

# LUNCH MENU

## Starters

<b>Confit Duck Croquettes</b> (1,3,6,7,9,10,12) – with pineapple salsa	€12
<b>Chickpea Falafel</b> (8,9,10,12) With tomato fondue, salsa verde, hazelnuts	€9
<b>Prawns Pil Pil</b> (1,2,7,12) Chilli butter, garlic and paprika, toasted sourdough	€13
<b>Traditional Irish Seafood Chowder</b> (1,2,4,7,9,14) - Homemade Guinness & Treacle brown bread	€13
<b>Cashel Blue Cheese &amp; Poached Pear Salad</b> (3,7,9,8,10,12) - Chicory, organic leaves <i>Cherry tomatoes, cucumber, onion, radish, white balsamic dressing, candied walnuts</i>	€13

## Main Courses

<b>Croque Madame</b> – house salad, fries (1,3,7,10)	€15
<b>Smoked Salmon Open Sandwich</b> (1,4,7,10) With pickled cucumber on homemade brown bread	€15
<b>Steak Sandwich</b> (1,7,9,10,12) - Sirloin steak, caramelised onion, pepper sauce, on ciabatta, fries	€17
<b>Homemade Spinach &amp; Sun-dried Tomato Gnocchi</b> (1,3,5,7,8,9,10,11) – salsa verde, pinenuts, parmesan	€18
<b>Prawn Linguine</b> – sauteed prawns, miso, shellfish cream, gremolata (1,2,3,4,7,12)	€19
<b>Sesame Crumbed Cod</b> – saffron caper aioli, fries, salad (1,3,4,7,10,11,12)	€22
<b>Seafood Casserole</b> (1,2,4,7,9,12,14) - rich tomato sauce, baby potatoes & toasted sourdough	€24
<b>Wagyu Burger</b> Wagyu beef, onion ring, tomato, cheddar, served with fries (1,3,7,12)	€24
<b>Steak Frites</b> (7,10,12) 8oz Sirloin, pepper sauce, fries	€23

For wine matching recommendations, please ask your server.

## Sides

Champ Mashed Potato	5	Broccoli Hollandaise	5
French Fries	4	Cauliflower, miso butter, hazelnuts	4.50
Truffle & Parmesan Fries	5	Side Salad	4.50

Discretionary 10% service will be added to your bill – all of which goes to the staff

Allergens: 1. Cereals, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphites, 13. Lupins, 14. Molluscs