

LUNCH

Locally Sourced, Seasonally Inspired



Soup of the day served with selection of breads (1,9)	€6
Best toasted special Crowe farm ham, Scamorza, tomato, red onion jam on Seagull bakery sourdough, served with side salad (1,9)	€10
Open Sandwich , mackerel & cream cheese paté radish, dill, chive, on Seagull bakery sourdough (1,4, 9)	€10
Open Sandwich halloumi, aubergine, strawberry & balsamic jam, pomegranate seeds on Seagull sourdough (1,9)	€11
Open Sandwich Romesco, chargrilled vegetables, herb salsa on Seagull sourdough (1,8,9)	€9.50
Pulled slow cooked beef , tomato relish, crispy onion, Scamorza, organic leaves on Seagull bakery baguette (1,9)	€13.50
Catalan seafood chowder with chorizo, seagull bakery sourdough (1,2,4,5,9)	€12.50
Fish tempura in seagull batter with chips, tartare sauce, pickled slaw salad (4)	€15
BBQ & herb salsa hash salad , meat/ cauliflower, roast Mediterranean vegetables, fried potatoes, organic leaves, sourdough (1, 9, 13)	€14.50
Masala spiced chicken burger , mango salsa, raita, tomato, organic leaves, chips, salad (1,9)	€15.50
Falafel wrap chilli vegan mayo, summer slaw, dukkah (1,7,8,12)	€11.50
Thai yellow curry , basmati rice, papadum (seafood- 2,4,5) VEGGIE / CHICKEN / SEAFOOD €14/ 15.50 / 16.50	
Tempeh veggie burger , vegan chilli mayo, peanut butter sauce, mango salsa, sumac sweet potato wedges, side salad (1,7)	€14.50
Lamb Meatballs hummus, flatbread, feta, pink onion, organic leaves (1,9,12)	€16
Sides: chips / potato za'atar wedges / sumac sweet potato wedges / mash potato/ patatas bravas with chorizo & mediterranean vegetables/ side salad with pickled veg/ seasonal vegetables in herb oil/ olives & hummus/ bread plate	€4 each
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DESSERTS:	
Passion fruit tart , Italian meringue, pistachio & coconut crumb (1,3,8,9)	€8
Raspberry chocolate fondant , lemon curd & meringue ice cream (1,3,9)	€8.50
Coconut & mango vegan tart , lemon sorbet (8)	€8
Coffee & mascarpone Mille-feuille , hazlenut, chocolate, caramel sauce, vanilla ice cream (1,3, 8, 9)	€8
Chocolate brownie , peanut butter frosting, toffee sauce, banana ice cream (3,7,9)	€7.50
Lemon verbena panna cotta rhubarb & strawberry compote, puff pastry (1,9)	€8
Selection of Momo ice-cream , (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 Annestown, Ballybeg Greens, Tom Cleary Veg, The Sea Gardener, J. O'Doherty Fish, Meadowfield farm, Gubbeen Smokehouse, 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.