



WINTER LUNCH MENU

HOMEMADE SOUP OF THE DAY 6.50

homemade brown soda bread 1w,1o,6,7,9 V

HYDE ATLANTIC SEAFOOD CHOWDER 8.50

homemade brown soda bread 1w,1o,3,4,7,9,13

GRILLED GOATS CHEESE SALAD 13.95

seasonal leaves, sundried tomato, dukkah, pickled vegetables, balsamic dressing 1w,7,8h,11 V

BUTTERMILK TURKEY SALAD 14.50

marinated crispy turkey, kalamata olives, tomato, feta cheese, maple & chilli mayo 1w,3,7,9,10,12

THE CLASSIC 7.95

honey roasted ham, dubliner cheddar, tomato relish, sourdough toast 1w,6,7,10,12

SUPER VEGGIE WRAP 9.50

crispy falafel, hummus, avocado, cherry tomato, dukkah, roasted peppers, spinach leaves, chilli sauce 1w,9,1

ROASTED BUTTERNUT SQUASH, SPINACH & RICOTTA CANNELLONI 19.50

baked with parmesan cream, tomato & basil, garlic toast 1w, 3, 7, V

LOUISIANA STYLE CHICKEN WINGS 14.50

cashel blue cheese 1w,3,6,7,10,12

GLAZED FEATHERBLADE OF IRISH HEREFORD BEEF 23.95

roasted parsnip purée, creamed potato, broccoli, port wine sauce 7,9,10,12

BAKED ROSSAVEEL HAKE 24.50

tomato, red pepper & coconut cream, fresh coriander, spinach rice 4,7,9,12 GF

SIDES

SKIN ON SKINNY FRIES 3.75

1w,6

SWEET POTATO FRIES 4.75

1w,6

SIDE SALAD 3.50

6,10

SMOKY BEANS 3.00

6,9

AVOCADO SMASH 4.00

SWEET TREATS

CHOCOLATE YULE LOG 8.50

mini mince pie, rum & raisin ice cream

1w, 3,7,6

MERINGUE NEST 8.50

lemon curd & vanilla cream, fresh strawberries,

strawberry sauce 3,7,12 GF

WINTER APPLE & BLACKBERRY CRUMBLE 8.50

festive spiced custard, vanilla bean ice cream

1w,3,6,7,8a

CHOCOLATE BROWNIE SUNDAE 8.50

vanilla & salted caramel ice cream,
chocolate & caramel sauce, toasted almonds

1w,3,7,8

allergens: 1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Whea 2.crustacean 3.egg 4.fish
5.peanut 6.soybean 7.dairy 8.nuts 8a(almond) 8c(cashew) 8h(hazelnut) 8p(pine nuts)
8pst(pistachio) 8w(walnuts) 9.celery 10.mustard 11.sesame seeds
12.sulphur 13.lupin 14.molluscs GF Gluten Free V Vegetarian VG Vegan