

DINNER

Locally Sourced, Seasonally inspired



SHARING BOARDS

Momo sharing board-min 2 ppl sharing- selection of momo dishes
sauté garlic potatoes, salad €25pp

Sharing board special

sharing board for 2, 2 desserts, 2 glasses of house wine €65

STARTERS

* **Momo soup of the day** Seagull bakery bread (1) €4.80

* **Lemon and dill fish cake**, radish,
cucumber salad & aioli (3,4,11) €8.50

* **Pan fried fresh squid**, tiger prawns, Gubbeen
chorizo, chilli, garlic, Seagull bakery
seaweed sourdough (1,2,4) €10

* **Teriyaki chicken drumsticks**, Asian salad,
sweet chilli dip (6) €8

* **Buffalo mozzarella caprese** bruschetta,
cherry tomato salsa (1,8,9) €8

* **Falafel**, pickled vegetables, hummus,
herb tahini sauce, dukkah (7,8,12) €7.50

* **Salad of the day** €7

* **Antipasto** selection of Irish meats, cheeses, olives and
sundried tomato, served with crostini (1,9) 2 Sharing €15

SIDES €3.50 each

chips, crushed herb potatoes, garlic saute potatoes, patatas bravas (€4, add chorizo +€1), seasonal vegetables, side salad,
vegetable tempura (€4), garlic crostini (€2.50, add cheese +€1), bread plate (€1 per portion), sweet potato wedges, dips €1

DESSERTS:

* **Chocolate & berry brownie**,
berry coulis, vanilla ice cream (3,9) €7.50

* **Pavlova with poached rhubarb**
rosewater & rosemary, chantilly cream (3,9) €8

* **Coffee & caramel panna cotta**,
puff pastry tuille, nut crumb (1,8,9) €7.50

MAINS

* **10oz O'Flynn's striploin steak** Wild garlic purée, shallots, lemon thyme
baked mushrooms with choice of peppercorn sauce or red wine jus
and a side order + *€5 supplement (6,9) €25

* **Slow cooked beef rib**, Milanese risotto, asparagus, red onions,
peas, Parmesan crisp, port wine jus + *€2 supplement (9) €21

* **Greek style lamb koftas**, buckwheat, olives,
feta cheese, tzatziki (9) €21

* **Herb marinated chicken breast**, cherry tomato and basil salsa,
roast baby potato, vegetables, herb pesto. (8) €18.50

* **Monkfish and tiger prawns** linguini, seaweed,
chilli, garlic, lemon, olive oil. (1,4,5) €20

Fish of the day

see board

* **Meadow Field goats cheese & beetroot risotto**,
spinach, pine nuts & vegetable crisps (8,9) €17.50

* **Thai yellow curry**, papadum, basmati rice Vegetable €17.00
Chicken €18.30
Seafood (2,5,4) €20.50

* **Tofu and vegetable crispy polenta cake**, sweet potato and carrot
mash, wilted greens & harissa €18.00

* **Bang bang spicy cauliflower, rice noodles**,
Asian vegetables & Nigella seeds (6,12) €18.50

* **Vegan lime & coconut "cheesecake"**, (8) €8

* **Chocolate fondant**, mint ice cream,
seasonal fruit (1,3,9) €8.90

* **Selection of homemade ice cream**, (3,8,9) €6.50

* **Irish cheese board**, red onion marmalade, crostini (1,9) €9/€15
2 ppl

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



Our Local Suppliers: O'Flynn's Butchers, Knockanore Cheese, Seagull Bakery, Dunphys of Anestown,
Ballybeg Greens, Seatrade Fish, The Sea Gardener, Gubbeen, Meadow Field Farm,
Toons Bridge Dairy, The Real Olive Company

* **Early Bird Tuesday to Saturday 5-6:30pm/ All day Sunday**
2 Courses €22 3 Courses €27.50

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