

Lunch

Summer 2026

NIBBLES

Crispy Goats Cheese Olives	€8
Pan con Tomate	€7.5
<i>Grilled Sourdough, Crushed Bulls Heart Tomato, Pickled Celery · Vegan</i>	
Asian Style Fresh Oysters	€10
<i>3 Traigheanna Bay Donegal Oysters, Vietnamese Dressing</i>	
Wheaten Brown Soda Bread	€2.5
Duck Fat Potato Rosti	€8
<i>Truffle Mayo, Parmesan</i>	

SMALL PLATES

Salmon & Cod Fishcake	€15	Crispy Buffalo Chicken	€13
<i>Pickled Fennel & Orange, Homemade Tartare Sauce</i>		<i>Spicy Butter Sauce, Fresh Cumin Yogurt, Pickled Celery</i>	
Donegal Rope Mussels	€13	Driftwood Burger	€15
<i>Bacon, Cider, Clotted Cream, Crusty Bread</i>		<i>6oz Mount Temple Beef Burger, Gouda Cheese, House Pickles, Bridge Burger Sauce, Tomato, Lettuce, Brioche Bun</i>	
Backdoor Smoked Salmon	€15	Add Bacon €1.50	
<i>Alan's Oak n Apple Smoked Salmon, Pickled Cucumber, Horseradish Cream</i>		Butcher's Croquettes	€13
Fire-Pan Shrimp	€16	<i>Pulled Beef Shin, Sriracha, Lime Aioli, Parmesan</i>	
<i>King Prawns, Chilli Oil, Garlic, White Wine, Sourdough Toast</i>		Chicken Schnitzel	€15
King Prawn Cocktail	€16	<i>Caesar Salad, Parmesan</i>	
<i>Gem Lettuce, Sweet Pickles, Tomato, Marie Rose</i>		Heirloom Tomato Salad	€15
Chowder	€11	<i>Whipped Goats Curd, Wild Garlic & Basil Emulsion · Vegan Option without curd</i>	
<i>White Fish, Mussels, Squid, Wheaten Bread</i>			

SIDES

Seasoned Chips	€5	Classic Caesar Salad	€5
<i>Homemade Chicken Salt Seasoning</i>		<i>Baby Gem, Anchovy, Parmesan, Croutons</i>	
Spiced Corn Ribs	€5	Taco Loaded Fries	€11
<i>Fresh Lime Juice Drizzle</i>		<i>Spiced Beef, Cheese, Jalapeño, Salsa</i>	
Garlic & Parmesan Fries	€8		
<i>Garlic Butter, Parmesan, Herbs</i>			

DESSERTS

Chocolate Brownie	€8.5	Warm Apple Tart	€7.5	Lemon Posset	€8.5
<i>Candied Popcorn Ice-Cream</i>		<i>Custard & Ice-Cream</i>		<i>Raspberry, Honey Toasted Oats</i>	

Please inform your server of any allergies