



Tapas

De La Tierra / From the Earth

Roast Sweet Potato €9.80 V, VEA, GF 7, 9.

Black bean mole and sour cream.

Little Caesar €10.50 GFA 1a, 3, 4, 7, 10, 12.

Cos lettuce wedge, Caesar dressing, bacon bits, focaccia sticks, parmesan.

Tempura Aubergine €10.80 VE 1a, 6, 11.

Crispy and golden. Brushed with hoisin sauce and sesame seeds.

Signature Broccoli €8.50 VE, GF 8a, 12.

Aged balsamic emulsion, extra virgin olive oil, toasted nibbed almonds.

Satay Green Beans €7.50 VE, GF 5, 11.

Freshed cooked and topped with house-made peanut satay sauce.

De La Granja / From the farm

Beef Tataki (Japanese Style Carpaccio) €11.80 GF 6, 11, 12.

Seared fillet, citrus soya sauce, Jerusalem artichoke crisps, rocket, sesame seeds.

Lamb Koftas €12.80 GFA 1a, 7, 9.

Kilkenny lamb, Moroccan spices, cucumber salsa, minted yoghurt, house bread.

Beef Brisket Sliders €12.50 1a, 3, 9, 10, 12.

Fresh leaves, celeriac slaw, pickled cucumber, chilies, crispy onion, garlic aioli.

Sticky Duck Wings €12.50 GF 6, 11.

Home-made hoisin sauce, fresh spring onions, chilies, sesame seeds.

Tābú Bowl €12.00 GF 6, 11.

Our homage to the Spice Bag. Chicken strips, chips, Asian spices and vegetables.



Del Mar / From the Sea

Crispy Calamari €11.80 GF 3, 10, 14.

Coated in polenta and served with citrus aioli.

Kokoda Prawn Ceviche €12.80 GFA 1a, 2, 9.

Fijian style, prawns marinated with coconut cream, lime, ginger and garlic.

Goatsbridge Trout Crunchy Sushi Roll €14.00 1a, 3, 4, 6, 7, 10, 11.

Cream cheese, scallions, sesame, breaded in panko. Wasabi mayo.

Pil Pil Prawns €13.80 GFA 1a, 2, 12.

Garlic, fresh chillies, extra virgin olive oil, whiskey. House focaccia.

Tempura Fish Tacos €12.80 GFA 1a, 3, 4.

Corn tortilla, pico de gallo salsa, mild jalapeño aioli.

Fresh Irish Mussels €11.50 (subject to availability) GFA 1a, 7, 12, 14.

Double cream, fresh thyme, white wine and garlic sauce. House-made focaccia.

Tapas Papas

Loaded Hasselback Potatoes with sour cream and crispy bacon.

€9.50 GF 7, 12.

Patatas Bravas. Spicy tomato sauce, onion gel. €8.80 VE, GF 9, 12.

Skin On Fries and garlic aioli €6.80 V, VEA, GF 3, 10.

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

Stuffed Sweet Peppers €28.50 GFA, VE 1a, 8a, 9.

Middle Eastern spiced couscous, summer vegetables, roast cherry tomatoes, toasted almonds, Mojo Rojo sauce.

Prawn Fettuccine €29.50 1a, 2, 3, 4, 7, 9.

House-made spinach pasta, prawn bisque marinara sauce, black olives, roe, fresh basil leaves, parmesan.

Kilkenny Slow-Roasted Lamb €29.80 GF 7, 9, 12.

With rosemary potatoes, balsamic red onion, spiced summer pumpkin, curly kale, crumbed feta, minted chimichurri, red wine sauce.

Asian Confit Pork Belly €28.80 GF 7, 9, 12.

Ginger and garlic potatoes, sautéed scallions, Chinese cabbage, red peppers, purple onions and carrots, yellow Thai curry sauce.

Braised Irish Short Rib €31.00 GF 7, 9, 12.

Buttery mashed potatoes, summer leeks, button mushroom and silverskin onions, house gravy.

Goatsbridge Trout Fillet €29.80 GF 4,7.

A light and citrus Sicilian inspired dish. Sautéed dill potatoes, courgettes, summer pumpkin, aubergine, vine tomatoes, lemon butter and capers.

Fillet Mignon 7oz (200grs) €39.80 GF 7, 12.

Irish beef fillet wrapped in bacon, served with green beans, Shimeji mushrooms, roast shallots, vine tomatoes with garlic butter, potato gratin.



Desserts

Apple and Diplomat Mille-Feuille

Apple and blueberry compote, thin pastry layers, cinnamon dust.

€11.50 1a, 3, 7, 12.

Pistachio & Berries Eton Mess

Baked meringue, pistachio ice cream, whipped cream, summer berries.

€11.50 GF 3, 7, 8g, 12.

Chocolate & Orange Ganache Tart

Chocolate crumbs, vanilla bourbon ice cream.

€10.80 1a, 7.

Baked Antarctic

Lemon curd, vanilla ice cream, Italian meringue, butter biscuit base.

€10.80 GFA 1a, 3, 7.

Churros con Chocolate

Rolled in cinnamon sugar with a double chocolate dip.

€10.50 1a, 3, 7.

Vanilla Ice-cream with Chocolate Sauce

(Vegan ice cream available)

€8.00 7.

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