MEETING ROOM - LUNCH MENU
€20.00 (Max 20)

Caesar Salad
baby gem lettuce, Quigley’s bacon, parmesan, croutons, Caesar dressing
add chicken or tiger prawns 3, 1A, 4, 7E, 2

Superfood Salad (VE)
quinoa, beetroot, pomegranate, kale, tender stem broccoli, vegan feta, mixed seeds
add chicken or tiger prawns 12, 2

Soup & Croque Madame
baked ham, Gruyère, Nest Box organic fried egg, sourdough bread 7A, 3, 7E, 1A, 12

Soup & Vegan Sandwich
grilled vegetables, charred pepper hummus, sourdough bread 1A, 11

Samphire battered Cod & Chips
pea purée, tartar sauce 4, 3, 12, 10

Goan Chicken Curry (V & VE option available)
buttered garlic naan, basmati rice, cucumber raita 1A, 7A, 7C, 9, 12

Buttermilk Fried Chicken
cayenne pepper hot sauce, honey butter glaze 1A, 1D, 3, 6, 7C, 7D

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We strive to source all our fish from sustainable sources. We are delighted to source our produce and ingredients seasonally from an array of local suppliers including John Stone Butchers, Quigley Meats, Wrights of Marino, Condrens Fruit and Vegetables and Keelings. This menu is printed on 100% recycled paper and will in turn be recycled. Bain taitneamh as do bhóile.

DENZIL FERNANDES - EXECUTIVE CHEF