

If you have any food intolerances, allergens or specific dietary needs - please tell us. We will do all we can to advise and where appropriate modify our hand made dishes. Do let us know as soon as possible.

On arrival

Glass of Guinness or Whiskey Sour or Finnegans Wake cocktail on welcome

Menu

Cheese & potato cake / Soda bread roll

Mussels steamed with cider & bacon, GF

Cauliflower, potato, fennel and chilli cheese croquettes, V

Smoked salmon, spring onion, capers, lemon chive cream, s/w boxty, GF

Roast beetroot, rocket, & goats cheese salad, V, ask for VG, GF



Irish lamb & root vegetable casserole with herbed dumpling

Seared beef skirt steak, onion ring, thick chips, peppercorn steak, ask for GF

Roasted cod fillet, wilted spinach, shrimp beurre noisette, artichoke, GF

Chicken breast, thyme jus, pancetta with Boulangère potatoes, GF

Smoked haddock, king prawn broth, colcannon mash

Vegan Shepherd's Pie, VG, GF



Baileys tiramisu, V

Whisky & orange marmalade cheesecake, GF

Salted caramel chocolate tart, V

Chocolate Guinness cake, VG

Pavlova, V, GF