



Irish lamb meatballs | Tomato & basil marinara | Minted yoghurt |
Chilli oil | Crispy onions
€ 9.50 (1,3,5,8,9)

Whipped goat cheese | Toasted brioche | Baked beetroot | Mixed
seeds | Apple syrup
€9.00 AGF (1,3,6,7,8,10,11,12)

Winter roast root vegetable soup
Multi seed soda bread | Glenilen Farm butter
Farm butter
€6.50

Spiced Irish chicken wings | Hot sauce | Sesame seeds | Ranch
dressing
€9.50 (1,2,7,8,11)

Asian infused tempura prawns | Tomato salsa |
Garlic and basil mayo
€10.00 AGF (1,2,3,4,7,8,10,11)

Homemade duck spring rolls
Confit leg | Crunchy vegetables | Plum & star anise jam | Honey
toasted sesame seeds
€10.00 (1,6,7,8,10,11,12)

6 hour slow roast shoulder of Lamb | Carrot purée | Champ potato | Green peas | Rosemary & lamb reduction
€26.00 GF (7,12)

Gilligans Farm 6oz ribeye burger | Brioche bun | Crispy bacon | Cheddar cheese | Pickles | Tomato jam | Triple cooked chips
€17.00 (1,3,7,10,12)

Fish & Chips | Fresh west coast market fish | Classic fish batter | Chunky tartar sauce | Charred lemon | Minted mushy peas | Triple cooked chips
€18.00 (1,7,8,10,11)

10oz Hereford Sirloin steak | Onion rings | Tomato relish | Triple cooked chips | Whiskey pepper sauce or garlic butter
€30 (1,7,8,12)

Pan fried seabass | Pearl onion | Garden pea | Smoked bacon beurre blanc | baby potatoes | Tomato salsa
€23.00 GF (4,7,6,10)

Smoked tamarind carrot | Tomato chickpea curry | Halloumi cheese | Cashew nut crust
€17.00 GF (7, 8)

Roast Free Range Irish Chicken | Herb stuffing | Parmesan potato gratin | Smoked Bacon Red Wine Jus
€19.00 (1,7,8,11,12)

Sides

Fresh Baked Seeded Soda Bread | Glenilen farm butter €4

Spring Onion Champ € 4

Beer Batter Onion Rings €4

Pub Salad | House Dressing €4

Market Vegetables of The Evening €4

Triple Cooked Chips €4

1,Cereal 2,Crustaceans 3,Eggs 4,Fish 5,Peanuts 6,Soybeans 7,Milk 8,Nuts 9,Celery 10,Mustard 11,Seasame Seeds 12,Sulphir Dioxide and Sulphites 13,Lupin 14,Molluscs