

LUNCH & EARLY EVENING MENU

11:30AM – 6:30PM

Monday – Friday

Two courses
19.95



Three courses
24.95

Smoked mackerel

*Smoked mackerel
rillettes with pepper
and granary toast*

Creamed white onion soup

*Caramelised onion, truffle
mascarpone, crispy sage and
Cheddar croutons*

Coppa ham

*Italian cured ham,
celeriac salad,
toasted ciabatta*

MAINS

Roasted butternut squash risotto

*Ras el hanout seasoned butternut
squash and grilled goat's cheese
with sage and watercress*

Chicken Caesar salad

*Grilled chicken, baby spinach, avocado,
cos lettuce, sourdough croutons
and Parmesan drssing*

Baked salmon fillet

*Asian glaze, jasmine rice,
pak choi and radish*

Steak, garlic butter and chips

*Chargrilled minute steak,
garlic butter, chips and watercress
€4.50 supplement*

SIDES

Peas, sugar snaps and baby shoots	3.95	Creamed spinach, toasted pine nuts and grated Parmesan	4.75
Chips	4.50	Tenderstem broccoli, lemon oil and sea salt	4.50
Truffle and Parmesan chips	5.50	Romanella tomato and basil salad with Pedro Ximenez dressing	4.75
Olive oil mashed potato	4.25	Baked sweet potato, harissa coconut “yoghurt”, mint and coriander dressing	4.50
Jasmine rice	4.50		
Green beans and roasted almonds	4.50		
Herbed green salad	3.95		

DESSERTS

Vanilla ice cream

*Served with warm
salted caramel sauce*

Cahill's Porter

*Vintage cheddar cheese
marbled with Porter,
served with rye crackers,
apple and celery*

Cherry panna cotta

*Set vanilla cream
with cherries*

A discretionary optional service charge of 12.5% will be added to your bill on tables of four and above .

Allergen charts can be found at the waiters stations or your waiter can bring you a copy.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed.

Detailed allergen information is available on request. We cannot guarantee the total absence of allergens in our dishes.

Consuming raw or undercooked meals may increase your risk of foodborne illness.