

À la carte - Dinner

Starters

Duo of Pesto Bread (v)(n) 7.95

Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes

Baked Portobello Mushroom (v) 10.95 / **Vegan option available**

Roast Garlic crouton, forest mushroom cream, herb crumbs, rocket & parmesan garnish

Wild Prawn Bisque 11.95

Stout brown bread

Classic Buffalo Wings 12.95

Hot sauce, blue cheese dip, lemon garnish

Crispy Calamari 14.95

Lemon breadcrumbs, mixed leaves, pickled tartar sauce

Crab & Wild Prawn Garlic Toast 15.95

Melted gruyère cheese, lemon mayonnaise

Main Courses

Slow Roast Wicklow Lamb Shank 27.95

Mashed potato, root vegetables, mint sauce, red wine & thyme jus

Noble fish of the Day (priced between 32.95 - 34.95)

Please ask your server for the fish of the day

Chef's Special

Please ask your server

Petit Steak & Frites 27.95

6oz prime cut striploin steak, frites, brandy peppercorn sauce

8oz Prime Fillet Steak 36.95 *add wild prawns 11.00*

Very tender steak, tenderloin cut

18oz Prime Rib-Eye on the Bone 39.95 *add wild prawns 11.00*

Highly marbled with a large centre of fat gives this cut a juicy texture

Steak 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 - 4.50 each

Skinny frites & aioli
Thick chips & aioli
Buttered Mash

Mixed leaf salad, virgin oil
Broccoli & green beans
Buttered root vegetables

Sautéed Field Mushroom
Creamed / Steamed spinach
Sautéed French Onion

Full Allergen menu available on request

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