

LUNCH

Locally Sourced, Seasonally Inspired



*Soup of the day , served with a selection of breads (1,9)	€6.50
Best toastie , crowd's farm ham, scamorza, red onion jam, tomato (1,9)	€11
Meadowfield goat cheese open sandwich , fig chutney, pickled beetroot, pecan nuts, balsamic reduction on Seagull bakery sourdough (1,8)	€12.50
Veggie open sandwich , squash & ginger hummus, roast carrot & leek, kale pesto, dukkah on Seagull sourdough (1,7,8,12)	€10
Buddah bowl , marinated tempeh, Asian arancini, pickled red cabbage, roast carrot & leek, peanut & sesame rayu (7,8,12)	€14.50
Pulled slow cooked beef , tomato relish, crispy onion, scamorza, organic leaves, Seagull bakery baguette (1,9)	€13.50
Fish tempura in a seaweed batter , tartar sauce, chips, side salad (4,9)	€15.50
Thai yellow curry , basmati rice, papadum (seafood- 2,4,5)	VEGGIE / CHICKEN / SEAFOOD €14.50 / €16 / €17
BBQ & herb salsa Hash salad , meat/ cauliflower, roast vegetables, fried potatoes, organic leaves, sourdough (1,9,13)	€14.50
Cajun chicken burger , scamorza, bacon, gherkin, sun dried tomato, pecorino Cajun chips, salad (1,9)	€16.50
Traditional seafood pie , mash potato, puff pastry (1,4,9)	€17
Fresh pasta (Seagull bakery) chicken, bacon, wild mushroom, leek, in a pecorino cream sauce, pine nut & herb crumb (1,8,9)	€16.50
Butternut squash, spinach & cashew-tofu ricotta cannelloni , squash tomato sauce, pumpkin seeds (1,8)	€14
Sides: chips, za'atar potato wedges, sumac sweet potato wedges, mash, patatas bravas with chorizo & vegetables, side salad with pickled vegetables, seasonal vegetables	€4 each
olives & hummus, bread plate	€6
Desserts:	
Pistachio & peach tart , peach purée, pistachio ice cream (1,3,8,9)	€8.50
Chocolate fondant , mint ice cream, blackcurrant coulis (1,3,9)	€9
Pear, berry & ginger crumble , vanilla ice cream (vegan available) (8,9)	€8
Sticky toffee pudding , Muldoon whiskey egnog, whiskey ice cream (1,3,8,9)	€9
Chocolate brownie , white chocolate & coconut tuille, crème anglaise (1,3,8,9)	€7.50
Baileys & coffee panna cotta , chocolate & hazelnut cookie (8,9)	€8.50
Banana pavlova , chantilly cream, salted caramel sauce, crushed nuts (vegan available) (3,8,9)	€8
Selection of Momo ice cream (1,3,8,9)	€7
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 Annestown, Ballybeg Greens, Tom Cleary Veg, The Sea Gardener, J. O'Doherty Fish, Meadowfield farm, Gubbeen Smokehouse, Early Bird Free Range Eggs, Real Olive Company.

If you have any special dietary requirements or needs, please let your server know and we will do what we can to cater for you. Most dishes are available in Gluten Free options on request.