















TAKE AWAY & DELIVERY MENU

Served from 11.30hrs to 23.30hrs

BEST RANKED

- Tomato and buffalo mozzarella, aged balsamic and olive oil dressing  €9.20
Dairy option vegan mozzarella
- Classic Caesar salad €9.20
Lettuce, bacon, anchovies, parmesan cheese, Caesar dressing, croutons    
Add chicken or €10.35
Add grilled salmon €13.80
- Mixed greens, seasoned cherry tomatoes and asparagus, roast pumpkin with honey dressing, chickpea fritter, quinoa tuile, drizzled with aromatic oil  €9.20
- Marinated local prawns, cured salmon and fish tartare, enhanced with dill gel and fresh chives €14.40

SOUP & PASTA

- Pumpkin and lemon grass soup with roasted almond and pumpkin fricassee  €8.00
- Mediterranean fish broth with mussels, clams, calamari, white fish, and prawns €12.65
- Soft baked paccheri pasta with pork belly, with onion and thyme extract    €9.20
- Baked cannelloni pasta with ricotta cheese, spinach and veal ragout, finished with tomato sauce    €8.65
- Soft baked lumaconi pasta, ricotta cheese with pumpkin and roasted cherry tomatoes sauce, local cheeselets  €8.65

ALL TIME FAVOURITE

New York Bomber €13.25
5" brioche bun loaded with BBQ'd pulled beef, roasted onions,
lettuce, crispy onion flakes, busted with house cheese sauce, served with fries 🌿 🥤 🍟

Go basic €8.05
Grilled angus beef burger with sliced tomato, lettuce, in 5" brioche bread,
served with fries 🌿 🥤 🍟
Add the following at €1 each: bacon, apple wood cheese, Leicester cheese, onion crisps

West €7.50
5" brioche bread, grilled chicken tenders dunked in BBQ sauce, loaded with lettuce,
sliced tomato and crisp onions, comes with fries 🌿 🥤

MAIN COURSE

Grilled fresh fillet of fish, flame grilled calamari and prawn dressed with basil infused oil €25.30

Pan seared seabass, tomato gel and prawn powder €20.70

Glazed pork cheeks, apple variation €13.80

Grilled polenta with grilled asparagus, wilted spinach with pickled beetroot and soy texture €12.65

CHEF'S TABLE

Salmon fillet - 270g €19.55

Seafood platter – fresh fish roasted fillets, grilled octopus tentacles, scallops €40.25

Barn farmed fresh chicken breast €17.85

Fillet of beef - 270g €25.30

Rib-eye of beef - 300g €23.50

Roasted lamb chump €20.70

All the above grills are served with your choice of sauce and side below at €1 each:

Citrus scented cream sauce


Mushroom sauce

Peppercorn sauce

ADDITIONAL SIDES

Boiled new potatoes with parsley and olive oil	€2.00
Twice cooked new potatoes	€2.00
Strong cut fries	€2.00
Honey roasted selected root vegetables	€2.00
Mixed Salad with cherry tomatoes, green olives, cucumber and carrots, tossed with Italian dressing	€2.00

DESSERT

Baked white chocolate cheesecake, Almond Breton and selected berries	€5.75
Chocolate fudge cake with Semi-Sweet Chocolate Mousse and Dark Chocolate Ganache	€6.25
Carrot, orange and kumquat cake with salted caramel cream and orange with star anise scented gel	€6.90
Violet scented panna cotta with selected berries 	€5.75

KIDS' SECTION


Crunchy munchy chicken tenders	€6.00
Yummy mini beef burgers	€5.00
Potato fries	€2.50

Kids' Desserts

Oreo chocolate muffin	€2.50
Banana and caramel muffin	€2.50
Jim Jam muffin with berries	€2.50

 Includes Gluten

 Includes Dairy

 Includes Eggs

 Vegetarian

 Vegan

 Includes Fish