

DINNER

Locally Sourced, Seasonally inspired



SHARING BOARDS

Momo sharing board-min 2 ppl sharing- selection of momo dishes

patatas bravas, salad

€25pp

Sharing board special

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

€65.00

STARTERS

* **Momo soup of the day** Seagull bakery bread (1,9)

€5.00

* **BBQ chicken wings / cauliflower wings (vegan option),**

baby gem leaves, dukkah

(8, 9)

€7.50

* **Falafel,** aubergine dip, pickled fennel and cauliflower

caraway seed oil

(12)

€7.00

Smoked salmon / Meadowfield goats cheese (vegetarian option),

Pickled beetroot carpaccio, horseradish mousse, pecan nuts,

sourdough bread

(1, 9)

€7.50

* **Pulled honey glazed duck salad** cashew nuts, greens, clementines,

citrus sesame dressing

(9, 12)

€8.50

Mixed seafood plate, smoked cod fish cake, mussels, monkfish

herb velouté sauce

(2, 3, 4, 9, 13)

€11.00

Antipasti, selection of Irish meats & cheese, red onion marmalade,

garlic crostini

(1, 9)

€10.00

for 2 €15.00

MAINS

* **10oz O'Flynn's chargrilled striploin steak**

braised French beans in a tomato & onion sauce. Choose side order & sauce (brandy peppercorn/red wine jus)

(9,13)

€25.00

* + €5 supplement

Slow cooked beef rib, parsnip purée, caraway seed carrot, port wine jus

pickled sweet chilli cucumber, herb mash potato

(9,13)

€22.00

Roast pork belly, baked pear with Brie cheese & walnuts, cranberries, pearl barley,

kale, honey mustard Brie cheese sauce

(1, 8, 9)

€21.00

* **Chicken supreme,** Madeira chestnut mushroom risotto, truffle oil, pecorino,

roast pecan nuts

(8, 9)

€19.00

Tagliatelle pasta, Monkfish medallions, mussels, prawns in a sun dried tomato, chilli,

herb white wine broth, garlic crostini

(1, 2, 4, 13)

€20.50

* **Crispy momo gnocchi,** roast sage butternut squash, kale, mild harissa,

dukkah

(8,)

€16.50

* **Meadowfield goat cheese,** beetroot pearl barley risotto,

pickled brussels sprouts, nuts

(1, 8, 9)

€17.00

* **Thai yellow curry,** papadum, basmati rice

Vegetable €17.00 / Chicken €18.30 / Seafood (2,5,4) €20.50

SIDES €3.50 each

chips, mash, roast potatoes, patatas bravas (€4, add chorizo +€1), seasonal vegetables,

side salad, garlic crostini (€2.50, add cheese +€1), bread plate (€1 per portion), dips €1

DESSERTS

* **Chocolate brownie,** Creme Anglaise, cinnamon tuile, vanilla ice cream

(3, 9)

€7.50

Sticky toffee pudding,

Italian meringue, salted caramel, crushed nuts, vanilla ice cream

(1, 3, 8, 9)

€7.50

Lemon & ginger cashew "cheesecake", lemon sorbet, honeycomb

(8)

€8.00

Chocolate fondant, coconut ice cream, pineapple & chilli salsa

(1, 8, 9, 3)

€8.50

* **Momo pavlova,** blueberries, chantilly cream

(3, 9)

€7.50

* **Selection of homemade ice cream,**

(3, 9)

€6.50

Cheese Board

(1, 9)

€8.00

for 2 people €12.00

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



Our Local Suppliers: O'Flynn's Butchers, Seagull Bakery, Toonsbridge Cheese, Real Olive Company, Dunphys of Annewstown, Tom Cleary Veg, The Sea Gardener, O'Doherty Fish, Meadowfield Farm, Ballymakenny Farm, Gubbeen, Early Bird Free Range Eggs.

* **Early Bird Tuesday to Saturday 5-6:30pm/ All day Sunday**

2 Courses €23.50

3 Courses €28.50

See list of allergens. If you have any special dietary requirements or needs, please let your server know.