



NIBBLES

OLIVES

Garlic, Rosemary
Vg | 5.5

CARLINGFORD OYSTERS

With Trimmings
3 - 10.5 | 6 - 21 | 12 - 42

SOURDOUGH

Butter, Sea Salt
V | 3.25

STARTERS

- CRISPY SQUID** Garlic Mayo, Pink Pepper, Chilli, Lemon 14.5
- DRESSED WEST CORK CRAB** Chilli, Lemon, Chervil, Mayonnaise, House Brown Bread 17
- BAKED SCALLOPS IN THE SHELL** Garlic & Butter Crumb, Lemon 19
- CREAMY BURRATA** Wild Garlic & Charred Leek Romesco, Piment D'Espelette, Toasted Hazelnuts V 15
- SCOTCH EGG** Black Pudding, Mustard Mayonnaise, Watercress 14
- CHICKEN VOL AU VENT** Bacon, Leeks, Sauce Suprême, Frisée, Chives 15.5
- PRAWN COCKTAIL** Cocktail Sauce, Baby Gem, Cucumber, Buttered House Brown Bread 16

PASTA

LEMON & RICOTTA RAVIOLI

Vegetarian 'Nduja, Mascarpone,
30-Month Parmigiano Reggiano
V | 27

PRAWN & CRAB LINGUINE

Prawns, White Crab, Fennel,
Shellfish-Infused Tomato Sauce,
Chervil
32

6HR BRAISED BEEF

TORTELLINI

Bone Marrow Butter, Gremolata,
Aged Parmesan
28

GRILL & SEAFOOD

IRISH STEAK FRITES

Sirloin Steak, Watercress,
Sticky Onions, Garlic Butter,
Chips
35

DUCK BREAST

Red Cabbage, Red Wine Gravy,
Sea Buckthorn Berries,
Crispy Parsnip, Choice Of Side
36

IRISH FILLET STEAK

Pat McLoughlin's Fillet Steak,
Watercress, Sticky Onions,
Peppercorn Sauce, Chips
46

BAKED SCALLOPS IN THE SHELL

Garlic & Butter Crumb, Lemon
38

MARKET FISH

Ask Your Server For Details

MAINS

- CAESAR SALAD** Grilled Chicken & Bacon Skewer, Baby Gem, Frisée, Treviso, Croutons,
Parmesan, Caesar Dressing, Chives Vgo 26
- ROAST CHICKEN BREAST** Sausage Stuffing, Creamed Savoy Cabbage, Mustard Sauce, Herbs 31
- BUTTERED CAULIFLOWER & CHICKPEA CURRY** Flatbread, Pilaf Rice, Coriander Chutney Vg .. 25
- CHEQUER FISH & CHIPS** Beer Batter, Mushy Peas, Tartare Sauce, Curry Sauce 26.5
- CL BURGER** Beef Patty, Bacon, Irish Cheddar, Onions, Pickles, Chips 25

SIDES

— ALL 5.75 —

CHIPS	KALE SALAD	MASHED POTATO	CAULIFLOWER CHEESE	MARKET GREENS
Rosemary	Parmesan,	Butter,	Knockanore Irish	Garlic, Chilli,
Salt	Hazelnuts	Chives	Cheddar	Olive Oil
V Vgo	V Vgo	V	V	V Vgo

V – Vegetarian | Vg – Vegan | Vgo – Vegan option

Prices in euros. Optional 12.5% service charge is added to tables of 6+. Service charges are shared amongst the team who prepare & serve your food during your visit. Please advise your server of any special dietary requirements, including intolerances & allergies, where possible we'll advise on alternative dishes. We do our best to reduce the risk of cross-contamination but cannot guarantee that any dishes are allergen free. Our olives contain stones.