



## EVENING MENU

from 4pm · food by Gourmet Food Parlour

### SMALL PLATES

- v gf Roasted nuts** 4 (2, 3)
- v Artisan breads**, tomato & olive tapenade, red pepper hummus 7 (1,2,8)  
**Crab salad** with avocado & pomegranate, chilli & lime dressing 10 (7)
- gf Gambas & tiger prawns** pil pil with chilli & garlic 14 (7)
- v Mushroom & gruyere bruschetta**, basil pesto 8 (1,2,4)
- v Wild mushroom arancini**, lemon & garlic aioli 9 (1,4,5,11)
- gf Chicken skewers** in Moroccan lemon herbs, red pepper aioli 9 (4,14)
- v Goat's cheese bonbons**, candied beetroot, beetroot purée, toasted hazelnut salad 10 (1,2,4)  
**Trio of Irish beef sliders** on brioche bun with smoked applewood, chipotle aioli 12 (1,4,5,8,10)  
**Mini fish & chips** - beer-battered cod, rustic fries, tartare, minted pea purée 9 (1,4,7,8)  
**Chicken wings**, hot buffalo sauce, blue cheese dip 9 (4,8,11,14)
- v Mezze plate** - feta, Mediterranean vegetables, selection of dips, artisan breads 13 (1,2,4,8)  
**Charcuterie platter** - cured meats & cheeses, selection of dips, caper berries, artisan breads 16 (1,4,12)

### MAINS

- gf 10oz rib-eye steak**, sprouting broccoli, roasted rosemary & garlic potatoes, béarnaise sauce *or* garlic butter 26 (1,4,5) (add gambas +6) (7)
- gf Pan-fried chicken**, chorizo mash, edamame beans, lemon & caper butter 18 (4,12)
- v Angel hair pasta**, goats cheese, caramelised shallots, spinach, sundried tomato, pine nuts, garlic butter 16 (1,2,4,5) (add chorizo +2)  
**Irish beef burger**, streaky hickory bacon, smoked applewood, baby pickled gherkin, tomato relish, rustic fries 16 (1,4,5,12)  
**Fillet of salmon**, mint & pea purée, creamy mashed potato & pan-fried chorizo 17 (4,6,12)  
**Chicken wings**, hot buffalo sauce, blue cheese dip, rustic fries 14 (4,8,11,14)

### SIDE PLATES

- Chorizo mash** 5 (4,12)
- v Soy & sesame seasonal greens** 5 (8,11)
- v Sweet potato fries** 5 (8)
- v Rustic fries** 4 (8)
- v Patatas bravas** 5.50 (5,8,10)  
**Patatas bravas con chorizo** 6.50 (5,8,10,12)
- v Roasted rosemary & garlic potatoes** 5.50 (4,8)
- gf v Seasonal garden salad** 5

#### 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

**gf** gluten-free    **v** vegetarian

## DESSERTS

Salted carmel brownie 6 (1,2,4,5)

Caramelised apple tart 6 (1,4)

Cheesecake special 6 (15)

**gf** Snickers cake 5 (1,5,6)

Raspberry roulade 6 (1,5,6)

*all above served with vanilla ice cream*

## TEAS

Irish Breakfast Tea 2.50

Earl Grey 3.50

Yunnan Green 3.50

Gunpowder & Mango 3.50

Ginger & Lemongrass 3.50

Camomile 3.50

Wild Berry 3.50

Rooibos & Caramel 3.50

Peppermint 3.50

Liquorice 3.50

Ceylon Black (Decaf) 3.50

## COFFEES & HOT DRINKS

Espresso 2.50

Double espresso 2.75

Americano 2.70

Cappucino 2.90

Machiato 2.50

Latte 2.85

Flat white 2.50

Mocha 3

Hot chocolate 3

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

• *Full drinks & wine menu available on request.*

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