



EVENING

- ❖ **Umami Beef Slider (1)** €5.90
100g Irish Beef Slider with Gherkins, Cheddar, Tomato Relish & Truffle Mayo
(Allergens 1,3,8,9,12)
- ❖ **Surf & Turf** €13.95
Slow Roasted Pork Belly & Grilled Scallops with Black Pudding Crumble,
Asparagus & Apple Cider Sauce (Allergens 1,4,12,14)
- ❖ **Coxinha** €9.50
Pulled Chicken Croquettes served with Pepper Salsa (Allergens 1,3,6,12)
- ❖ **Arancini** €9.95
Risotto Balls mixed with our Filling of the Day & Deep Fried until Golden
(V) (Allergens 1,3,6,7)
- ❖ **Market Fresh Mussels** €8.95
Served in a White Wine, Cream and Parsley Sauce with a Rustic Baguette
(Allergens 1,6,7,9,12,14)
- ❖ **Cajun Prawns** €12.95
Tiger Prawns in a Creamy Cajun & Sunbeam Sauce served with Toasted
Sourdough (Allergens 1,2,7,13)
- ❖ **Goat's Cheese Balls** €7.90
Ardsallagh Goat's Cheese lined with Pistachio, Dried Cranberries & Pecans, served
With Toasted Crostinis & a Honey Orange Dip (V) (Available GF) (Allergens 1,7,8)
- ❖ **Mushroom Bruschetta** €8.90
Wild Mushrooms, Curly Kale, Roast Tomato & Pine Nuts served on Toasted
Focaccia (Vegan) (Available GF) (Allergens 1,8)
- ❖ **Vegan Sliders (2)** €8.90
Cauliflower & Quinoa Patty with Grilled Tomato, Asparagus & Tahini between
Slices of Roast Sweet Potato (Vegan) (Allergens 1,6,11)
- ❖ **Halloumi Skewers** €8.90
Grilled Halloumi Skewers served with Sweet Chilli & Salsa Verde Dips
(V) (GF) (Allergens 6,7)
- ❖ **Rustic Potatoes** €6.95
Twice Cooked Potatoes with a Spicy Aioli Topping & Bravas Seasoning
(V) (GF) (Allergens 3,6,12)

List of Allergens

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts,
9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphites, 13 Lupin, 14 Molluscs



TAPAS

- ❖ **Cheese Board**
A Selection of Three Cheeses served with Quince Jelly & a Rustic Baguette.
Ask Server for Cheeses Available (Allergens 1,3,7,11) €12.90
- ❖ **Meat Board**
Herb Galet, Chorizo Ristra, Costa Serrano & Spiced Beef served with a Rustic Baguette (Allergens 1,3,7,11) €12.90
- ❖ **Combo**
A Selection of Two Meats & Two Cheeses served with Quince Jelly & a Rustic Baguette (Allergens 1,3,7,11) €13.90
- ❖ **Chicken Liver and Brandy Pâté**
Served with Toasted Crostinis & Quince Jelly (Allergens 1) €7.90
- ❖ **Hummus**
Served with a Rustic Baguette (V) (Allergens 1) €5.50
- ❖ **Marinated Mozzarella & Pesto Crostini**
Toasted Crostinis topped with Garden Pea & Basil Pesto, Marinated Mozzarella & Sundried Tomatoes (V) (Allergens 1,7,8,12) €6.90
- ❖ **Pan Con Tomato**
Crushed Tomato, Garlic & Olive Oil on Toasted Crostinis (V) (Allergens 1) €4.50

Olives €2.90/ Toasted Almonds €3.50/ Extra Cheese €3/ Extra Bread €1/ GF Bread €1

DESSERTS

- ❖ Coconut & Mango Cheesecake Pot (Allergens 1,7,8) €6.00
- ❖ Banoffee Pot (Allergens 1,7) €6.00
- ❖ Double Chocolate Brownie with Butterscotch Sauce & Whipped Cream (GF) (Allergens 3,7,8) €6.00
- ❖ Carrot & Walnut Cake with Orange Cream Cheese Icing (GF) (Allergens 3,8) €6.00

Ask your server about our selection of Maher's Coffee & Herbal Teas.

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