

DINNER

Locally Sourced, Seasonally Inspired

10% service charge applies to groups of 10 or more



STARTERS:

- Soup of the day**, selection of breads (1,9) €7
- Hara Bhara patty** (spinach, pea, potato & coriander), harissa, vegan mayo dip, organic leaves (6,8) €9
- Teriyaki BBQ cauliflower wings & tempeh**, organic leaves, sesame & peanut rayu (6,7,8,12,13) €9.50
- Meadowfield goat cheese salad**, goat cheese in a nut crumb, radish, cucumber, organic leaves, pomegranate seeds, crostini (1,8,9) €10
- Fried bao bun** with Asian marinated pulled pork, coriander, sesame & peanut rayu, julienne vegetables, pink onion (1,7,8,12,13) €11
- Prawns, mussels & Gubbeen chorizo pil pil**, crostini (1,2,5,13) €13.50
- Toonsbridge buffalo mozzarella**, vine tomato, organic leaves, Burren Balsamic truffle oil, pine nuts, crostini (1,8,9,13) €12
- Veggie board**, grilled vegetables, sun dried tomato & olive tapenade, romesco dip, marinated almonds, pickles, toasted sourdough (1,8,13) €9/€16.50 for 2
- Antipasti board**, Gubbeen meats, Irish cheese, pickles, olive & sundried tomato tapenade, romesco, crostini (1,8,9,13) €12/€19 for 2

- Sides: €4 each** chips/ mash potato/ za'atar potatoes/ sumac sweet potato wedges / patatas bravas with chorizo & mediterranean vegetables / side salad with pickled veg / seasonal vegetables in herb oil
- Olive & sundried tomato tapenade, romesco & bread plate €6

DESSERTS:

- Lemon verbena panna cotta**, berry compote, puff pastry tuile (1,9) €9
- Chocolate fondant**, toffee sauce, vanilla ice cream, nut crumb (1,3,8,9) €9.50
- Chocolate mousse**, raspberry meringue, chocolate nut crumb (3,8,9) €8.50

MAINS:

- 10oz O'Flynn's striploin steak**, baked mushroom, red onion, peppercorn sauce choice of side (9) €29
- Chargrilled chicken fillet** topped with sun dried tomato & olive tapenade, basil risotto, courgette tempura, pecorino cheese (9) €26
- Slow cooked beef rib**, summer vegetable stir-fry, sesame oil, za'atar potato wedges, port wine jus, herb salsa (7,9,13) €27
- Pork fillet wrapped in a Serrano ham**, parsnip puree, roast carrot, peas, mustard cream sauce, hasselback potato (9,11,13) €26.50
- Chicken & Gubbeen chorizo fresh pasta (Seagull bakery)** in a romesco sauce, crostini (1,13) €22
- Fish of the day** ask server
- Thai yellow curry**, rice, papadum VEGGIE/ CHICKEN/ SEAFOOD (seafood 2,4,5) €18 / €20 / €22
- Monkfish, prawns, mussels fresh pasta (Seagull bakery)** with chilli, garlic, cherry tomato, basil white wine sauce (1,2,4,5,13) €26.50
- Asian style grilled aubergine filled with mince tempeh**, red lentils & vegetables, tahini sauce, sweet potato wedges, salad (6,12) €20
- Mushroom & cashew ricotta potato dumplings**, almond cream, herb sauce, Burren balsamic truffle oil, rocket leaves, pine nuts (1,8,13) €22
- Eton Mess**, meringue, sorbet, ice cream, chantilly cream, berry sauce, fresh fruit (vegan available) (3,6,8,9) €9
- Chocolate & hazelnut vegan cake**, passion fruit coulis (8) €9.50
- Lemon & Elderflower tart**, Italian meringue, lemon sorbet (1,3,9) €9.50
- Selection of Momo ice cream** (1,3,8,9) €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 McKernan's Guide



Our Local Suppliers:

O'Flynn's Butchers, Deburca's Tempeh, Seagull Bakery, Toonsbridge Dairy, The Microgreen Queen, Dunphys of Anestown, Ballybeg Greens, Tom Cleary Veg, Riversfield Organic Farm, 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.