

DINNER MENU

SIDES

Hand cut chips €4.90

– with celery salt and
smoked aioli €5.50

Side salad (ve) €4.90

Creamy mash (v) €4.90

Buttered root vegetables
(v) €5.00

Szechuan sweet potato
wedges (v) €5.50

Steamed greens (ve)
€4.60

All our beef, pork and
poultry are Irish

STARTERS

Soup of the day with homemade farmhouse bread (v) €8.00

Cured pork belly, celeriac puree, heritage carrot with apple gel
and demi-glace sauce €11.50

Marinated seabass fillet with pickled cucumber and tomato,
charcoal broccoli and sabayon of grain mustard sauce €11.90

Glenbeigh mussels in a white wine cream broth with crusty bread
€13.40/€18.60

Golden, candy and red beetroot terrine with horseradish &
cashew cheese, balsamic reduction & roasted walnuts(ve) €10.70

Chicken liver pâté with rhubarb chutney & toasted croutons
€11.50

MAIN COURSES

Seared hake fillet, roast ratte potato, tenderstem and green
beans. With garlic pangratto, sauce vierge, basil pesto mackerel
mousse €22.50

Monkfish with caramelised miso broth, squid, cauliflower and
leek puree, cherry tomato and sweetcorn €28.90

10oz tomahawk pork chop with kale, balsamic onion, spring
onion and parmesan paillasson potato, red pepper puree and
sage butter €22.50

Roast marinated chicken, buttered root vegetables, braised
green cabbage, creamy mash and gravy €20.30

Allshire Family sirloin steak (10oz), with Paris brown mushrooms,
sautéed onions and spinach, chunky chips & green peppercorn
sauce or garlic butter €31.50

Slow cooked spiced lamb stew, Marrakesh cous cous €19.50

Spiced chicken thigh salad, mixed leaves, radish, red cabbage,
sugar snap, crispy black eye beans, and yellow pepper with
avocado dressing. €17.40

Teriyaki and lime dressed beef salad with mango, kumquat, pak
choi, spring onion and sesame €20.90

Soy and lemongrass marinated king oyster mushrooms, coconut
rice, charred broccoli and spicy pickled cabbage (ve) €18.70