Dinner Menu

7 days from 4pm - 10.30pm

Starters

Soup of the Day €9 (CA) (1 wheat,7,9)

Served with soda bread

Chicken Wings St €11.50/Mn €17.50 (1 wheat 7)

Hot or BBQ, served with aioli

8 Hour Braised Beef Croquettes €12.50 (1 wheat,3,7,12)

Panko bread, red pepper relish & harissa aioli

Homemade Seafood Chowder €13.50 (1 wheat,4,7,14)

Irish seafood, with vegetables in a creamy based soup, served with soda bread

Superfood Salad €13.50 (VG, GF) (8,10)

Mix leaves, broccoli, blueberries, bee pollen & cashew nuts, green kale & nuts

Classic Caesar Salad €13.50 (1 wheat,2,3,7)

Cos lettuce, croutons, parmesan

Add Grilled Chicken €4.50, Grilled Prawns €5.50

Tempura of King Prawns €14.50 (1 wheat,2,7)

Soft taco with a crunchy slaw & avocado puree

Mains

Trofie al Pesto €20,50 (V, 1 wheat,8)

with sauteed peas, green pesto & toasted pine nuts

Rigatoni & Mushrooms €21.50 (V, 1 wheat,3,7)

Creamed mushrooms, sundried tomato & pumpkin tempura

Charlemont Irish Beef Burger €22.50 (1wheat,7,10,12)

Served on toasted brioche, cheddar & smoked bacon, pickled mayo, crispy fried onions & skinny fries

Fish & Chips €22.50 (1 wheat,4,10,12)

0% Beer battered fish, tartar sauce & skinny fries

Katsu Chicken €23.50 (1wheat,6)

Crispy chicken fillet with a curry sauce steamed rice and grilled pak choi

Duo of Chicken €24.50 (GF,7,12)

Chicken Supreme with sage & onion, confit drumstick with a sweet potato fondant, corn puree, baby carrots and jus

BBQ Glace Short Beef Ribs €24.50 (7,10,12)

Served with creamy mashed potato, onion gravy, farofa & chimichurri

Pan Roasted Halibut Fillet €32.50(GF, 4,7)

On a bed of yellow fava puree, greens, chorizo & caper sauce

10oz Irish Beef Striploin steak €38.50 (1 wheat,7,12)

Served with king oyster mushroom, peppercorn sauce & truffle mash

Sides

€6.00

Truffle Mash Potato (1 wheat,7)

Mini Caesar Salad (1 wheat, 2,3,7)

Side of Vegetables (VG)

Coleslaw (7)

Skinny Fries (1 wheat,7)

Mixed Leaf Salad (VG)

Desserts-

€8.50

Sticky Toffee Pudding (1 wheat,3,7)

Served with caramel sauce & vanilla Ice-cream

Caramel Cheesecake (VG,8)

Vegan caramel cheesecake, served with berry sorbet

Rhubarb & Strawberry Crumble (1 wheat,3,7)

Served with whipped honey & vanilla ice cream

Chocolate Tart (1 wheat,7)

Chocolate ganache in a biscuit base served with coffee mousse

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (CA) CELIAC ADAPTABLE