

LUNCH

Locally Sourced, Seasonally Inspired



Soup of the day served with selection of breads (1,9)	€6
Best toasted special Crowe farm ham, Knockanore smoked cheese, tomato, red onion jam on Seagull bakery sourdough, served with side salad (1,9)	€9
Veggie toastie romesco (sun dried tomato, roast pepper, almonds) mushrooms on Seagull bakery sourdough, served with side salad (1,8,9)	€9
Beetroot, goat cheese mousse , pecan, salad leaves, open sandwich on Seagull bakery sourdough (1,9)	€10.50
Open fresh crab sandwich in a herb & yogurt mayo, fennel, cherry tomato on Seagull bakery seaweed sourdough. served with side salad (1,2,9)	€12.50
Momo seafood chowder , served with selection of breads (1,9,4,5)	€15
Fish of the day in a lemon batter, chips, herb tartar sauce, pickled slaw salad (4)	€14
Comeragh lamb stew , root vegetables, chocolate, chilli topped with mash, puff pastry (1, 9, 3)	€15
Buttermilk Cajun chicken burger , Knockanore smoked cheese, streaky bacon, pickled cucumber, Cajun mayo, Parmesan & Cajun potato wedges, side salad (1,6,9,13)	€14.50
Falafel burger , peanut butter sauce, jalapeño, gherkin & pepper salsa, pink onion, spelt bun served with sweet potato, vegan dip, salad (1,7,12)	€14.00
Thai yellow curry , basmati rice, papadum (seafood- 2,4,5) VEGGIE/ CHICKEN/ SEAFOOD €13.50 / 14.50 / 15.50	
Momo meaty hash salad (ask server)- meat of the day, fried potato, mild harissa, roast vegetables, organic leaves, served with toasted sourdough (1,9)	€14
Sides: chips / potato wedges / sweet potato wedges / mash potato/ patatas bravas/ side salad/seasonal vegetables/ olives & romesco/ bread plate	€3 each
DESSERTS:	
Chocolate brownie , with hazelnut creme anglaise, vanilla ice-cream vegan option available (3,8,9)	€7.50
Lemon & honey cheesecake , lemon gel, honeycomb (8,9)	€7.50
Chocolate fondant , pistachio ice-cream, cherries in cherry liquor (1,3,8,9,13)	€8
Muldoon whiskey sticky toffee pudding , mulled wine pear, vanilla ice-cream, caramel sauce, roasted nuts (1,3,8,9,13)	€8.50
Spiced plum & apple crumble , vanilla ice-cream (8,9)	€7
Selection of Momo ice-cream , flambé pineapple, almond cookie, (1,3,9)	€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 Annetstown, 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.

Allergens listed on reverse. 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.