



DINNER MENU

TO SHARE

Warm Artisan Breads To Share, Olive Oil, Balsamic Vinegar	£6
Mixed Italian Olives	£4
Salted Smoked Almonds	£4

TO START

Soup Of The Day Homemade Guinness & Treacle Wheaten	£7
Mushrooms, Parmesan, Toasted Sourdough Rocket, Truffle Cream	£9
Duck Liver Pate Plum & Orange Jam, Toasted Sourdough	£9
Korean BBQ Wings Sesame Seeds, Asian Slaw	£9
Prawn Risotto Soft Herbs, Shaved Parmesan	£11
Salt & Pepper Squid Napa Slaw, Chilli Jam, Garlic Aioli	£10/£17
Seafood Chowder Homemade Guinness & Treacle Wheaten Bread	£9/£16
Three Cheese Tart Bandon Vale Vintage Cheddar, Ballylisk, Parmesan Baby Leaves, Chives, Mustard Vinaigrette	£8

THE MAIN PART

Roasted Fillet of Hake Curried Celeriac Puree, Chickpeas, Spinach, Masala Butter	£23
Baked Salmon Winter Greens, Pont Neuf Potatoes, Beurre Blanc	£19
Prawn, Crab, Chorizo Linguine Cream, Lemon, Soft Herbs	£23

Lamb Shank Champ, Confit Carrot, Jus	£20
Irish Corned Beef Cabbage, Champ, Red Wine Jus	£20
Beer Battered Cod Triple Cooked Chips, Mushy Peas, Tartare Sauce	£18
Breaded Scampi Triple Cooked Chips, Tartare Sauce	£19
Charcoal Grilled Chicken Skewer Soy, Chilli, Peanut Satay Sauce, Saffron Rice	£17
Cuan Prime Steak Burger Smoked Cheese, Onion Ring, Relish, Triple Cooked Chips	£16
12oz Chargrilled Sirloin Steak Mushroom, Onion Ring, Triple Cooked Chips Add Charcoal Grilled Prawns with Garlic Butter	£32 £5
With a Choice of Sauce – Peppercorn, Chimichurri, Bone Marrow	
ON THE SIDE Truffled Millionaires Pont Neuf Garlic, Herb Roasted Baby Potatoes Tempura Broccoli, Korean BBQ Sauce Triple Cooked Chips Skinny Fries Crispy Onion Rings Seasonal Vegetables	£4
TO FINISH Crème Brulée Raspberry Compote, Homemade Shortbread Sticky Toffee Pudding Butterscotch, Vanilla Ice Cream Baked White Chocolate Cheesecake Strawberry Ice Cream, Hot Chocolate Sauce Cuan Pavlova Mixed Berries, Crème Chantilly Caramelised Pineapple Coconut Sorbet, Rum	£7.50
Irish Cheese Board, Sourdough Crackers, Homemade Plum Marmalade Cashel Blue, Shepherd's Store, Ballylisk Triple Cream	£10.50

If you have any allergies, intolerance or sensitivity, please inform your server.
A 10% discretionary service charge will be added to parties of 10 or more.

