

· LUNCH ·



SMALL PLATES -



CRISPY SOUID

SOUP OF THE DAY

CREAMY BURRATA

PRAWN COCKTAIL

Garlic Mayo, Pink Pepper, Chilli, Lemon

Always Seasonal Heritage Tomatoes, Strawberries, Basil, Parmesan, Pangrattato Cocktail Sauce, Baby Gem, Cucumber, Buttered House Brown Bread

14.5

9.5

V | 15

16

WEST CORK CRAB

Dressed, Chilli, Lemon, Chervil, Mayonnaise, House Brown Bread

16

SOURDOUGH & OLIVES

Butter, Garlic, Rosemary, Lemon

V|Vgo | 8

BAKED SCALLOPS IN THE SHELL

Garlic & Herb Butter Crumb

19



PASTA



SUMMER RAVIOLI

Ricotta-Filled Pasta, Peas,
Fresh Mint & Lemon
Butter Sauce, Pecorino
V | 22

IABIA

CRAB LINGUINE

West Cork Crab, Fennel, Chilli, Garlic, White Wine, Crème Fraîche, Lemon, Capers

6HR BRAISED BEEF TORTELLINI

Bone Marrow Butter, Gremolata, Aged Parmesan 23

GRILL & SEAFOOD

IRISH FILLET STEAK 45

Pat McLoughlin's Fillet Steak, Sticky Onions, Peppercorn Sauce, Watercress, Choice Of Side

IRISH STEAK FRITES 32

Sirloin Steak, Chips, Watercress, Sticky Onions, Garlic Butter

DRY AGED IRISH RIB EYE STEAK 45

Pat McLoughlin's Rib Eye Steak, Chips, Watercress, Sticky Onions, Béarnaise

BAKED SCALLOPS IN THE SHELL 38

Garlic & Butter Crumb, Lemon

MARKET FISH

Ask Your Server For Details

— MAINS — ROAST CHICKEN SUPRÊME Trevor's Mustard Sauce, Sautéed Spinach, Peas & Pearl Onions, Herbs.... 25 IRISH SUMMER SALAD Charred Chicken & Bacon Skewer, New Potatoes, Pickled Beets, CHARRED TOFU SKEWERS Spiced, Tahini Roasted Aubergine, Mint Yoghurt, CHIPS MARKET GREENS MASHED POTATO KALE SALAD HOUSE SALAD SIDES Sherry Vinaigrette Olive Oil, Garlic, Chilli Rosemary Salt Butter, Chives Parmesan, Hazelnuts V Vgo Vg — A11 5.75 — ${\tt V-Vegetarian~|~Vg-Vegan~|~Vgo-Vegan~option}$

JOIN US FOR SUNDAY ROAST With All The Trimmings €34