



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	Heritage Tomatoes, Strawberries, Basil, Aged Parmesan, Crispy Bread 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

STRACCIATELLA & LEMON RAVIOLI

Homemade Vegetarian N'duja & Mascarpone, 30 month Aged Parmesan Reggiano ... 26

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

BAKED SCALLOPS IN THE SHELL

Garlic & Butter Crumb, Lemon ... 38

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

MARKET FISH

Ask 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 Aioli	31
BUTTERED CAULIFLOWER & CHICKPEA CURRY	Flatbread, Pilaf Rice, Coriander Chutney Vg ..	25
CHEQUER LANE FISH & CHIPS	Beer Batter, Mushy Peas, Tartare Sauce.....	26.5
CL BURGER	Beef Patty, Bacon, Irish Cheddar, Onions, Pickles, Chips	25

SIDES

— ALL 5.75 —

CHIPS

Rosemary
Salt
VG

KALE SALAD

Parmesan,
Hazelnuts
VG, VGO

MASHED POTATO

Butter
VG, VGO

TOMATO SALAD

Sherry
Vinaigrette
VG, VGO

MARKET GREENS

Garlic & Chilli
V



scan for online
allergy menu

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.