

DINNER

Locally Sourced, Seasonally Inspired



STARTERS:

Soup of the day , selection of breads (1,9)	€7
Asian arancini , peanut & sesame rayu, butternut squash purée, pickled cauliflower (7,8,12)	€9
Wild mushroom bruschetta , kale & sunflower pesto, whipped ricotta, lemon thyme, honey & truffle oil (1,9)	€9.50
Black pudding , goat cheese, red onion croquette, beetroot, apple purée, pecan nuts (1,8,9)	€10
Traditional seafood chowder , Seagull bakery sourdough (1,4,9)	€11
Antipasti board , selection of cold meats, cheese, sun dried tomatoes, pickled mushrooms, red onion jam, olives, selection of breads (1,9)	€10 / €17 for 2
Veggie board , BBQ cauliflower wings, squash & ginger hummus, roast carrot & leek, dukkah, pickled cabbage selection of breads (1,7,8,12,13)	€9/€15 for 2

Sides: €4 each chips / mash potato / za'atar potato wedges / sumac sweet potato wedges / patatas bravas with chorizo & mediterranean vegetables/ side salad with pickled veg/ seasonal vegetables in herb oil olives & hummus & bread plate	€6
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DESSERTS:

Pistachio & peach tart , peach purée, pistachio ice cream (1,3,8,9)	€9
Chocolate fondant , mint ice cream, blackcurrant coulis (1,3,9)	€9.50
Pear, berry & ginger crumble , vanilla ice cream (vegan available) (8,9)	€8.50
Sticky toffee pudding , Muldoon whiskey eggnog, whiskey ice-cream (1,3,8,9)	€9.50

MAINS:

10oz O'Flynn's striploin steak , Portobello mushroom, roast onion, peppercorn sauce choice of side (9)	€29
Chargrilled chicken fillet bacon, wild mushroom, leek, pecorino cream sauce, herb pine nut crumb, truffle oil, rosemary potato (9,8)	€25
Slow cooked beef rib , parsnip purée, confit carrots, portwine jus, mash potato, gherkin & horseradish salsa (9,13)	€27
Fish of the day ask server	
Thai yellow curry (seafood 2,4,5)	VEGGIE/ CHICKEN/ SEAFOOD €18 / €20 / €22
Moussaka lamb , green lentil, bechamel, tomato sauce, aubergine, scamorza, roast rosemary potato (1,9)	€26.50
Monkfish, mussels, prawns in a Catalan style tomato sauce , fresh spelt pasta (Seagull bakery), chorizo crumb (1,2,4,5,13)	€26.50
Teriyaki marinated tempah , romanesco puree, stir fry vegetables, sesame & peanut rayu, sweet potato wedges (7,8,12,13)	€19
Fresh spelt pasta (Seagull bakery) in a kale and goat cheese sauce, wild mushrooms, broccoli, pine nut & herb crumb (1,8,9)	€18.50
Butternut squash and spinach cannelloni , cashew & tofu ricotta, Sumac tempura squash, tomato sauce (1,8)	€18
Chocolate brownie , white chocolate & coconut tuille, crème anglaise (1,3,8,9)	€8
Baileys & coffee panna cotta , chocolate & hazelnut cookie (8,9)	€9
Banana pavlova , chantilly cream, salted caramel sauce, crushed nuts (vegan available) (3,8,9)	€8.50
Selection of Momo ice-cream , (1,3,9)	€8
Cheeseboard , selection of Irish cheese, Mezze lavosh crackers, fruit & nuts (1,8,9)	€9/€16 for 2

Our Local Suppliers: O'Flynn's Butchers, Comeragh Mountain Lamb, Seagull Bakery, Toonsbridge Dairy, Dunphys of Annetstown, Ballybeg Greens, Tom Cleary Veg, The Sea Gardener, Meadowfield Farm, Gubbeen Smokehouse, J. O'Doherty Fish, Early Bird Free Range Eggs, Real Olive Company.

If you have any special dietary requirements or needs, please let your server know. Allergens listed on reverse.

THE SUNDAY TIMES
Ireland's 100 Best Restaurants
The McKenna's Guide

