7.95

Prosecco Bellini / Prosecco Royale 10.95

Glass of Albarino 10.00

*A discretionary 10% service charge is added to your bill, this goes directly to the staff.
If you would like this removed, please ask a staff member*

Lunch A La carte
12 - 430pm - Seven days

Starters

Wild Prawn Bisque 9.95
Stout brown bread

Baked Portobello Mushroom (v) 8.95 *Vegan option available*
Roast garlic crouton, forest mushroom cream, herb crumbs, rocket & parmesan garnish

Duo of Pesto Bread 7.95 (v)(n)
Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes

Crispy Calamari 11.95
Lemon breadcrumbs, mixed leaves, pickled tartar sauce

Crab & Wild Prawn Garlic Toast 14.95
Melted gruyère cheese, lemon mayonnaise

Main Course

Chicken Breast Coq au Vin 17.95
Chicken breast pan fried & braised in a rich red wine wild mushroom sauce, served with green beans & truffle mash

Roasted Teriyaki Salmon Fillet 17.95
Pan fried pak choi, broccoli, green beans

Slow Roast Wicklow Lamb Shank 22.95
Mashed potato, root vegetables, mint sauce, red wine & thyme jus

Noble fish of the Day (priced between 29.95 - 32.95)
Please ask your server for the fish of the day

7oz Prime Fillet Steak 29.95 *add wild prawns 11.00*
Very tender steak, tenderloin cut

18oz Prime Rib-Eye on the Bone 35.95 *add wild prawns 11.00*
Highly marbled with a large centre of fat, gives this cut a juicy texture

Steaks served with buttered mash potato / skinny frites / thick chips

With a sauce of your choice

Brandy Peppercorn
Red Wine jus

Roast Garlic Butter

Fresh Herb Pesto
Mushroom Sauce

Petit Sides – 3.95

Skinny frites w/ Aioli
Thick chips w Aoili
Buttered Mash

Sautéed field mushrooms
Creamed / Steamed spinach
Sautéed French onions
Buttered root vegetables

Broccoli & green beans
Mixed leaf salad, virgin oil
dressing

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