

# DINNER

Locally Sourced, Seasonally Inspired

10% service charge applies to groups of 10 or more



## STARTERS:

<b>SOUP OF THE DAY</b>	(1,9)	€7
<b>PULLED PORK BAO BUN</b> , Asian slaw, crispy onion	(1,6,7,12)	€12
<b>ENOKI MUSHROOM BAO BUN</b> , Asian slaw, crispy onion	(1,6,7,12)	€11
<b>SMOKED TOFU "BACON" ARANCINI</b> , spiced tomato & basil sauce, apple, fennel & micro greens salad (1,6)		€11
<b>GRILLED HALLOUMI</b> , onion chutney, apple purée, nut crumb, balsamic, Seagull bakery crackers	(1,6,8,9,13)	€12
<b>FETA, CUCUMBER &amp; RADISH SALAD</b> , pomegranate, organic leaves, maple & lemon dressing, sourdough garlic crostini (1,9)		11.50
<b>SCALLOPS, PRAWNS &amp; MUSSELS</b> , bisque sauce, apple cider hazelnuts, herb oil, sourdough croutons	(1,2,5,8,9,13)	€14
<b>ANTIPASTI BOARD</b> , selection of Irish meats & cheeses, olives, romesco dip, pickles, crostini	(1,8,9,13)	€12.50/€19 for 2
<b>VEGGIE BOARD</b> , grilled vegetables, hummus, romesco dip, olives, pickles, roasted nuts, crostini	(1,8,13)	€11/€18 for 2

**Sides:** chips/ mash potato/ za'atar potato wedges/  
patatas bravas with chorizo/ side salad with pickles/  
seasonal vegetables **€4.50 each**

<b>MOMO BREAD PLATE</b> with olives and dip	(1, 8, 9,12)	€6/€10 for 2
<b>CAULIFLOWER WINGS</b>	(6,7,12)	€6

## DESSERTS:

<b>CHOCOLATE FONDANT</b> , pistachio ice cream, pistachio crumb, crème anglaise foam	(1,3,8,9)	€9
<b>GREEK YOGURT &amp; VANILLA PANNA COTTA</b> , raspberries, coconut & almond tuille	(9)	€8.50
<b>LEMON &amp; ELDERFLOWER VEGAN CHEESECAKE</b> , vegan honeycomb, lemon gel, sorbet	(8,13)	€9

## MAINS:

<b>10oz STRIPLOIN STEAK</b> , onion rings, sauté mushrooms, peppercorn sauce/chimichurri salsa/ Café de Paris, side order of your choice	(9)	€29.50
<b>SLOW COOKED BEEF RIB</b> , port wine jus, mash potato, roasted carrots, parsnip purée, crispy onion	(9,13)	€28.50
<b>CONFIT PORK BELLY</b> , potato fondant, apple cider sauce, pok choi, apple & fennel salad, sesame seeds	(9,12,13)	€27
<b>LAMB KOFTAS, FETA &amp; BEETROOT GNOCCHI</b> , pomegranate, chimichurri salsa, organic leaves	(9,13)	€29
<b>CHICKEN FILLET WRAPPED IN A PANCETTA</b> , oyster mushroom sauce, broccoli, roast garlic potato	(9,13)	€26.50
<b>CATALAN STYLE MONKFISH, PRAWNS &amp; MUSSELS</b> , chorizo, broccoli in a light tomato & basil broth, baby potato (2,4,5,13)		€28
<b>FISH OF THE DAY</b> (ask server)		
<b>THAI YELLOW CURRY</b> , basmati rice, papadum		
<b>SEAFOOD</b> (2,4,5) €23/ <b>CHICKEN</b> €21/ <b>VEGGIE</b> €19.50		

**BBQ TEMPEH & CAULIFLOWER WINGS**, enoki mushrooms, grilled vegetables, sesame & peanut rayu, organic leaves, garlic flat bread (1,6,7,8,12,13) €20

**SMOKED TOFU "BACON" DUMPLINGS**, arrabbiata sauce, organic leaves, herb salsa (1,6,13) €23

**PASSIONFRUIT TART**, Italian meringue, raspberry sorbet, chocolate sticks (1,3,9) €9

**CHOCOLATE BROWNIE**, salted caramel popcorn, vanilla ice cream (3,9) €8.50

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

**CHEESEBOARD**- selection of Irish cheeses, grapes, olives, nuts, Seagull bakery crackers (1,8,9) €9/ €16  
for 2

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