

Selection Of Freshly Baked Breads, Hand Churned Butter & Dips	€4.50
French Onion Soup, Parmesan Twists	€7.50
Half Dozen Harty's Oysters, Red Onion Vinegar, Tabasco, Lemon	€12.95
Aged Fillet Steak and Eggs, Sherry Caramel, Paprika Spiced Wedges	€16.00
Warm Salad of Clonakilty Pudding, Crisp Smoked Bacon & Poached Egg	€14.95
Eggs Benedict, Poached Eggs, Crisp Smoked Bacon, Buttered Spinach, Hollandaise Sauce on an English Muffin	€12.50
Forest Mushroom, Shallot and Fine Herb Omelette, Chicory & Radish Salad	€10.50
Searred Yellow Fin Tuna, Red Onion Tataki, Garlic Crisps, Micro Coriander	€14.50
Open Smoked Salmon Sandwich, Crisp Caper Berries, Lemon Gel, Red Onion and Radish	€11.50
Layered Chicken, Smoked Bacon, Tomato, Crisp Leaf and Avocado Sandwich on Freshly Baked Caraway Seed Bread	€12.50

## Sides

€3.50

Buttered Micro Potatoes  
Panache of Root Vegetables  
Broccoli & Almond  
Mixed Salad  
Chips

## Desserts

€7.50

70% Pure Chocolate Seaweed Opera Cake, Rich Chocolate Sorbet  
Burnt Lemon Tart, Mascarpone Chantilly  
Selection of Irish Cheese, Apple Gel, Cut Fruits, Wheat Crackers

€12,50

## Prosecco & Wine By the Glass:

Frizzante Castellargo Glera	(Italy)	€7.00
Via Romana Pinot Grigio	(Italy)	€6.50
Via Romana Sauvignon Blanc	(New Zealand)	€6.50
Markus Huber Gruner Veltliner	(Austria)	€8.50

Fina Lalande Malbec	(Argentina)	€8.00
Bernado Farina Tempranillo	(Spain)	€6.50

“Please ask a member of staff if you need additional information on food allergens”

All of our Meat & Fish are sourced locally in;  
Higgin family Butchers Sutton, Beshoffs of Howth & Nick's Fish Ashbourne

All Prices are Inclusive of VAT