

Lunch menu

Sandwiches

All sandwiches are served with side salads

Vegan burrito | €14.50

VE 1. Wheat, 11

Vegan feta cheese, black rice, beans, scallions, squash, cilantro, spiced tomato and carrot ketchup

Beef Torta | €19.00

1. Wheat, 2, 6, 8, 11, 12

Braised beef brisket, Emmental cheese, crispy poppadom, guacamole, garlic aioli, toasted brioche roll

Club de pollo | €15.00

1. Wheat, 2, 6, 8, 12

Fried eggs, bacon, tomato, gem lettuce, chipotle mayo, jalapeno relish, malted bloomer

Ham and cheese toastie | €15.00

1. Wheat, 4, 6, 7, 8, 9

Chorizo sausages, brie cheese, jalapeno pepper, Béchamel, salsa matcha, toasted sourdough

Chilli con carne tacos | €15.00

1. Wheat, 6, 11, 12

Guacamole, grated red cheddar, jalapeno, cilantro and lime cream crema, tortilla wrap

Soup of the day | €8.00

V, 1. Wheat, 4, 6, 7, 9, 11, 12

Served with homemade Guinness bread

Salads

Classic Caesar Salad | Large €14.50

1. Wheat, 2, 6, 8, 12

Baby gem, bacon lardons, parmesan cheese, sun-dried tomato, croutons, boiled egg, Caesar dressing

*Add chicken €5

Turkey salad | €15.50

1. Wheat, 6, 8

Apple, mushroom, pickled onion, roasted red pepper, feta, watercress, tortilla chips, lime and jalapeno dressing

Butternut squash bowl | €14.50

VE, 4, 7, 9

Courgettes and carrots slaw, roasted poblano, black sesame seeds, avocado, watercress, cashews queso

Mexican buddha bowl | €14.50

V, 6

Red chili and paprika yoghurt, beetroot, mango, kale, sweet corn, vegan feta cheese, black rice

V Vegetarian

VE Vegan

We operate a cashless restaurant and accept all major debit and credit cards.

Classics

8oz beef burger | €19.50

1, Wheat, 2,6,8,12

Mature cheddar, bacon, lettuce, tomato, caramelised onion, gherkin, chipotle aioli, beetroot bap, house cut chips

Vegan pappardelle | €19.00

VE, 1, Wheat, 4,7,9

Baby spinach, mixed inca tomato, vegan feta cheese, olives, salsa macha, lime and parsley crust

Fish and chips | €22.00

1,Wheat, 2,3,11,12

Tartar sauce, jalapeno tomato relish, lemon, house cut chips

Piri piri chicken | €22.00

6

Steamed rice, roasted poblano, courgette and carrot slaw, pico de gallo

Sides

Patatas bravas with jalapeno relish, garlic aioli | €5.50

V, 1, Wheat, 2,6,8,12

House cut chips with jalapeno relish | €5.50

VE, 1, Wheat, 8,12

Loaded parmesan fries with garlic aioli | €5.50

V, 1, Wheat, 2,6,8,12

Sweet potato fries with chipotle mayo | €5.50

V, 1, Wheat, 2, 6,8,12

Desserts

Selection of Ice cream | €9.00

V, 2,5,6

Chocolate, vanilla and strawberry, dehydrated strawberries, chocolate sauce

Dark chocolate tart & coconut tart | €9.00

VE,4,5,7, almonds

Orange sorbet, raspberry coulis, toasted pistachio

Cookie skillet | €12.00

V, 1, Wheat, 2, 5, 6

Vanilla ice cream, caramel

Caramel Flan | €9.00

V, 1, Wheat, 2, 6, 7

Edible flower, lemon short bread

V Vegetarian

VE Vegan

We operate a cashless restaurant and accept all major debit and credit cards.

Allergen guidelines

We welcome guests with special dietary requirements. Please alert a member of our team if you have any allergies or intolerances and we will try to accommodate your needs.

The following denotes which of the allergens apply to each of the dishes

1. Gluten
2. Eggs
3. Fish
4. Pine nuts
5. Soya beans
6. Milk
7. Nuts
8. Mustard
9. Sesame
10. Lupin
11. Celery
12. Sulphur dioxide
13. Crustaceans
14. Molluscs

Nuts may consist of walnuts, hazelnuts, almonds, pistachio, pine nuts, chestnuts.

Cereals containing gluten may consist of wheat, durum, emmer, semolina, spelt, farina, farro, graham, Khorasan wheat, einkorn wheat, rye, barley, triticale, wheat starch.

Rapeseed oil is used in the cooking of all grilled meats/vegetables/deep fried product.

All our beef is 100% Irish.

We consciously purchase items from sustainable sources. We support local growers and producers where possible. Our suppliers are FX Buckley, Keeling's Fruit, Pallas Foods, La Rousse, Kish Fish, Italicatessan, O'Mahoney Meat, Odaios Foods.

Please be aware that due to shared cooking and preparation areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone and shell fragments.

Dinner menu

Starters

Soup of the day | €8.00

V, 1, wheat, 4,6,7,9,11,12

Served with homemade Guinness bread

Vegan tapas | €11.50

VE, 1, wheat, 4,7,9

Baked mushroom, chili, heirloom tomato, roasted poblano, vegan feta cheese, croton, salsa macha, grilled lime

Beef taco | €12.50

1, Wheat, 6,11,12

Chilli con carne, red cheddar, guacamole, queso, lime

Crispy chicken thigh | €12.50

1, wheat, 2,6,8,12

Smoked sweet potato puree, courgettes and carrots slaw, chipotle aioli

Calamari à la Mexican | €12.50

1, wheat, 2,3,6,7, 8,9,12,13,14

Polenta sticks, cilantro, jalapeno relish, garlic mayo, salsa matcha, pecorino

Mains

8oz beef burger | €19.50

1, wheat, 2,6,8,12

Mature cheddar, bacon, lettuce, tomato, caramelised onion, gherkin, chipotle aioli, beetroot bap, house cut chips

Grilled 9oz sirloin steak | €31.50

1,6,12

Chimichurri, baby spinach, mild chorizo and smoked beans cassoulet, crispy sweet potato

Fish and chips | €22.00

1,wheat, 2,3,11,12

Tartar sauce, jalapeno tomato relish, lemon, house cut chips

Vegan pappardelle | €19.00

VE, 1, wheat, 4,7,9

Baby spinach, mixed inca tomato, vegan feta cheese, olives, salsa macha, lime and parsley crust

Piri piri chicken | €22.00

6

Steamed rice, roasted poblano, courgette and carrot slaw, pico de gallo

Seafood skillet | €25.00

1, wheat, 3,7,12,13,14

Sea bass, gambas, mussels, beans and garbanzo curry, bean sprout, chili, dill, pan co tomato

V Vegetarian

VE Vegan

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Sides

**Patatas bravas with jalapeno relish,
garlic aioli | €5.50**

V, 1, wheat, 2,6,8,12

**House cut chips with jalapeno relish
| €5.50**

VE, 1, wheat, 8,12

**Loaded parmesan fries with garlic
aioli | €5.50**

V, 1, wheat, 2,6,8,12

**Sweet potato fries with chipotle mayo
| €5.50**

V, 1, wheat, 2, 6,8,12

Desserts

Selection of Ice cream | €9.00

V, 2,5,6

Chocolate, vanilla and strawberry,
dehydrated strawberries, chocolate
sauce

Cookie skillet | €12.00

V, 1, wheat, 2, 5, 6

Vanilla ice cream, caramel

Brigadeiro tart | €9.00

V, 1, wheat, 2, 5, 6

Vanilla ice cream, mango, exotic coulis

**Dark chocolate tart & coconut tart |
€9.00**

VE, 4, 5,7, almonds

Orange sorbet, raspberry coulis, toasted
pistachio

Caramel Flan | €9.00

V, 1, wheat, 2, 6, 7

Edible flower, lemon short bread

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