



EVENING
Everyday 4pm-10pm

- ❖ **Shredded Beef Slider** €7.90
Slow Cooked Beef with Gherkins, Spicy Aioli & Melted Smoked Cheese (Allergens 1,3,7,8,9,12)
- ❖ **Smoked Salmon Tostada** €14.60
Irish Smoked Salmon & Guacamole served on a Fried Tortilla (Allergens 1,2,4,6,14)
- ❖ **Pork Belly** €11.40
Slow Roast Pork Belly & Clonakilty Black Pudding served with Pickled Fennel & Apple Cider Sauce (Allergens 1,6,12)
- ❖ **Coxinha** €12.50
Pulled Chicken Croquettes served with Pepper Salsa (Allergens 1,3,6,12)
- ❖ **Arancini** €12.50
Risotto Balls mixed with our Filling of the Day & Deep Fried until Golden (Allergens 1,3,6,7,12)
- ❖ **Cioppino** €15.90
Fresh Local Fish, Mussels & Atlantic Prawns in a Rich Tomato & Vegetable Broth served with Crusty Baguette (Allergens 1,2,4,12)
- ❖ **Tartiflette** €13.50
Potato, Smoke Bacon & Rebluchon Cheese Gratin served with Crusty Baguette (Allergens 1,7,12)
- ❖ **Goat's Cheese Rolls** €10.20
Ardsallagh Goat's Cheese Rolls in a Roasted Aubergine with A Tomato & Roast Red Pepper Sauce (V) (Allergens 7,12)
- ❖ **Southern Fried "Buttermilk" Oyster Mushrooms** €10.20
Vegan Butter Milk Marinated, Crispy Oyster Mushroom Skewers served with ranch dipping sauce (Vegan) (Allergens 6)
- ❖ **Whipped Feta & Pumpkin Marmalade on Toasted Flatbread** €10.90
Smooth Feta, Tangy Pumpkin Marmalade, Crispy Bread & Za'atar (V) (Allergens 1,7,11)
- ❖ **Spanish Omelette** €10.20
Fried Potatoes & Onions mixed with Eggs served with Roasted Peppers & Aioli (V) (Allergens 3,6,9)
- ❖ **Rustic Potatoes** €7.80
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

Everyday 12pm-1.30am

- ❖ **Cheese Board**
A Selection of Three Cheeses served with Quinze Jelly & a Rustic Baguette.
Ask Server for Cheeses Available (V) (Available GF) (Allergens 1,3,7,11,12) €16.50
- ❖ **Meat Board**
Herb Galet, Chorizo Ristra, Costa Serrano & Spiced Beef served with a Rustic Baguette (Available GF) (Allergens 1,3,7,11,12) €17.70
- ❖ **Combo**
A Selection of Two Meats & Two Cheeses served with Quinze Jelly & a Rustic Baguette (Available GF) (Allergens 1,3,7,11,12) €18.70
- ❖ **Chicken Liver and Brandy Pâté**
Served with Toasted Crostinis and Quinze Jelly (Available GF) (Allergens 1,7) €9.10
- ❖ **Hummus**
Served with a Rustic Baguette (V) (Available GF) (Allergens 1) €6.90
- ❖ **Marinated Mozzarella & Pesto Crostini**
Toasted Crostini's topped with Garden Pea almond & Basil Pesto, Marinated Mozzarella & Sundried Tomatoes (V) (Available GF) (Allergens 1,7,8,12) €9.10
- ❖ **Pan Con Tomato**
Crushed Tomato, Garlic & Olive Oil on Toasted Crostini's (V) (Allergens 1,12) €5.10

Olives €3.50/ Toasted Almonds (3,8) €3.80 /GF Bread €2.20

DESSERTS

- ❖ Carrot Cake (GF) (Allergens ,3,7,8,12) €7.00
- ❖ Coffee & Walnut Cake (Allergens 1,3,6,7,8) €7.00
- ❖ Double Chocolate Brownie with Butterscotch Sauce & Whipped Cream (GF) (Allergens 3,7,8) €7.00

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