

SNACKS

Homemade Porchetta with Herbs & Pesto, Toasted Sourdough (gfa) €6.95

Hummus, Fried Chickpeas & Grilled Sourdough (gfa) €6.50

Sicilian Nocellaro Olives €4.50

CHEESE BOARD

Durrus, Knockanore Smoked Cheddar, Gorgonzola, Chutney, Crackers, Grapes, Apple (gfa) €16.95

STARTERS

SOUP OF THE DAY

Mrs Beatha Bakery Sourdough (gfa) €7.00

INDIAN SPICED CHICKEN WINGS

Mango, coriander, coconut milk (gf) €10.95

ST TOLA'S GOATS CHEESE SALAD

Beetroot Carpaccio, Red Onion,
Orange Dressing, Cashew Nut (gf) €10.95

CRISPY DUCK LEG

Pommegranate Molasses, Squash Puree,
Red Cabbage (gf) €11.95

MONKFISH SCAMPI

Chicory & Apple Salad, Green Curry Mayo €12.50

PRAWNS AL PIL PIL

Chilli, Tomatoes, Wine, Toasted Sourdough (gfa) €13.50

O'FLYNN'S BEEF CARPACCIO

Beef Fillet, Truffle Oil, Parmesan,
Rocket, Truffle Mayo (gf) €13.50

SALMON & SMOKED HADDOCK FISHCAKE

Caper & Lime Dressing, Tomatoes,
Fennel Salad, Rocket, Anchovy aioli €11.95

CHICKEN LIVER PARFAIT

Pistachio & Bacon Crumb, Peppercorn Butter, Pear & Raisin Chutney (gfa) €10.95

MAINS

MUSHROOM RISOTTO

Parmesan, Truffle Oil & Parmesan Crisp (gf) (vegan option available) €18.50

TAGLIATELLE WITH CHESTNUT & SMOKED BACON

creamy gorgonzola sauce €19.50

SUPREME OF FREE RANGE CHICKEN

Mushroom & Tarragon Sauce, Crushed Baby Potatoes, Spinach (gf) €25

PAN FRIED COD FILLETS WITH GNOCCHI

Tom Cleary's Purple Sprouting Broccoli, Chilli & Fennel Seed Dressing (gfa) €27.00

CRISPY SLOW COOKED PORK BELLY

Black Pudding Crumb, Celeriac Remoulade, Apple Puree, Creamy Mash (gfa) €25.95

MONKFISH SCAMPI IN BEER BATTER & FRIES

Pea & Mint Puree, Tartar Sauce €24

TAGLIATELLE WITH CHESTNUT & CREAMY GORGONZOLA SAUCE €18.50

SPICY TIGER PRAWN & TOMATO LINGUINI

Prawns, Tomatoes, Garlic, Chilli, Parmesan, White Wine, Rocket €24

TOM KEARNEY'S 8OZ IRISH BEEF BURGER

Knockanore Cheese, Tomato, Burger Sauce, Bacon, Crispy Onion Rings, Fries (gfa) €17.95

STEAK FRITES 8OZ O'FLYNN'S IRISH HEREFORD SIRLOIN

Field Mushrooms, Watercress, Crispy Onion, €29.50
pepper sauce or garlic butter, twice cooked chips or creamy mashed potatoes (gfa)

8 OZ IRISH O'FLYNN'S FILLET OF BEEF

Field Mushrooms, Watercress, Crispy Onion, Fries €35
pepper sauce or garlic butter, twice cooked chips or creamy mashed potatoes (gfa)

SPECIALS

*See our
board for
Seasonal
Local
Specials*

SIDES

Chips €4.95

parmesan &
truffle fries
€6.50

side salad €5

Mash €5

DESSERTS

WARM CHOCOLATE PECAN BROWNIE

Boozy fudge sauce &
malteser ice-cream €9.50

VANILLA CREME BRULEE

Homemade Biscotti, Raspberry
Compote & Fresh Raspberries (gfa) €9.50

TIRAMISU CHEESECAKE

Mascarpone & cream cheese, biscuit base,
kahlua, coffee creme anglaise €9.50

LEMON PANNA COTTA

Lemon & butterscotch sauce,
confit lemon & gluten free crumble (gf) €8.95

CHEESEBOARD

Durrus, Gorgonzola, Waterford Knockanore Smoked Cheddar, Grapes, Apple, Chutney, Crackers (gfa) €16.95

DESSERT COCKTAILS

FRENCH MARTINI, Absolut Vodka, chambord, pineapple juice, vanilla syrup, lemon €11.50

CARAMEL MARTINI, Absolut Vodka, Muldoons Liqueur, Caramel Syrup, Nespresso €11.50

SPECIALITY COFFEES

Irish Coffee €9.50

French Coffee with Brandy €10.50

Calypso Coffee with Tia Maria €9.50

B52 with Grand Marnier, Tia Maria & Baileys €9.95

Baileys's Coffee €9.50

WATERFORD WHISKY SELECTION

Ask your Server for Tasting Notes

The Cuvée: €11.50

Organic: Gaia €11.50

Biodynamic: Luna 1.1 €11.50

Micro Cuvée: Hearth €11.50

Pique-Nique (NEW) €11.50

Bannow Island, Co. Wexford €9.50

Ask your Server for Tasting Notes

Ballymorgan Edition 1.1, Co. Wicklow €9.50

Ballykilcavan Edition 1.2, Co. Laois €9.50

Lakefield Edition 1.1, Co. Laois €9.50

Ballyroe Edition 1.1, Co. Wexford €9.50

Ratheadon Edition 1.1, Co. Carlow €9.50

WATERFORD WHISKY FLIGHTS SUGGESTIONS

Waterford Whisky's, head distiller, Ned Gahan's recommendations to compare & contrast complimentary Whiskys, giving a Waterford Whisky Tasting Experience of the Single Farm, Cuvees or The Range.

THE SINGLE FARM EXPERIENCE: ONE PLACE, ONE FARM, ONE SPIRIT

Explore The Irish Terroir one farm, one place at a time, showcasing barley flavours derived from individual Irish farms and harvests. A taste of the farms of Ireland.

Hookhead (wexford), Lakefield (laois), Ratheadon (carlow) €24.50

THE CUVEES: THE WHOLE, GREATER THAN THE SUM OF THE PARTS

Different farms are brought together layering harmony & complexity. Single farms showcase the individual farm. The cuvee is an expression of the distillery.

Hearth, The Cuvee, The Pique-Nique €29.50

THE RANGE: A CROSS SECTION OF THE RANGE

A selection of Single Farm, the Arcadian Series & the Cuvees. Hookhead, Gaia & Hearth €28.50

LOCAL SUPPLIERS

O'Flynn's Butchers, Waterford | Tom Kearney Butchers | Grantstown Tomatoes, Waterford, Gerry Walsh Vegetables, Waterford | Tony Kelly Fishmonger, Waterford, Billy Burke Fishmonger, Waterford | O'Neills, Wexford | Mrs. Beatha Bread St. Tola Irish Goats Cheese | Tom Cleary Vegetables, Wexford

Please ask your server for a list of Allergens