

Wine List

Red Wine

- 101 Remy Ferbras ‘Reserve’ 2022/23

France Merlot

Excellent Fruity wine with excellent generosity of Strawberry & Red Fruit

Glass 9 Bottle 34
- 102 Novacorte 2022/2023

Venezia, Italy Cabernet Sauvignon

Fresh and pronounced bouquet with pleasant red fruit scents. Soft and fresh taste full bodied and harmonic

Glass 9 Bottle 35
- 103 Puerta Vieja 2023

Rioja, Spain Tempranillo

Easy drinking red with well balanced fruit content, Red berries combine well with a hint of spice creating a medium to light bodied wine suitable for any occasion

Glass 9.5 Bottle 37

White Wine

- 104 Domaine Du Peras 2023

Languedoc Roussillon, France Sauvignon Blanc

Fresh grassy and minerally aromas combine with a crisp clean attack.

Glass 9 Bottle 34
- 105 Principato 2023

Venezie, Italy Pinot Grigio

A Light, refreshing wine offering the lovely floral & white peach aromas typical of Pinot Grigio & crisp green apple & Citrus fruit flavours.

Glass 9 Bottle 34
- 106 Soliders Block 2022/23

McLaren Vale, Australia Chardonnay

Elegant easy drinking wine. This vibrant Chardonnay exhibits lifted fruit character; textural mouth feel, long & foodie finish.

Glass 9.5 Bottle 35

1 & 2: Shellfish, 3: Fish , 4: Peanuts, 5: Nuts, 6: Cereal containing Gluten, 7. Milk Products, 8: Soya Dioxide, 9: Sulphur, 10: Sesame Seeds, 11: Eggs, 12: Celery, 13: Mustard 14: Lupin, 15: Garlic, 16: Onions. 17: Molluscs, 18: Fruit

We are unable to facilitate split bills. Sorry for any inconvenience caused.



Starters

Homemade Soup of the Day <i>Homemade Brown Bread</i> (6,7,8,11,12,13,15,16)	8
Atlantic Seafood Chowder <i>Melange of Seafood & Shellfish, Dill Velute, Brown Bread</i> (1,2,3,6,7,9,12,16)	13
Sizzling Prawns <i>Jumbo Tiger Prawns, Sizzling Olive Oil With a hint of Garlic & Chilli, French Bread</i> (1,2,6,7,8,11,13,12,15)	15
Cajun Chicken Caesar Salad <i>Garlic Croutons, Bacon Pieces, Pine Nuts</i> (5,6,7,11,13,15)	15
Sneem Black Pudding <i>Local Artisan Pudding, Poached Pear, Boile Cheese, Crabapple Gel</i> (6,7,9,16,18)	13
Potted Crab <i>Delicate Crabmeat, Citrus Creme Fraiche and Chives, Smoked Paprika Butter, Sourdough Toast</i> (1,2,6a,7)	17
Cromane Mussels <i>Chorizo, Garlic, Cronin's Cider Cream, Sourdough Bread</i> (1,2,3,6,7,15,17,18)	15
Baked Goat Cheese Crostini <i>Warm St-Tola Goats Cheese, Toasted Garlic Croutes, Black Cherry Compote, Almonds, Balsamic Reduction</i> (5,6,7,9,15)	13

Salads

Cajun Chicken Caesar Salad <i>Garlic Croutons, Bacon Pieces, Pine Nuts</i> (5,6,7,11,13,15)	19
Pear and Feta Cheese Salad <i>Poached Pear in Red Wine, Feta Cheese, Herb Croutons, Candied Walnuts Sundried Tomatoes, Raspberry & Blackberry Dressing Brown Treacle Bread</i> (5,6,7,8,9,11,12,13,15,16)	19
Warm Sticky Asian Beef Salad <i>Marinated Filet of Beef Strips, Stirfry Vegetables, Cashew Nuts, Lemon Ginger & Soya Dressing, Thai Crackers</i> (5,8,10,15)	24

All Our Beef is 100% Irish

Vegeterian & Vegan Menu Available on Request

Mains

Irish Filet Steak <i>8oz, Wild Mushroom Duxelle, Onion Foam Truffle Mash, Blue Cheese or Bordelaise Sauce</i> (7,9,15,16)	45
Prime Striploin Steak <i>10oz, Garlic Mushroom, Battered Onion Ring, Gratin Potato and Seasonal Salad</i> (6,7,9,15,16)	37
Braised Lamb Shank <i>Root Vegetables, Rosmary Jus and Colconnan Mash</i> (7,9,15,16,)	28
Fish of the Day Special <i>Please enquire with your server. Market Price.</i>	
Classic Fish’n Chips <i>Beer Battered Haddock, Minted Pea Puree, Crispy Fries & Tartare Sauce</i> (3,6,7,8,11,12,13,14,15,16)	24
Baked Chicken Annettecini <i>Parmesan Crumb, Vegetable Ribbons, Charred Asparagus, Sauteed Potatoes, Black Garlic Cream Sauce</i> (7,9,15,16,)	25
Indonesian Curry With Cashew Nuts <i>Medium Spiced Chicken Curry, Basmati Rice Crispy Poppadom, Cucumber Raita, Mango Chutney</i> (5,7,8,9,14,15,16)	24
Oven Roasted Half Duckling <i>Braised Red Cabbage, Orange and Thyme Jus</i> (7,9,15,16)	30

Please ask your server for a full list of allergans

Charcuterie & Cheese Sharing Platter

Charcuterie & Cheese Platter. Hand Crafted Cured Meats & Artisan Cheese, olives, nuts, crackers & Local Chutneys (5,6,7,18)
Sharing 24

House Salad <i>Honey Mustard Dressing</i> (13,16)	8
Crispy Fries (7,8,11,12,13,16)	5
Truffle and Parmesan Mash (7,16)	6
Garlic Creamed Spinach (8,11,12,15)	5
Classic Onion Rings (7,15,16)	5