

## Bar Menu served from 17.00 to 21.30

### STARTERS

- Soup of the Day** €7.95  
Chefs daily soup with freshly baked bread rolls  
Allergens 6 Wheat, 7,9, 12
- Char Grilled Watermelon** €11.50  
feta cheese, fresh mint, pomegranate balsamic, pea shoots & broad beans  
Allergens 5,7,8,9,12,13

### MAIN COURSES

- Guinness Cured Beef Brisket** €22.95  
slowly braised with root vegetables, served with whipped mash potato, savoy cabbage  
Allergens 6 wheat,7,9,12,13
- 8oz Irish Angus Beef Cheese Burger** €17.95  
slow cooked onions, Dubliner cheddar, lettuce, tomato & mustard mayo in a brioche bun, with triple cooked chips  
Allergens 6 Wheat 7,8,9,12,13
- Fish and Chips** €19.95  
beer battered sustainable fish fillet (depending on what's fresh), chunky tartare sauce, pea puree and triple cooked chips  
Allergens 3, 6wheat,7,9,11,12,13
- Wild Mushroom Tagliatelle** €17.95  
seared oyster mushrooms, fine herbs and white wine & porcini velouté, rocket, olive oil and sundried tomato (vegan)  
Allergens 6 wheat,9,12,13

### SIDES

- Home Cut Chips** €4.75  
Allergens 6 wheat,9,12,13
- Rainbow Salad** €4.75  
Allergens 7,8,9
- French Fries** €4.75  
Allergens 6 wheat,9,12,13
- Mash Potatoes** €4.75  
Allergens 8,9

### DESSERTS

- Sticky Toffee Pudding** €8.95  
Allergens 6 wheat,7,11
- Chocolate Cheese Cake** €9.50  
Allergens 6 wheat,7,11
- Trio of Sorbet** €8.50  
Allergens 9

#### Allergen Information

1 & 2 – Shellfish, 3 – Fish, 4 – Peanuts, 5 – Nuts, 6 – Cereal containing gluten, 7 – Milk, 8 – Soya, 9 – Sulphur Dioxide, 10 – Sesame Seed, 11 – Egg, 12 Celery and Celeriac, 13 – Mustard, 14 Lupines

Should you have any specific dietary requirements or food allergies please inform staff prior to placing your order. Our Kitchen and suppliers handle numerous ingredients and allergens, whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free.