

S N A C K S Sourdough Bread, Smoked Honey Butter, Burnt Onion, Bee Pollen (2,7,8) Smoked Almonds (8) Marinated Olives (12)

€5

€4.5

€3.5

STARTERS

Pan Seared Scallops Cauliflower, Black Pudding, Pea Puree <i>(2, Oats, Barley, Wheat,6, 8, 12,13,14)</i>	€16
St Tola's Goats Cheese Curd Spiced Heirloom Carrots, Buckwheat <i>(8, 11,12 13)</i>	€11.95
Josper Baked Beetroot Horseradish Snow, Crème Fraiche, Picked Celeriac <i>(8,12,13,14)</i>	€11.95
Homemade Soup of the Evening Freshly Baked Breads (1,2 Wheat, 8, 12,13)	€8.50
Ham Hock & Apricot Terrine Apple Puree, Figs, Sourdough Croutons (1, 2 Wheat, 3,11,12,13,14)	€13.95
Wrights Duo of Smoked Salmon Avocado Puree Pickled Cucumber, Honey & wholegrain Mustard, Sesame Tuille (<i>2,4,8,11,12,13,14</i>)	€14
Beef Short Rib Croquettes Salsa Verde Mayonnaise <i>(1,2, Wheat, 3, 8, 11,12,13,14)</i>	€12.95

* All groups of 5 or more people will have an automatic 10% discretionary gratuity added to their bill * Allergen Index: (1) Celery (2) Cereals, (3) Eggs, (4) Fish, (5) Crustacean, (6) Molluscs, (7) Lupin, (8) Milk, (9) Nuts, (10) Peanuts, (11) Sesame, (12) Soya, (13) Sulpher Dioxide (14) Mustard



MAINS

Charcoal Supreme of Cornfed Chicken Kale, Corn & Chorizo, Carrot Puree, Pomme Parmentier, Chicken Velouté <i>(1,8,12,13)</i>	€25
Wrights Panko Crumbed Lemon Sole Homemade Tartare Sauce, Pea Puree, Home cut Fries (3,4,8,12,13,14)	€29
Slow Cooked Belly of Irish Pork Smoked Gubbeen Mash, Buttered Cavolo Nero, Apple Purée, Cider Jus (1,8,11,12,13,14) Chargrilled Prime Angus Aged Irish Steaks	€27
10 oz Sirloin Shallot Puree, Vine roasted Cherry Tomato, Peppercorn පී Brandy Cream- Choice of Potato <i>(1,8,11,12,13,14)</i>	€39
12 oz Ribeye Shallot Puree, Vine roasted Cherry Tomato, Peppercorn පි Brandy Cream- Choice of Potato <i>(1,8,11,12,13,14)</i>	€41
Surf it up with Grilled Chilli Prawns (5,12,13) - €12	
Slow Cooked Jacobs Ladder Bourguignon Garnish, Smoked Bacon, Pearl Onion, Button Mushroom, Champ Potato <i>(1,8,12,13)</i>	€27.90
Panfried Fillet of Irish Salmon Herb Potato Cake, Tender stem Broccoli, Chive Beurre Blanc (<i>4,8,11,12,13</i>)	€27
Asparagus & Pea Risotto Parmesan Tuille <i>(1, 8, 11,12,13)</i>	€25
Vegan -Redefine Meat Flank Steak Chargrilled Vegan Flank Steak, Confit Garlic, Sautéed Wild Mushroom, Green Peppercorn Plant Butter <i>(2 wheat,12,14)</i>	€32



SIDES

House Fries	€5.50	Mini Caesar House Salad (11,12,13)	€6.50
Truffle & Parmesan Fries (3,4,8,11,12,13,14)	€6.50	Oven Baked Creamed Mash Potato (8)	€6.50
Grilled Broccoli, Hazelnut Noisette (8,9 Hazelnut)	€6.50	Smoked Cheese Cauliflower Mornay (<i>2 wheat, 8 11, 12, 13)</i>	€6.50

DESSERTS

Opera Cake, Mocha Cream, Dark Chocolate Sorbet (2,3,8,9 Almond, 12,13)	€10
Raspberry & Champagne Vegan Cream Gateaux, Passionfruit Gel (2 Wheat, 12, 9 Almonds)	€10
Chocolate Tart, Yuzu & Pineapple Cremeaux (2,3,8,9 Almond, 12,13)	€10
Affogato (8,13)	€7
Draynes Farm Ice Cream & Sorbet Selection <i>(8, 12,13)</i> Ask you server for today's flavours	€6
Selection of Irish Cheese Crackers and Chutneys (2 Wheat, 8, 9 Smoked Almonds, 12,13,14)	€14
Homemade Fudge (5pc) (8,13)	€4

DESSERT COFFEES

Irish Coffee Jameson Whiskey, Cream, Fresh Espresso, Brown Sugar <i>(8,13)</i>	€9
Baileys Coffee Baileys, Cream, Fresh Espresso <i>(8,13)</i>	€9
French Coffee Hennessy, Cream, Fresh Espresso, Brown Sugar <i>(8,13)</i>	€9

DESSERT COCKTAILS/SHOTS

Espresso Martini Smirnoff Vodka, Kahlua, Fresh Espresso, Vanilla Sugar Syrup <i>(8,13)</i>	€13
Chocolate Hazelnut Martini Smirnoff Vodka, Frangelico, Crème De Cacao, Baileys <i>(8,9,10,13)</i>	€14
Fitzpatrick's Delight Shot Crème De Menth, Fresh Cream, Crème De cacao <i>(8)</i>	€7

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