

STARTER / SALAD

Soup of the day VE - €9

Chicken broth, morels & smoked chicken - €11

Honey roasted beetroot salad, ricotta, sourdough wafers, smoked almonds & crisp leaves V - €13

*Caesar salad classic €12
add chicken & bacon - €5*

Burrata, seasonal tomatoes, pesto & seeded crackers V - €12

Dill cured Irish salmon, granary bread & lemon - €15

Nicoise salad, seared tuna, green beans, soft egg, new potatoes & olives - €15

TO SHARE

Vegetarian Meze Plate; marinated Kalamata olives, cucumber, tomatoes, spicy feta dip, red on-ion & warm pitta bread - €19

San Daniele ham with melon, shaved pecorino & crisp bread - €21

Selection of Irish cheeses with tomato and red onion chutney and crackers - €20

SANDWICH

Club sandwich, crisps - €21

Steak sandwich with Dijon mustard, provolone & onion marmalade - €23

Grilled ham & cheese, tomato jam - €17

Chicken Katsu Sando, Asian slaw - €18

Grilled Irish cheddar & kimchi sandwich on sour-dough V - €15

MAIN

Grass fed Hereford fillet steak 220g €34

Sauces: Bearnaise, Peppercorn, Bordelaise, Wilde Steak Sauce

Chargrilled half spatchcock chicken, charred corn & sauce vierge €25

Grilled lamb rump, dukkah spice, lentil tabbouleh, baba ganush €28

Hamburger, pickles, French fries, bacon & cheese €25

Massaman Tiger Prawn Curry with steamed rice €28

Miso-glazed organic salmon with tenderstem broccoli & black bean sauce €25

Wild mushroom risotto with Toons Bridge Pecorino Vincenzo V €22

Chifferi pomodoro with fresh basil VE €19

*All our meat & poultry is 100% Irish and is traceable from farm to fork.
For those with special dietary requirements or allergies, who may wish to know about the ingredients used,
please refer to our allergen book available from your server.*

SIDES

- Potatoes; fries, mashed or new - €6
- Spinach; buttered or olive oil - €6
- Gem heart salad, green goddess dressing
- €6
- Tomato, red onion & feta salad - €6

DESSERTS

- Vanilla crème Brulee with raspberries V - €9
- Apricot and amaretti tart with clotted cream V - €9
- Pavlova with seasonal berries & chantilly V - €9
- Raw chocolate pannacotta with honeycomb VE - €9
- Seasonal fruit with raspberry sorbet VE - €9
- Selection of homemade Ice creams & sorbets V - €9

NIGHT MENU

- Dill cured Irish salmon, granary bread & lemon - €13
- Grilled ham & cheese, tomato jam - €17
- Grilled Irish cheddar & kimchi sandwich on sour-dough V - €15
- Massaman chicken curry with steamed rice - €26
- Thai green curry with tofu, baby corn, green beans, and steamed jasmine rice VE - €21
- Beef and Guinness Stew, Guinness brown bread - €20
- Vanilla crème Brulee with seasonal berries V - €9

V: Vegetarian

VE: Vegan

*Prices are inclusive of VAT & subject to a tray delivery charge of €5
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ROOM SERVICE WINE LIST

This selection has been specially chosen from around the world to complement our Room Service menus.

WHITE WINE

| | Glass 175ml | Bottle 750ml |
|--|----------------|-----------------|
| <i>Sauvignon Blanc, 'Les Fumées Blanches, Lurton 2018, Languedoc, France</i> | €9 | €36 |
| <i>Albariño, Veiga da Princesa 2018 Rias Baixas, Spain</i> | €13 | €52 |
| <i>Pinot Grigio, Ritratti 2017 Trentino-Alto Adige, Italy</i> | €13.25 | €53 |
| <i>Molitor, Riesling, Klosterberg 2018 Mosel, Germany</i> | €13.5 | €54 |
| <i>Assyrtiko, Gaia 2017 Santorini, Greece</i> | | €70 |
| <i>Sauvignon Blanc, Cloudy Bay 2017 Marlborough, New Zealand</i> | | €83 |
| <i>Chablis Vallions, Premier Cru, Domaine Laurence Race 2017, Burgundy, France</i> | | €85 |
| <i>Puligny-Montrachet, Louis Latour 2016 Burgundy, France</i> | | €150 |

RED WINE

| | Glass 175ml | Bottle 750ml |
|--|----------------|-----------------|
| <i>Montepulciano d'Abruzzo, Il Bucco 2018 Abruzzo, Italy</i> | €8.75 | €35 |
| <i>Château Lagrange, Lussac-St-Emilion 2014 Bordeaux, France</i> | €11 | €44 |
| <i>Pinot Noir, Curvée 'Tradition' Stéphane Magnien 2016 Burgundy, France</i> | €13.75 | €55 |
| <i>Ripasso della Valpolicella, Ripassa da Zenato 2016 Veneto, Italy</i> | | €67 |
| <i>Cabernet/Merlot 'Te Kahu' Craggy Range 2011 Hawkes Bay, New Zealand</i> | | €72 |
| <i>Châteauneuf-du-Pape, Domaine Mas Saint Louis 2015 Rhône, France</i> | | €96 |
| <i>Château Musar 2011 Bekaa Valley, Lebanon</i> | | €100 |
| <i>La Réserve de Léoville-Barton, Saint-Julien 2014 Bord eaux, France</i> | | €100 |
| <i>Château Montelena, Cabernet Sauvignon, Napa Valley 2015 California, USA</i> | | €135 |
| <i>Tignanello, Antinori 2015 Tuscany, Italy</i> | | €195 |

ROSÉ

Glass 175ml
Bottle 750ml

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| <i>'Le Bijou' Sophie Valrose 2018 Languedoc, France</i> | €9 | €37 |
| <i>Whispering Angel, Château d'Esclans 2017 Provence, France</i> | | €72 |

CHAMPAGNE

Glass 175ml
Bottle 750ml

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| <i>Perrier-Jouët, Grand Brut NV</i> | €22 | €110 |
| <i>Perrier-Jouët Blason Rosé NV</i> | €24 | €120 |
| <i>Möet & Chandon Brut Impérial NV</i> | | €130 |
| <i>Bollinger Special Cuvée NV</i> | | €140 |
| <i>Perrier-Jouët Belle Epoque 2009</i> | | €250 |
| <i>Dom Pérignon 2009</i> | | €280 |

BOTTLED BEERS

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| <i>Peroni, Heineken, Corona, Coors Light 330ml</i> | | €6.5 |
| <i>Orphens Irish Cider 330ml</i> | | €6.5 |
| <i>O'Hara's IPA, Red Ale 500ml</i> | | €7 |
| <i>Erdinger Non Alcoholic 500ml</i> | | €7 |

SOFT DRINKS

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| <i>Coke, Diet Coke, 7UP, Diet 7UP</i> | | €4 |
| <i>Club Orange, Lemon</i> | | €4 |
| <i>Fresh Juice - Orange, Apple, Grapefruit</i> | | €5 |

MIXERS

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| <i>Fever-Tree mixers - Naturally Light Tonic, White Lemonade & Bitter Lemon</i> | | €3.6 |
| <i>Poachers Irish mixers - Classic Tonic, Citrus Tonic, Elderflower Tonic, Ginger Ale & Soda Water</i> | | €3.6 |