

DINNER

Locally Sourced, Seasonally Inspired



STARTERS:

Soup of the day , selection of breads (1,9)	€7
Black pudding , apple, hazelnuts, apple ketchup garlic baguette (1,12)	€8.50
Crispy Portobello mushroom , za'atar, leaves, vegan aioli (1,12)	€8
Seafood chowder , selection of breads (1,4,5,9,10)	€9.50
Smoked salmon , fennel & apple salad, seaweed croutons, horseradish dressing (1,4,9)	€10
Goat cheese dumplings , pickled beetroot, nuts, herb oil (1, 8, 9)	€9
Chicken drumsticks / cauliflower wings , BBQ sauce jalapeño yogurt dip, leaves (13,9)	€8.50
Antipasti board , selection of cold meats, cheese, sun dried tomatoes, pickled mushrooms, red onion jam, olives, selection of breads (1,9)	€9 /€16 for 2
Veggie board , romesco, roasted root vegetables olives, sun dried tomato, pickled mushroom, red onion jam,selection of breads (1,8)	€8 /€14 for 2

Sides: €4 each

chips / potato wedges / sweet potato wedges / mash potato/ patatas bravas/side salad/ seasonal vegetables
olives & romesco/ bread plate

DESSERTS:

Chocolate brownie , with hazelnut creme anglaise, vanilla ice-cream. (vegan option available) (3,8,9)	€8
Lemon & honey cheesecake , lemon gel, honeycomb (8,9)	€8
Chocolate fondant , pistachio ice-cream, cherries in cherry liquor (1,3,8,9,13)	€9

MAINS:

10oz O'Flynn's striploin steak , spiced portobello mushroom, carrot, braised onion, Muldoon whisky pepper sauce (9)	€27
Slow cooked beef rib , mash, parsnip purée, port wine jus, roast vegetable, caper-gherkin salsa (9,13)	€24
Thai yellow curry VEGGIE/ CHICKEN/ SEAFOOD (seafood 2,4,5) €15 / €16.50 / €19	
Confit duck leg , red cabbage, lemon thyme confit potato, crispy kale, cranberry sauce, pecan nuts (9, 8)	€23
Fish of the day ask server	
Chargrilled chicken fillet , Seagull bakery fresh Irish grain pasta, truffle oil, mushrooms, pecorino sauce, kale(1,8,9)	€21.50
Monkfish , chorizo, prawns & mussels, Seagull bakery fresh Irish grain pasta, courgette, sun dried tomato, piccata pesto sauce (1,2, 4, 5)	€24
Butternut squash risotto , sumac squash tempura, balsamic, pecan nuts, orange (8)	€18
Roast red cabbage steak , pomegranate molasses, orange, dukkah, sweet potato wedges, carrot & star anise puree, herbs (8,12,13)	€17.50

Muldoon whiskey sticky toffee pudding , mulled wine pear, vanilla ice-cream, caramel sauce, roasted nuts (1,3,8,9,13)	€9.50
Spiced plum & apple crumble , vanilla ice-cream(8,9)	€8
Selection of Momo ice-cream , flambé pineapple, almond cookie, (1,3,9)	€7.50
Cheeseboard , selection of Irish cheese, Mezze lavosh crackers, fruit & nuts (1,8,9)	€9/€16 for 2

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



Our Local Suppliers: O'Flynn's Butchers, Comeragh Mountain Lamb, Seagull Bakery, Toonsbridge Dairy, Dunphys of Anestown, Ballybeg Greens, Tom Cleary Veg, The Sea Gardener, J. O'Doherty Fish, Aurelia Foods, Metalman Brewery, Dungarvan Brewery, 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.