

STARTERS

SEAFOOD CHOWDER <i>Guinness Brown Bread, Seaweed Butter</i> 1a, 2, 4, 7, 9, 12, 14	€16
STICKY KOREAN WINGS (GFA) <i>Hot honey ranch dip, sesame</i> 1a, 3, 6, 7, 10, 11, 12	€15
GAMBAS (GFA) <i>Nduja butter sauce, parsley, lemon, toasted sourdough</i> 1a, 2, 7, 12	€16
GUINNESS SMOKED SALMON <i>Potato hash, crème fraîche, pickles</i> 1c, 3, 4, 7, 12	€15
NASHVILLE CORN RIBS (GF, V) <i>Lime aioli</i> 10, 12	€11
HAM HOCK CROQUETTES <i>Smoked Gubbeen cheese, whole grain mustard, crispy kale</i> 1a, 3, 7, 10, 12	€15

SIDES

FRIES, AIOLI 3, 7, 10, 12, (GF, VG)	€6
TRUFFLE PARMESAN FRIES 3, 7, 10, 12, (GF)	€7
ROAST CARROTS, HOT HONEY RANCH 3, 7, 10, 12, (GF, VG)	€7
CHAMP POTATO 7, (GF, VG)	€7
MIXED LEAVES, HOUSE DRESSING 10, 12, (GF, V)	€6

THE MAIN EVENT

BEER BATTERED HADDOCK <i>Fries, peas, tartare sauce, curry sauce</i> 1a, 1c, 3, 4, 7, 10, 12	€23
DOUBLE BURGER (GFA, 11) <i>Cheddar, onion, pickles, burger sauce, fries</i> 1a, 3, 7, 10, 12	€22
BEEF & GUINNESS PITHIVIER <i>Roast Carrot, champ potato, smoked bone marrow gravy</i> 1a, 1c, 3, 7, 9, 10, 12	€29
BUTCHER'S CUT OF THE DAY (GFA) (Market Price) <i>Onion rings, pepper sauce, fries</i> 1a, 3, 7, 10, 12	
HALF ROAST CHICKEN <i>Charred corn, Bulgur wheat, padron pepper, chicken sauce</i> 1d, 7, 9, 12	€27
RIGATONI PASTA (VG) <i>Roast squash, hen of the woods, gorgonzola, crispy sage</i> 1a, 3, 7, 9, 12	€20
SUPERFOOD SALAD (V) <i>Mixed grains, charred broccoli, Cajun sweet potato, slaw, rocket, crushed almonds</i> 1a, 6, 8a, 10, 11, 12	€17
PORCHETTA (GF) <i>Confit garlic potato, tenderstem broccoli, salsa verde, chicharron, pork jus</i> 7, 9, 10, 12	€28

BAR BITES

OLIVES (GF, V) <i>Garlic and rosemary</i>	€7
SMOKED ALMONDS (GF, V) 8a	€6
WARM FOCCACIA <i>Glenilen farmhouse butter</i> 1a, 7	€7
SAGE AND ONION SCOTCH EGG <i>Brown sauce</i> 1a, 3, 7, 10, 12	€10
GUACAMOLE & PICO DE GALLO (GF, V) <i>Served with warm tortilla chips</i>	€13

ALLERGENS: (1a) Wheat, (1b) Rye, (1c) Barley, (1d) Bulgar, (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds, (8b) Walnuts, (8c) Chestnuts, (8d) Pine Nuts, (8e) Pecans, (8f) Hazelnuts, (8g) Pistachios, (8h) Cashews, (9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs.
(GF) Gluten free, (GFA) Gluten free adaptable, (V) Vegan, (VG) Vegetarian

ALL MEAT USED ON SITE IS OF IRISH ORIGIN.

100% OF TIPS ARE RECEIVED BY STAFF.
12.5% SERVICE CHARGE FOR TABLES OF 6 OR MORE.