



SOUPS with Guinness Bread

Today's Soup	€8
Please ask your server	
Smoked Seafood Chowder	€10

SANDWICHE €11.50

Toasted Special
Baked Ham, Mature Dubliner Cheese, Mustard
Roast Chicken Mayo , Smashed Avocado, Beet Slaw

HEALTHY SALADS (S/L) €9/€18

Enjoy a Salad Bowl of Seasonal Greens, Toasted Seeds, Parmesan, Cherry Tomatoes, Olives and Croutons - Lemon and Thyme Dressing with a choice of:

Fried Buttermilk Chicken or Vegetable Tempura with Dead Centre Beer Batter

GRAZING BOARD (S/L) €20/€39

Organic Pork Sausage Roll
Sweet Potato Hummus

Pastrami
Air Dried Beef, Chorizo

Farmhouse Cheese,
Chutney, Fruit, Flatbread



HOUSE FAVOURITES

Traditional Fish'n'Chips €17.50
Smashed Peas, Mint Butter

Irish Hereford Prime Dry-Aged Sirloin Steak €29.50
Flambeed in Tullamore Dew Whiskey,
with Confit Portobello Mushrooms & House Fries

Liam McCormack's Ground Beef Burger €17.50
Brioche Bun, Cheddar Cheese, Pickled Gherkin, Ballymaloe Relish, House Fries



SIDES TO SHARE €5

House Fries • Crisp Onion Rings • Braised Red Cabbage, Chorizo and Pear •



DELICIOUS DESSERT & CHEESE

Dessert €7.50 / Cheese €12.50

Ginger & Treacle Cake
Grand Marnier Ice Cream

Espresso Panna Cotta
Hazelnut Biscuit, Caramel Rum Sauce

Salted Dark Chocolate Tart
Caramel Sauce, Kahlua Cream

Selection of Ice Cream
Add a Shot of Baileys, Kahlua or Limoncello €3

Small Chocolate Block €5
Tempered Dark Chocolate, Honey & Hazelnuts

Irish Cheese Selection

If you need information regarding food allergens in our dishes
please ask a member of staff for the complete list.





WHITE

GLASS BOTTLE

HOUSE RECOMMENDED WHITE:

Villa Huesgen Pinot Blanc €11 €44
Weissburgunder, Mosel, Germany
 Silky soft with lovely mixed pineapple, banana and melon aromas. Refreshing to drink with modest alcohol levels

REALLY DECENT EVERYDAY WINES Like a health drink, only much nicer

Chenin Blanc, Culemborg, South Africa €32
Pinot Grigio, Antonio Rubini, Italy €8 €33
Picpoul de Pinet, Henry Richemer, France Languedoc €39
Riesling, By The Glass, Mosel, Germany €42

ALL ABOUT THE SAUVIGNON BLANC Refreshingly Badass & Cheeky

Santa Ana, Mendoza, Argentina €33
Mailing May, Post House, Stellenbosch, South Africa €35
Domaine de Montmarin, Cotes du Thonge, France €9 €36
Decibel, Hawke's Bay, New Zealand €13.5 €54
Sancerre, Joseph Mellot, Domaine de Bellecours, Loire, France €65

FROM OFF THE BEATEN TRACK

Ciello Bianco, Catarratto IGT, Sicily €11 €42
 Amazingly fragrant, fresh and vibrant, hints of peach and lemon zest
La Sapata, Aligote, Romania €12 €47
 Organically grown, gentle press, lively and fresh Bourgogne grapes
Trebbiano Bio, Organic, Abruzzo, Italy €48
 Subtle floral and mineral notes. Certified Organic

ROSÉ

Hecht & Bannier, Provence Rosé, France - Soft, pale and delicate this stunning rosé teems with flavours of Summer fruits €12 €48
V.I.R-Very Important Rose by OTT €66
 The taste is full, amplified by citrus zest and sweet spices

RED

GLASS BOTTLE

HOUSE RECOMMENDED RED:

Chianti Castiglioni, DOCG, Frescobaldi, Tuscany, Italy €11 €44
 Sangiovese & Merlot grapes. Specially selected by Glen Byrne on his recent Tuscan wine trip. Lively, soft and enveloping, fruity with hints of cherry and blackcurrant

FOOD FRIENDLY REDS

Drink up, eat your dinner, then order another bottle!

Tempranillo, 1605, Spain €35
Little Rascal Shiraz, Australia €9 €36
Kaleu, Malbec, Argentina €9 €36
Montipulciano D'Abruzzo, Castellani, Italy €40

A FRENCH AFFAIR

Somewhat shy at first, but well worth getting to know

Côtes du Rhone, Le Pas de la Beaume €35
Merlot, Le Chapeau Noir, Pays d'Oc €8 €35
'Jean' Gamay Noir, Beaujolais €38
St Emilion, Chateau Lagrange €47
Fleurie, Bouchard Aine et Fils, Beaujolais €48
Pinot Noir, Lodez, Languedoc €12.5 €50

FROM OFF THE BEATEN TRACK

Solandia D'Avola, Organic, Sicily DOP €40
 Rich, intense and deep, fruit driven and jammy
Korenika & Moškon 'Festival', Pinot Noir & Cabernet Sauvignon, Slovenia. €12 €45
 With a name like festival this natural wine is meant to party
Volubilia Rouge, Morocco €12.5 €50

