

LUNCH MENU

12 - 3pm

RÚIBÍN

Rúibín chowder & seeded soda bread €8

Kellys pacific oysters with frozen blackberry shrub & cucamelon or natural 3 for €10

Wild mushrooms on toast, artichoke, egg, truffle, pecorino €11 (v)

Grilled pumpkin salad, halloumi, orange, hazelnut, cumin, wild rice €12 (v)

Coronation chicken pita, almonds, golden raisins, pickled onion €11

House made hash browns with:

- Poached eggs, organic greens, 'nduja, coriander yoghurt €13

- Charred corn salsa, cashew cream, salsa macha €12 (vv)

Sticky rice, fried chicken, honey butter sauce, daikon,
soft egg €13

Pan fried hake, bulghur tabbouleh, anchovy butter, lemon €14

Beef & kidney bean barbecoa, corn tortillas, esquites, pickles, crema €14

Herby fried potatoes & aioli €5 (v,av)

Fig & pistachio frangipane tart, vanilla mascarpone €7.5

Dulce de leche brownie with salted mascarpone ice cream €5.5

Honey roast peach, teeling whiskey ice cream, thyme & walnut shortbread €6.5

Small cheese plate €14 or large cheese plate €19 (v)

Bloody mary - tomato juice, habanero vodka, fermented hot sauce, worchestershire,
lime, salt, celery bitters €12

Breakfast martini - Rosemarie's marmalade gin, orange, cointreau, lemon, sugar €12

v = Vegetarian, vv = vegan, av = available vegan

Please inform us of any allergy requirements and we will do our very best to keep you safe.
Nut, seeds, eggs, shellfish, gluten & dairy are used in the kitchen so we can't be 100% risk free.

All our meat is free range and all our beef is of Irish origin.