

SEASONAL & REGIONAL
EVENING MENU
MONDAY THRU SUNDAY
5PM TO 9PM



BREAD	€3PP	
Guinness Treacle Brown Bread, Focaccia, Smoked Herb Butter		
SOUP	€8	
Today's Soup – Always Vegetarian		
SMALL PLATES	€15	
Confit Tomato & Courgette Frittata, Galway Feta Cheese & Pistachio Salad		
Classic Chicken Liver Paté Herb Toast, Strawberry Lime Jam		
Panfried Scallops, Black Pudding & Bacon Mint Mash, Peas		
Kilmore Quay Crab Claws Garlic Butter, Sourdough Toast		
Salad Niçoise Seared Fresh Tuna, Seasonal Greens, Free-range Egg, Tomato Vinaigrette		
Toons Bridge Burrata, Heirloom Tomatoes		
SHARING PLATE	€44PP	
Surf'n'Turf Beef Fillet Chateaubriand, Giant Prawns Vine Tomatoes, Confit Mushrooms, Parmesan Fries Béarnaise and Madeira Jus Dinner menu supplement		€8
SIDES	€6	
French Fries, Parmesan		
Onion Rings		

MAINS

Certified Irish Hereford Prime Dry Aged Striploin Steak	€36
Garlic Pommes Puree, Blue Cheese Crumb, Tullamore Whiskey Jus	
Free Range Chicken, Gubbeen Chorizo & Pistachio Ballotine	€30
Wrapped in Parma Ham, Crispy Skin, Mushroom Velouté	
Smoked and Roast Lamb Rump	€32
Herb Crust, Toulouse Sausage Cassoulet, Gremolata Salsa	
Pan Seared Tuna Steak	€34
Miso Soup, Udon Noodles, Asian Greens	
Today's Fresh Catch	€35
Summer Vegetables, Gratin Potato, Courgette Cream Sorrel & Lemon Dressing	
Parmesan & Lemon Thyme Gnocchi	€25
Vegetable & Smoked Paprika Broth	
Heirloom Tomato Risotto (vegan)	€25
Basil Oil, Vegan Cheese	

Mains Served with
New Potatoes, Basil Thyme Butter
and Seasonal Vegetables



Please let us know if you have any allergies or dietary requirements, we're only delighted to help out. A list of allergens is available on request.