

# Probys kitchen

## Starters

**soup of the day\*** (v)  
with house made bread

**spiced chickpea & carrot fritter\*** *ve*  
with sumac & minted soy yogurt

**pumpkin whipped feta\*** (v)  
with honey, thyme & walnuts

**nduju mussels\***  
in a garlic & fennel wine cream sauce

**skeaghanore smoked duck \***  
with proby's piccalilli, toasted hazelnuts & mixed leaves

v Vegetarian. *ve* Vegan. \* Gluten ingredient can be omitted.

All primary allergens are present in our kitchen so we are unable to guarantee that food served is free of allergens. Please discuss your options with your waiter or check out our allergen book  
Tips are for those who served you. We cannot split bills of 5 guests or more  
Beef & Chicken are of Irish origin and are cooked to order, so please allow for 20 mins wait time.

**lunch €24** (+Add €5 for glass of house wine)

## Mains

**probys fishcakes \***  
with sweet chili & lime sauce & roasties

**roast butternut squash tart tatin** *ve*  
maple chilli & thyme leaves, soy yoghurt, pomegranate and fresh dill

**seafood curry\***  
monkfish mussels & prawns in a goan style curry, fragrant basmati rice

**chermoula beef salad \***  
with crispy potatoes, green beans, roast beetroot & confit cherry tomatoes  
(available with tofu *ve*)

**pan seared chicken supreme\***  
with romesco, roasted Jerusalem artichokes and herb jus & pommes rôties  
(20min cook time)

**skeganore duck breast\***  
with pumpkin purée, jus, roasted walnuts and pomegranate molasses

This is a sample menu and subject to change

# PROBYS

## kitchen

### house specialties

Lemon & ginger water kefir <i>ve</i>	€4.50
Beetroot, carrot, apple & ginger juice <i>ve</i>	€6.50
Dragon fruit, banana, coconut milk & agave smoothie <i>ve</i>	€6.50
Hibiscus & lavender iced tea <i>ve</i>	€4.90
Cherry spritzer <i>ve</i>	€5.50
Blackberry, banana, yogurt & honey smoothie	€6.50
Iced matcha lavender latte	€5.50

### drinks

Orange / apple juice	€4.50
Ginger beer	€4.50
Sparkling / still water 25 / 75cl	€2.50 / €4.90
All about kombucha (ginger & lemon / raspberry)	€4.50

### beer & cider

Peroni 5.0% lager 33cl	€5.50
Stonewell medium dry cider 4.2% 50cl * CORK	€7.90
9 White Deer Stag IPA 5% * CORK	€7.00
Peroni 0.0%	€5.50
9 White Deer "Stag Kolsch" lager 4.2% 50cl *	€7.00

### sparkling wine & spritzes

Aperol Spritz / Hugo Spritz	gls €9.90	
Elderflower Fizz / Mimosa (with orange juice)	gls €9.50	
Pares Balta Cava – SPAIN, organic 11.5% <i>ve</i>	gls €9.50	btl €45.00
White Wine Spritzer / Rosé Wine Spritzer	gls €7.90	

### rosé

Jean Loren – Gamey Rose, Beaujolais, FRANCE 13%	gls €8.90	btl €32.00
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### white wine

Mesta – Verdejo Organic. CASTILE, SPAIN 12.5%	gls €7.90	btl €29.50
Domaine de Menard – Sauv. Blanc COTES DE GASCOGNE, FR. 11.5%	gls €8.50	btl €32.00
Dominio de Fontana – Chardonnay, Viura Organic. UCLES, SPAIN 13%	gls €8.70	btl €34.00

### red wine

Terre di Chieti Rosso – Montepulciano Organic, TOLLO, ITALY 13%	gls €7.90	btl €29.50
Ciello Rosso - Nero d'Avola, Organic SICILY, ITALY 12.5%	gls €8.50	btl €32.00
Quattro Tinto – Blend DOURO, PORTUGAL 13.5%	gls €8.70	btl €34.00

<b>non alcoholic wine -</b> Dry Riesling	gls €7.90	btl €29.50
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