



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	Heritage Tomatoes, Strawberries, Basil, Aged Parmesan, Crispy Bread 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	Herby Chicken Breast, Crispy Wing, Charred Leeks, Truffle Hollandaise	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

Rosemary
Salt
V | Vgo

KALE SALAD

Parmesan,
Hazelnuts
V | Vgo

MASHED POTATO

Butter,
Chives
V

BEEF TOMATO SALAD

Bloody Mary Dressing,
Horseradish
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.