Fig

Start

BUFFALO BURRATA
Macroom Burrata, Caramelised Fig, Iberian Ham,
Rocket, Kilcummin Honey, Focaccia Crostini
(1, 3a)

TOMATO AND BASIL BRUSCHETTA
Homemade Focaccia,
Tomato and Basil Salsa
(1, 3a, 6a)

HOMEMADE SOUP OF THE DAY
Served with Homemade Brown Soda Bread
(2,3A*)*

Main

ROYAL CAESAR SALAD
Served with Crispy Bacon, Garlic Croutons, Parmesan
and Smoked Chicken
(1, 3a, 4, 7, 8, 10)

SLOW-COOKED FEATHERBLADE OF IRISH BEEF
Potato and Celeriac Purée, Rainbow Carrot, House Chimichurri and Thyme Jus
(2, 9, 11) GF

COCONUT RED CURRY WITH CHICKEN
Shredded Vegetables, Jasmine Rice,
Homemade Naan Bread, Chicken
(1, 2, 3A, 4, 7, 8)

BATTERED FISH AND CHIPS
Beer Battered Fish, Minted
Mushy Peas and Chips
(1, 3a, 4, 7, 8, 9, 10)

Dessert

MILK CHOCOLATE BROWNIE (GF)
Salted Caramel Ice Cream
(1, 3A, 10)

VANILLA CRÈME BRÛLÉE
Served with Biscotti
(1, 3a, 10) - GF

Served with Tea & Coffee

**Allergens: 1. Milk, 2. Celery, 3. Gluten: a. Wheat, b. Rye, c. Barley, d Oat, 4. Fish, 5. Mustard,
6. Nut: a. Walnut, b. Almond, c. Pistachio, d. Pecan, e. Macadamia, f. Hazelnut, g. Brazil Nut, h. Pine Nut,
i. Cashew, 7. Crustaceans, 8. Molluscs, 9. Sulphites, 10. Egg, 11. Soy, 12. Sesame Seeds, 13. Lupin, 14. Peanut. Please make your server aware of any allergies before ordering. We use several allergens in our kitchen. Whilst we take great care and despite our best efforts, there is always a risk of cross allergen contamination.
(GF) - Gluten Free, GF(A) - Gluten Free Adaptable - (V) Vegetarian, V(A) - Vegetarian Option Available**