

TO START

SEASONAL SOUP OF THE DAY WITH FRESH BREAD ①⑤⑦⑧	€5.80
CHARGRILLED CHICKEN WINGS ③ CHILLI & HONEY GLAZED GARDEN GREENS	€9.50
WILD MUSHROOM TARTLET ①②③ WINTER HERB CREAM SHALLOT DRESSING ORGANIC ROCKET LEAVES PARMESAN CRISP	€10.50
SMOKED GOATS CHEESE & DUCK SPRINGROLL ①②⑤⑦⑧ CONFIT DUCK HOUSE SMOKED GOATS CHEESE FILO PASTRY GOOSEBERRY & QUINCE CHUTNEY TOASTED HAZELNUTS	€11.00
CRAB, SCALLOP & SHRIMP ①②③④⑦⑧ SEARED SCALLOPS CRAB CAKE SHRIMP BÉARNAISE DEHYDRATED APPLE SQUID INK	€13.00
VENISON SHOULDER CROQUETTE ①②⑦⑧ BRAISED VENISON SHOULDER MEAT CELERIAC & APPLE PURÉE GARLIC CRISPS COCOA DUST	€11.00
POTTED SEAFOOD CHOWDER ①②③④⑦⑧ COD SALMON MUSSELS PRAWNS SQUID SMOKED HADDOCK HOME BAKED BREAD WINTER HERB CRUST	€10.50
FRESH BREAD SERVICE HOMEMADE HUMMUS ①⑤⑦⑧	
BREAD FOR TWO SHARING	€4.20
BREAD FOR FOUR SHARING	€5.75

MAINS

ROAST CHICKEN SUPREME ①②③ €22.50
BUTTERNUT SQUASH VELOUTÉ | POTATO GRATIN | CHESTNUT MUSHROOMS |
PUMPKIN SEEDS | HONEY ROAST VEGETABLES

CHOICE OF 100% IRISH CUT BEEF STEAKS ①③
OUR STEAKS ARE SERVED WITH SEASONAL HONEY ROAST VEGETABLES |
HOMECUT CHUNKY FRIES | CHOICE OF BLACK PEPPERCORN SAUCE,
ROAST GARLIC BUTTER OR HOUSE SMOKED TOMATO BUTTER

10 OZ **CHARGRILLED STRIPLLOIN** €29.00
10 OZ **CHARGRILLED RIB EYE** €29.00

MARKET FRESH FISH OF THE DAY ③⑧ €25.50

SLOW BRAISED LAMB SHANK ①③ €26.50
CREAMY BAKED POTATO MASH | SEASONAL VEGETABLES | BRAISING JUS GRAVY

DUCK BURGER ①②⑦⑧ €24.50
BEETROOT BUN | CONFIT PULLED DUCK MEAT | WINTER SLAW |
PANFRIED DUCK EGG | GRAPE MUSTARD DRESSING | HOMECUT PARMESAN FRIES

HANDMADE POTATO GNOCCHI ①②⑤⑦⑧ €21.00
TIPPERARY GOATS CHEESE | RED ONION MARMALADE | SEMI DRIED TOMATOES |
ROCKET LEAVES | HERB GARLIC OIL | TOASTED PINENUTS

MONKFISH TAGINE ③④⑦⑧ €26.50
MONKFISH | PRAWNS | MUSSELS | NORTH AFRICAN SPICES | FRUITY COUS-COUS

PAN SEARED SCALLOP TAGLIATELLE ①②③④⑦⑧ €25.00
HOUSE CURED & SMOKED SALMON | CREAM HERB SAUCE | BASIL & SPINACH |
PARMESAN CRISP

SIDE ORDERS €4.00

CHUNKY FRIES | PARMESAN CHUNKY FRIES ①③
MASH POTATO ①③
WARM SEASONAL VEGETABLES ①③
LAVA ROCK HOUSE SALAD ①③
PAN FRIED MUSHROOM & ONIONS ①③

MILK = ① EGGS = ② FISH = ③ SHELLFISH = ④ TREE NUTS = ⑤ PEANUTS = ⑥ WHEAT/GLUTEN = ⑦ SOYA = ⑧

DESSERTS

PASSIONFRUIT CREMA CATALANA ①②⑤⑥⑦⑧ €9.00
MANGO MARMALADE| COCONUT SORBET| PASSIONFRUIT MADELEINE|
COCONUT SNOW

WARM CHOCOLATE & BLACKBERRY CREAM
CHEESE BROWNIE ①②⑤⑥⑦⑧ €9.50
BLACKBERRY TEXTURES| VANILLA ICE CREAM| PULLED CHOCOLATE FONDANT

PEAR, ALMOND & APRICOT TARTLET ①②⑤⑥⑦⑧ €9.50
MILK PURÉE| VANILLA SAUCE| GINGER CRUMBLE| BROWN BUTTER ICE CREAM

PISTACHIO, ALMOND & WHITE CHOCOLATE,
LEMON CURD TORTE ①②⑤⑥⑦⑧ €10.00
PISTACHIO PRALINE| POACHED GRIOTTINES CHERRIES| MASCARPONE CREAM|
CHERRY SORBET

BEVERAGES

BOTTLED MINERALS (330ML) €2.90
COCA-COLA| SPRITE ZERO| FANTA|COCA-COLA ZERO
MINERAL WATER (500ML) €3.20
ELDERFLOWER TONIC WATER (200ML) €2.90
HEINEKEN 0.0% €3.90
ORANGE JUICE | APPLE JUICE €3.20
AMERICANO/ DECAFFEINATED AMERICANO €2.90
CAPPUCCINO €3.20
LATTE €3.20
ESPRESSO €2.70
DOUBLE ESPRESSO €3.20
TEA/ DECAFFEINATED TEA €2.50
INFUSION TEA €2.90
CAMOMILE| PEPPERMINT| GREEN TEA| EARL GREY

ALLERGEN INFORMATION: ARE YOU ALLERGIC TO ANY ITEM(S)?

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10% SERVICE CHARGE APPLIES TO A GROUP OF 8 OR MORE. MINIMUM SPEND
OF €20 PER PERSON WHEN AVAILING OF THE BRING YOUR OWN WINE