Wine List

Red Wine

101 Remy Ferbras 'Reserve' 2022/23
France Merlot
Excellent fruity wine with excellent generosity of strawberry and 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 Bodegas Taron Crianza
Rioja, Spain Tempranillo
On the palate, subtle oak and smoked notes, combine with a rich earthiness, spices, chocolate, redurrant and cherry. The wine is well structured tannins with a long balanced finish full of fresh red fruits.
Glass **9.5** *Bottle* **37**

White Wine

104 Domaine Du Peras 2023
Touraine, Loire France Sauvignon Blanc
Aromas of citrus, gooseberry, green apple and hints of white flowers or elderflower. Crisp and zesty and generally well balanced with fruit, light to medium bodied with a fresh clean finis.
Glass **9.5** *Bottle* **37**

105 Principato 2023
Venezie, Italy Pinot Grigio
Light, refreshing wine offering a lovely floral and white peach aroma typical of Pinot Grigio and crisp green apple and critus fruit flaviours.
Glass **9** *Bottle* **37**

106 Soliders Block 2022/23
McLaren Vale, ***Australia*** Chardonnay
Elegant, easy drinking wine. This vibrant Chardonnay exhibits lifted fruit character, textural mouth feel, long and foodie finish.
Glass **9.5** *Bottle* **38**

1 & 2: Shellfish, 3: Fish, 5a: Almonds, 5b: Cashew Nuts, 5c: Walnuts
5i: Peanuts, 6a Wheat, 6b: Barley, 6d: Oats, 6e: Wholemeal, 7: Milk Products
8: Soya Dioxide, 9: Sulphur, 10: Sesame Seeds, 11: Eggs, 12: Celery,
13: Mustard, 16: Onions, 17: Molluscs, 18: Fruit

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



Starters

Homemade Soup of the Day 8
Homemade Brown Bread (6a, 6e, 7, 11, 12, 5, 16)

Atlantic Seafood Chowder 13
Melange of Seafood & Shellfish, Dill Velute, Brown Bread
(1, 2, 3, 6a, 6e, 7, 9, 12, 16)

Sizzling Prawns 15
Jumbo Tiger Prawns, Sizzling Olive Oil With
a hint of Garlic & Chilli, French Bread (1, 2, 6a, 7, 15)

Cajun Chicken Caesar Salad 15
Garlic Croutons, Bacon Pieces, Pine Nuts (5i, 6a, 11, 13, 15)

Burns Sneem Black Pudding 17
Local Artisan Pudding, Poached Pear,
Boile Cheese, Crabapple Gel (6d, 7, 9, 16, 18)

Potted Crab 17
Delicate Crabmeat, Citrus Creme Fraiche and
Chives, Smoked Paprika Butter, Sourdough Toast (12, 6a, 7)

Cromane Mussels 15
Chorizo, Garlic, Cronin's Cider Cream, Sourdough Bread
(1, 2, 6a, 6b, 7, 15, 16, 17)

Baked Goat Cheese Crostini 18
Warm St-Tola Goats Cheese, Toasted Garlic Croutes,
Black Cherry Compote, Almonds, Balsamic Reduction (5a, 6a, 7, 15)

Salads

Cajun Chicken Caesar Salad 19
Garlic Croutons, Bacon Pieces, Pine Nuts (5i, 6a, 7, 11, 13, 15)

Pear and Feta Cheese Salad 19
Poached Pear in Red Wine, Feta Cheese, Herb Croutons, Candied
Walnuts Sundried Tomatoes, Raspberry & Blackberry Dressing
Brown Treacle Bread (5c, 6a, 7, 9, 11, 13, 15, 16)

Warm Sticky Asian Beef Salad 24
Marinated Filet of Beef Strips, Stirfry Vegetables, Cashew Nuts,
Lemon Ginger & Soya Dressing, Thai Crackers (1, 2, 5b, 6b, 8, 10, 15, 16)

All Our Beef is 100% Irish

Vegeterian & Vegan Menu Available on Request

Mains

Irish Filet Steak 45
8oz, Wild Mushroom Duxelle,
Truffle Mash, Blue Cheese or Bordelaise Sauce (7, 9, 15, 16)

Prime Striploin Steak 37
10oz, Garlic Mushroom, Battered Onion Ring,
Crispy Fries and Seasonal Salad (6a, 7, 9, 15, 15)

Braised Lamb Shank 28
Root Vegtables, Rosmary Jus and Creamed Potatoes (7, 9, 15, 16)

Fish of the Day Special
Please enquire with your server. Market Price.

Classic Fish'n Chips 24
Beer Battered Cod, Minted Pea Puree,
Crispy Fries and Tartare Sauce
(3, 6a, 7, 11, 15, 16)

Baked Chicken Ballotine 25
Parmesan Crumb, Vegetable Ribbons, Charred Asparagus,
Creamed Potatoes, Black Garlic Cream Sauce (6a, 7, 8, 15, 16)

Indonesian Curry With Cashew Nuts 24
Medium Spiced Chicken Curry, Basmati Rice
Crispy Poppadom, Cucumber Raita, Mango Chutney (5b, 7, 15, 16)

Oven Roasted Half Duckling 30
Braised Red Cabbage, Orange and Thyme Jus
(7, 9, 15, 16)

Please ask your server for a full list of allergens

Charcuterie & Cheese Sharing Platter

Charcuterie & Cheese Platter.
Hand Crafted Cured Meats
& Artisan Cheese, olives, nuts,
crackers & Local Chutneys
(5c, 6a, 6c, 7, 9, 18)

Sharing **24**

Sides

House Salad *Honey Mustard Dressing* (6a, 9, 13, 15, 16) 8

Crispy Fries (15, 16) 5

Truffle and Parmesan Mash (7) 6

Garlic Creamed Spinach (7, 9, 15) 5

Classic Onion Rings (6a, 16) 5