



Tapas

Guacamole & Blanco Niño Corn Chips €8.50 VE, GF.

Avocado-based salsa served with traditionally made corn chips

Roast Sweet Potato €9.80 VEA GF 7, 9.

Black bean mole and sour cream.

Crispy Calamari €11.50 GF 3, 14.

Coated in polenta and served with lemon aioli.

Tacos - Tempura Fish GFA €12.50/**Beef Brisket** GF €12.50/**BBQ Jackfruit** GF €11.50 1a, 3, 4, 9, 12.

Blue corn tortilla, pico de gallo salsa, mild jalapeño aioli.

Italian Meatballs €10.50 GFA 1a, 7, 9.

Spicy tomato sauce, grated parmesan, flatbread, fresh herbs.

Sides

Skin-On Fries and Garlic Aioli €6.50 V GF 3.

Rosemary Potatoes €6.50 V GF 7.

Steamed Broccoli with aged balsamic emulsion, extra virgin olive oil and toasted nibbed almonds €8.50 VE GF 8a.

Allergens

1: Cereals containing gluten (a: Wheat, b: Rye, c: Barley, d: Oats), 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soya beans, 7: Milk, 8: Nuts (a: Almonds, b: Hazelnuts, c: Walnuts, d: Cashew Nuts, e: Pecan nuts, f: Brazil nuts, g: Pistachio nuts, h: Macadamia nuts) 9: Celery, 10: Mustard, 11: Sesame seeds, 12: Sulphites, 13: Lupin, 14: Molluscs.

Dietary Notes

GF: Gluten Free, GFA: Gluten Free Available, V: Vegetarian, VE: Vegan, VEA: Vegan Available.



Mains

Roast Spiced Cauliflower €23.80 V GF 7, 11.

Sesame and seeds rāyu, Mojo Rojo red pepper sauce, padrón peppers, sour cream.

Slow Cooked Short Rib €28.50 GF 7, 9, 12.

Creamy champ mash, seasonal greens, button mushrooms and baby onion demi-glaze.

Fish of the Day €27.80 GF 4, 7, 12.

Baked with garlic, white wine and butter and served with wilted greens, crushed new potatoes, Mojo Rojo Spanish red pepper sauce.

Desserts

Baked Antarctic €8.20 GFA 1a, 3, 7.

Our take on the baked Alaska. Biscuit base, lemon curd, vanilla ice-cream, torched meringue.

Salted Caramel & Double Chocolate Ganache Tart €8.80 1a, 7.

Chocolate crumbs, vanilla bourbon ice-cream.

Vanilla Ice-cream with Caramel or Chocolate Sauce €5.00 7.

(Vegan ice-cream available).

Unfortunately, we cannot split bills.

All tips are divided out evenly amongst staff on the basis of hours worked.