

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

Teriyaki BBQ cauliflower & tempeh, organic leaves, sesame & peanut rayu (6,7,8,12,13) €9.50

Meadowfield goat cheese, beetroot, pecan crumb, pickled beetroot tartare, crostini (1,8,9) €10.50

Ham hock terrine, white asparagus, sherry hollandaise sauce, honey roasted hazelnuts, sourdough crostini (1,3,8,9) €11.50

Cod croquette, saffron aioli, spiced pickled cucumber, sundried tomato (3,4,9) €11

Veggie board, roast vegetables, muhammara dip, roast mushroom with cashew ricotta, nuts, pickles, crostini (1,8,13) €11/€17 for 2

Antipasti board, Gubbeen meats, Irish cheese, pickles, olive & sundried tomato, marinated olives, crostini (1,8,9,13) €12.50 / €19 for 2

Sides: €4 each chips/ mash potato/ za'atar potatoes/ sumac sweet potato wedges / patatas bravas with chorizo & roast vegetables / side salad with pickled veg / seasonal vegetables in herb oil
Marinated olives, sundried tomato, muhammara & bread plate €6

DESSERTS:

Passion fruit cake, cardamom & star anise clementines, Chantilly cream (3,9) €9

Chocolate fondant, zabaglione, coconut ice cream (1,3,8,9) €9.50

Plum & apple crumble, ginger & nuts, vanilla ice cream (8,9) (vegan available) €8.50

Vanilla & Greek yogurt panna cotta, coffee & Bailey's sauce, cinnamon honey comb (3,9) €9

MAINS:

10oz O'Flynn's striploin steak, onion rings, mushroom sauce, choice of side (9) €29

Pork belly roast figs & shallots Madeira sauce, curly kale, roast garlic za'atar potato, parsnip puree, gherkin, caper salsa (9, 13) €26.50

Slow cooked beef rib, squash purée, spinach, roast onion, mash potato, port wine jus (9) €28

Chicken & Gubbeen chorizo fresh pasta (Seagull bakery) in a romesco sauce, crostini (1,13) €22

Confit Duck leg, roast cauliflower, muhammara purée, red wine jus, sweet potato wedges, pomegranate, pecan nuts (8, 9,11,13) €27.50

Catalan style Monkfish, mussels, prawns, chorizo, broccoli in a light tomato, basil & chilli broth, baby potato (2,4,5,13) €27

Fish of the day ask server

Thai yellow curry, rice, papadum VEGGIE/ CHICKEN/ SEAFOOD (seafood 2,4,5) €18.50 / €21 / €23

Roast cauliflower, grape, caper, chilli & pecan salsa, sweet potato, muhammara purée (8) €22

Squash Momo gnocchi, lemongrass & orange sauce, crispy kale, dukkah (7,8,12) €19.50

Chocolate brownie, pear, spiced ice cream, cinnamon & coconut caramel (3,8,9) €8.50

Poached pear, cinnamon & coconut Carmel sauce, vanilla ice cream, meringue (8,9) (vegan available) €8.50

Selection of ice cream (1,3,8,9) €7

Cheeseboard (1,8,9) €9 / €16 for 2

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



Our Local Suppliers:

O'Flynn's Butchers, Deburca's Tempeh, Seagull Bakery, Toonsbridge Dairy, The Microgreen Queen, Dunphys of Annetstown, 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.