



EVENING MENU

Food by Gourmet Food Parlour

4-10pm

SHARING PLATES

- ✓ Roasted nuts, chilli sea salt 4 (2)
- ✓ Artisan breads, tomato & olive tapenade, red pepper hummus 7 (1,2,13)
- ✓ Goats cheese bonbons, candied beetroot, beetroot purée, toasted hazelnut salad 10 (1,2,4)
- ✓ Crab, avocado & pomegranate salad, chilli & lime dressing 10 (7,15)
- Trio of Sliders on brioche bun 12 (1,4,5,7,8,10,15)
 - Sriracha chicken slider, sour cream & guacamole
 - Beef with smoked cheddar, crispy pancetta & chipotle aioli
 - Tempura prawn, shredded cos & citrus aioli
- Salt & pepper calamari, citrus aioli 9 (1,7,8)
- Gambas & tiger prawn pil pil with chilli & garlic 14 (7,15)
- Moroccan lemon herb chicken skewers, mango & mint raita 9 (4,14)
- ✓ Mushroom & gruyere bruschetta, basil pesto 8 (1,2,4)
- Roast lamb & ratatouille 13 (14,15)
- ✓ Sesame, chickpea & ginger croquettes, lemon aioli 11 (1,11)
- ✓ Gorgonzola & walnut ravioli, pesto cream 9 (1,2,4,5)

ANTIPASTI

- ✓ Mezze plate - feta, Mediterranean vegetables, selection of dips, artisan bread 13 (1,2,4,8,15)
- Charcuterie platter - selection of cured meats and cheeses, selection of dips, caper berries, artisan breads 16 (1,4,12,15)

LARGE PLATES

- 10oz Rib eye, crispy onions, sautéed mushroom & rosemary potatoes with pink peppercorn *or* garlic butter 26 (1,4,5,15)
(add gambas +6) (7)
- Irish beef burger, smoked cheddar, chipotle aioli & gherkins, rustic fries 17 (1,4,15)
- Maple & sesame salmon fillet, lemon infused lentils, crispy kale, roasted rosemary & garlic potatoes 22 (4,6,14,15)
- ✓ Angel hair pasta, goat's cheese, caramelised shallots, spinach, sun-dried tomato, garlic butter 16 (1,4,5,15)
(add chorizo +3) (1,2)

Allergens

1. Gluten 2. Nuts 3. Peanuts 4. Milk 5. Eggs 6. Fish 7. Crustaceans 8. Soybeans 9. Molluscs
10. Mustard 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Celery 15. Varies



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SIDE PLATES

- ✓ Patatas bravas **5.50** (5,8,10)
Bravas with chorizo **6.50** (2,5,12,14)
- ✓ Sweet potato fries, citrus aioli **5** (5,8)
- ✓ Sweet potato fries, citrus aioli **5.50** (4,8)

DESSERTS

- Salted caramel & pecan brownie, vanilla ice cream **6.50** (1,2,4,5)
- Oven-baked caramelized apple tart, vanilla ice cream **6.50** (1,2,4,5)
- Cheesecake special (*please ask your server*) **6.50** (4,15)

TEAS

- Irish Breakfast Tea **2.50**
- Earl Grey • Yunnan Green • Gunpowder & Mango • Ginger & Lemongrass • Camomile • Wild Berry • Rooibos & Caramel Peppermint • Liquorice Ceylon Black (Decaf) **3.50**

COFFEES

- Espresso: **2.50** Double espresso: **2.75** Americano: **2.70** Cappuccino: **2.90** Machiato: **2.50** Latte: **2.85** Flat white: **2.50**
- Mocha: **3** Hot chocolate: **3**

AFTER DINNER DRINKS

- French coffee: **7.20** Irish coffee: **7.40** Calypso coffee: **7.20** Espresso martini: **11**
- Dessert wine (Château Chante L'oiseau Sauternes, Sauvignon Blanc/Sémillon, France) **7**

- *Please ask your server about cocktail allergens*
- *Full drinks & wine menu available on request.*

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