

BAR MENU

Daily 5pm - 10.00pm

— TO SHARE -

Harissa-grilled gambas €14

Crab and crayfish roll, avocado €14

Hickory-smoked almonds (VE) €5

House bread with dips (V) €5

Italian burrata, olive tapenade, heirloom tomato, aged balsamic (V) €14.50

English Market tasting board €23

— A LITTLE EXTRA —

Truffle fries, Parmesan (V) €6.50

Mac & cheese (V) €6.50

Gochujang chicken, chilli, coriander €11

Buttermilk onion rings (V) €6.50

Plates will be served as soon as they are prepared.

(V) Vegetarian (VE) Vegan

We are delighted to source our ingredients from an array of local suppliers including English Market stall holders. All beef served is 100% Irish. Some of our dishes contain allergens. This menu is printed on 100% recycled paper.

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SOMETHING MORE

Ballycotton Seafood chowder, dill Albariño cream, Guinness brown bread €13.50

Classic Caesar salad, Rosemary croutons, aged Parmesan, smoked bacon, poached hen's egg €13.50

Superfood grain salad, quinoa, beetroot, broccoli, Greek feta, toasted pumpkin seeds (V) €13

Raw cauliflower herb tabbouleh, golden raisins, pomegranate (VE) €14

Grilled Angus beef burger, streaky bacon, Monterey Jack cheddar, house pickle, fries €21

Thai yellow curry, grilled tofu, coconut, Jasmine rice €17

ADD Chicken €4 / ADD Prawns €6

Beer battered fish and chips, pea purée, tartar sauce €21

Risotto of heirloom tomato, *Italian mozzarella*, baby spinach, fresh basil (V) €23

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If you or a member of your party require further information relating to allergens please ask your server for a copy of our allergens menu, which contains a full listing of our dishes & itemises the allergenic ingredients of each, where applicable.