

DINNER

Locally Sourced, Seasonally Inspired



STARTERS:

- Soup of the day**, selection of breads (1,9) €7
- Veggie board**, creamy hummus, pickled vegetables, mushrooms, marinated olives, red onion jam, roast vegetables, confit cherry tomato, roast garlic & nettle flat bread (1,12) €7.50/€13 for 2
- Meaty board**, selection of Gubbeen antipasti, Toonsbridge cheeses, olives, red onion jam, confit tomato, roast garlic & nettle flat bread (1,9) €9/€15 for 2
- Pickled beetroot tartar**, Toonsbridge Buffalo mozzarella, prosciutto chips, basil oil, toasted sourdough (1,9) €9
- Tamarin BBQ cauliflower wings**, crunchy green salad, elderflower, mint & lemon dressing, nigella seeds (6,12,13) €8
- Dunmore East mussels, prawns** in a chilli, garlic, olive oil and white wine sauce, served with toasted Seagull bakery seaweed sourdough (1,2,5,13) €10
- Lamb Koftas**, pink onion, radish, herb salsa, feta cheese, roast garlic & nettle flat bread (1,9) €10

Sides: €4 each

potato wedges/ mash potato/ patatas bravas/side salad/ seasonal vegetables/ olives & hummus/ bread plate

DESSERTS:

- Momo pavlova**, rhubarb, strawberry & elderflower compote, vanilla Chantilly cream/ vegan version with lemon sorbet (3,9) €8
- Chocolate fondant**, poached apricot, vanilla ice cream (1,3,9) €9
- Basil, mint & lemon cashew cake**, lemon sorbet (8) €8.50

MAINS:

- 10oz O'Flynn's striploin steak**, baked mushroom, parsnip purée, asparagus, whisky beef jus sauce, side of your choice (9) €27
- Roast celeriac steak**, olive and tomato tapenade, spiced mushroom, chimichurri, Polenta chips (13) €16.50
- Thai yellow curry** (seafood 2,4,5) VEGGIE/ CHICKEN/ SEAFOOD €15 / €16.50 / €18
- Moroccan style fish of the day tagine**, pearl couscous, tabouleh, yogurt, almonds flakes (1,2,4,5,8,9) €18.50
- Fish of the day** ask server
- Beekon Batches brined chicken breast**, courgette gnocchi, cream Parmesan sauce, basil purée, pine nuts (8,9) €20.50
- Momo dumplings stuffed with hummus**, mild harissa, organic leaves, dukkah (1,7,8,12) €17
- BBQ slow cooked beef rib**, chargrilled corn, baked potato, Jalapeño & mint dip, organic leaves (13) €22
- Veggie green lentil moussaka**, tomato, aubergine, Béchamel sauce, Knockanore smoked cheese, roast baby potato & spinach (1,9) €17.50

- Coconut chocolate cake**, coconut ice cream, fresh strawberries (1,3,9) €8
- Caramel panna cotta**, biscotti, almond flakes, espresso (1,9) €9
- Selection of homemade ice cream** (3,9) €7
- Irish cheese board** (1,8,9) €9/14 for 2

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



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.

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