



<i>BABY SPINACH VELOUTÉ SOUP</i> Goats Cheese Quenelle served with our Kennedy's Brown Bread v §	€5.95
<i>FRESH CRAB AND SPRING ONION CROQUETTE</i> Green Chilli, Pistachio & Coconut Chutney	€7.50
<i>RUSTIC SMOKED SALMON PÂTÉ</i> with a Pickled Cucumber & Red Onion Salad, Rye Sourdough Toasts §	€7.95
<i>ITALIAN SOURDOUGH BRUSCHETTA</i> Sunblush Tomatoes, Buffalo Mozzarella & Parma Ham, with warm Basil Oil §	€6.95
<i>OVEN ROASTED PORTOBELLO MUSHROOM</i> filled with a Smoked Applewood Pecan Crumb, Sweet Paprika Aoili v	€6.50
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<i>DINNER DEAL</i>	
- On it's own	€8.50
- With a glass of house wine	€10.00
<i>SPANISH STYLE TIGER PRAWN SALAD</i> with Chorizo, Herbed Potatoes & Rocket §	€17.50
<i>GOURMET BURGER</i> Mature Cheddar & Sweet Onion Burger with a Homemade Tomato Relish served on a soft Bap, Oven Baked Chips	€16.50
<i>BAKED FILLET OF HAKE</i> with Chargrilled Asparagus, Roast Vine Cherry Tomatoes and Olives, Hollandaise Sauce c	€16.95
<i>SWEET POTATO, HAZELNUT, CHICKPEA & 3 CHEESE FILO PASTRY</i> v	€13.95
<i>ROAST BARBERY DUCK BREAST</i> Creamed Leek & Bacon, Spiced Balsamic Glaze served with Baby Roast Potatoes c	€17.95
<i>ORGANIC CLARE ISLAND SALMON</i> with a Salad of Roast Beetroot, Horseradish and Baby Potatoes c	€18.95
<i>CARAMELISED FENNEL, WILD MUSHROOM & ROAST COURGETTE LASAGNE</i> v	€15.50
<i>MEAT & CHEESE FROM THE DELI</i> with Ciabatta, Linda's Fig & Date Chutney For One Person – 2 Meats & 2 Cheese § For Two Persons – 4 Meats & 4 Cheese §	€11.50 €21.50
Cheese –Manchego, Brie, Gorgonzola, Goats Meats – Parma Ham, Napoli Salami, Milano Salami, Mild Chorizo	
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<i>WHITE CHOCOLATE & FUDGE BROWNIE</i> warm with Vanilla Ice Cream c	€5.95
<i>CHILLED IRISH STRAWBERRY MOUSSE</i> served with Fresh Cream c	€5.95
<i>DARK CHOCOLATE PRALINE CHEESECAKE</i> served with Fresh Cream, Raspberry Coulis	€5.95
<i>RASPBERRY, PEACH & RHUBARB WALNUT CRUMBLE</i> with Caramel Crunch Ice Cream	€5.95
<i>CHEESEBOARD</i> with Linda's Fig & Date Chutney and Millers Damsel Crackers §	€7.95

v Vegetarian

c Coeliac Friendly

§ Adaptable for Coeliacs (please speak to your waitress)

*All of our food is freshly made on the premises each day. We only use free range eggs and fresh dairy in all our cooking. All of our meat is free range Irish and sourced from our Bord Bia approved butcher. Our yeast breads are handmade each day by the artisan Bretzel Bakery.

*Our goal is to provide you with great food in a friendly and welcoming atmosphere; we really hope you enjoy your dining experience – feedback welcome!