

DINNER

Locally Sourced, Seasonally Inspired

10% service charge applies to groups of 10 or more



STARTERS:

SOUP OF THE DAY (1,9) €8.50

PULLED BEEF ARANCINI, tomato sauce, Parmesan, onion chutney (1,9,13) €14

MOMO GRILLED CHICKEN CAESAR SALAD, bacon crumb, Parmesan shavings, croutons (1,4, 9,13) €14

SMOKED SALMON BRUSCHETTA, dill cream cheese, radish, pink onion, pickled cucumber (1,4, 9,13) €13.50

SEAFOOD PLATE (scallops, prawns, clams, mussels) pomegranate chilli & citrus dressing (2,4,5,13) €17.50

ASIAN STYLE TEMPEH SALAD, sweet & sour peanut dressing, chilli & sesame oil, organic leaves (6, 7,12,13) €13

GRILLED HALLOUMI, strawberry salsa, onion purée, nut pesto, Seagull bakery sourdough crackers (1,8,9,13) €14.50

SPICED CORN "RIBS", herb tahini dressing, nigella seeds, (12,13) €12

ANTIPASTI BOARD, selection of Irish meats & cheeses, grape chutney, olive & sun-dried tomato tapenade, crostini (1,8,9,13) €13.50 / €19.50
2 sharing

VEGGIE BOARD, BBQ cauliflower wings, grilled vegetables, pickles, cashew vegan ricotta, pomegranate salsa, harissa, crostini (1,8,13) €11 / €18
2 sharing

SIDES: Chips, Za'atar Potato Wedges, Mash Potato, Patatas Bravas With Chorizo, Side Salad With Pickles, Seasonal Vegetables €5

Momo Bread Plate With Dips (1,8,9,12) €6 / €10
2 sharing

Cauliflower Wings, Peanut & Sesame Rayu (6,7,8,12) €8

DESSERTS:

CHOCOLATE FONDANT, passionfruit foam, mango sorbet, chocolate tuille (1,3,8,9) €11

VEGAN PISTACHIO & ALMOND TART, strawberry & mint, berry sorbet (7,8) €10

GREEK YOGURT VANILLA & CHERRY PANNA COTTA, almond crisp (1,3,8,9,13) €9.50

CHOCOLATE BROWNIE, caramel popcorn, vanilla ice cream caramel sauce (3,8,9) €9.50

MAINS:

10oz STRIPLOIN STEAK, onion rings, sauté mushrooms, peppercorn sauce/chimichurri salsa/ Café de Paris, side order of your choice (9) €33

SLOW COOKED BEEF RIB, spiced rice, Asian slaw, carrot & ginger purée, beef jus, roasted peanuts (7,9,12,13) €29.50

BBQ PORK BELLY, roast potato, chargrilled vegetables, gherkin & jalapeno salsa, Cajun mayo (3,9,10,11,13) €28.50

RACK OF LAMB, hasselback potato, green vegetables, pistachio pumpkin & mint salsa (8,9,13) €34

CHICKEN SUPREME, parmesan gnocchi, mushrooms, basil cream sauce. (9) €29

SEAGULL BAKERY HERITAGE PASTA, monkfish, prawns, clams & mussels chorizo, basil tomato sauce (1,2,4,5,10,13) €29

FISH OF THE DAY (ask server)

THAI YELLOW CURRY, basmati rice, papadum SEAFOOD (2,4,5) €27/CHICKEN €25/VEGGIE €23

CASHEW VEGAN RICOTTA & SPINACH MOMO DUMPLINGS tomato sauce, walnut pesto (1,6,8,13) €24.50

ROAST GRILLED AUBERGINE, green lentil ragu, tahini, pomegranate salsa, za'atar potato wedges (10,12,13) €23

ALMOND & MALIBU TIRAMISU ROULADE, coconut ice cream, coffee foam (3,8,9,13) €10

ICE CREAM SELECTION (vegan option available) (3,8,9) €8.50

CHEESEBOARD- selection of Irish cheeses, grape chutney, olive tapenade, nuts, Seagull bakery crackers (1,8,9,13) €9.50/ €17
2 sharing

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