



LUNCH

SMALL PLATES

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
SOUP OF THE DAY	Always Seasonal	9.5
SOURDOUGH & OLIVES	Irish Butter, Garlic, Rosemary, Lemon V Vgo	8
PRAWN COCKTAIL	Cocktail Sauce, Baby Gem, Cucumber, Buttered House Brown Bread	16

PASTA

LEMON & RICOTTA RAVIOLI
Vegetarian 'Nduja, Mascarpone,
30-Month Parmigiano Reggiano
V | 23

PRAWN & CRAB LINGUINE
Prawns, White Crab, Fennel,
Shellfish-Infused Tomato Sauce,
Chervil
32

**6HR BRAISED BEEF
TORTELLINI**
Bone Marrow Butter, Gremolata,
Aged Parmesan
24

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	24
ROAST CHICKEN BREAST	Sausage Stuffing, Creamed Savoy Cabbage, Mustard Sauce, Herbs	26
BUTTERED CAULIFLOWER & CHICKPEA CURRY	Flatbread, Pilaf Rice, Coriander Chutney Vg ..	24
CHEQUER FISH & CHIPS	Beer Batter, Mushy Peas, Tartare Sauce, Curry Sauce	25
CL BURGER	Beef Patty, Bacon, Irish Cheddar, Onions, Pickles, Chips	24

SIDES

ALL 5.75

CHIPS
Rosemary
Salt
V | Vgo

KALE SALAD
Parmesan,
Hazelnuts
V | Vgo

MASHED POTATO
Butter,
Chives
V

CAULIFLOWER CHEESE
Knockanore Irish
Cheddar
V

MARKET GREENS
Garlic, Chilli,
Olive Oil
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.