

SMALL PLATES

Soup of the Day — 6.50
with brown bread

Bonito Taco — 13.95(2) / 18.50(3)
hard shell taco, yellowfin tuna, chipotle mayo,
sesame seeds, lime, pineapple & cucumber salsa (4, 5, 10, 13, 14)

Lemon Pepper & Salted Calamari — 10.95
mango salsa, fresh lime & garlic aioli (4, 6, 9, 14)

Chicken Pesto Salad — 13.50
avocado, pine nuts, roasted mixed peppers,
parmesan shavings, crutons, pesto dressing (6, 8, 10, 11)

Glen Valley Chicken Wings — 11.50
choice of:
– hot & spicy with blue cheese dip, celery (1, 8, 14)
– korean style, sweet & sticky sauce, toasted sesame seeds

Whole King Prawns — 13.50
red pepper flakes, chilli powder, parsley, extra virgin
olive oil, mango marmelade, mini brioche buns (3, 4, 6, 8, 14)

Peanuts, Guac & Leaves — 12.50
Baby kale, peanut butter dressing, cherry tomato, pickled red onions,
guacamole, pumpkin seeds, parmesan cheese (2, 8, 12, 14)
- Add chicken — 2.50

Roasted Butternut Squash — 9.95
Za'atar, korean red pepper flakes, feta crumbs, lentils,
coriander (2, 8, 12, 14)

BIG PLATES

Miso Glazed Salmon Fillet — 22.50
quinoa, edamame, tenderstem broccoli, green beans,
fresh chilli, soy & rice vinegar dressing (1, 2, 5, 6, 13)

14 hour Braised Feather Blade of Beef — 23.95
creamy mashed potato, baby carrots,
spinach, crispy carrots & jus (1, 8, 14)

Roast Whole Seabass — 23.50
Cuban black bean pot, pineapple salsa, coriander cress, korean
red pepper flakes (5)

7oz Beef Burger — 16.95
brioche bun, Monterey Jack, baby gem,
pickled red onions & sriracha mayo, house fries (4, 8, 14)

Free Range Irish Chicken Supreme — 21.95
sweet potato & orange puree, confit baby potatoes,
bacon, burnt tenderstem broccoli & salsa verde (8)

Connemara Mussels — 15.95
chorizo, chilli, scallions, parsley,
white wine creamy sauce, toasted ciabatta (6, 8, 9, 14)

Shitake Tagliatelle — 15.95
shiitake, pickled shimenji, fresh chilli, asparagus ribbons,
sesame oil, white wine sauce, parsley oil (1, 2, 6, 8, 14)

Garden of vegan — 13.95
Quinoa, green beans, edamame, fresh chilli, broccoli, spinach, roast butternut,
cashew cream (14, 11-cashew, 1, 2)

9oz Grilled Sirloin of Dry Aged Irish Beef — 28.50
cauliflower and parmesan puree, asparagus,
shallots, shimeji mushrooms, red wine jus, chimichurri (1, 8, 14)

SHARING PLATTER

Selection of cured meat — 28.00

Selection of Irish cheeses — 28.00
served with grapes, chutney & crackers (6, 8, 10, 14)

Before placing your orders, please inform a member of staff if you
or a person in your party has any specific dietary requirements.

To parties of six and over a 12.5% gratuity for service
will be applied, which goes directly to all of our staff

To provide our guests with the best
possible service we do not split bills

SIDES

House Fries — 4.25

Homemade Sweet Potato Wedges — 5.95
with ranch dressing, parmesan, fresh garlic & chives (6, 8)

Buttery Mash — 4.50 (8)

Green Beans, Pine Nuts & Spinach — 4.50

Rocket and Parmesan — 4.50(8, 10, 14)

Mixed Leaves Salad — 4.50
baby radish, cherry tomatoes, house dressing (10, 14)