Lunch Menu

## Sandwiches

All sandwiches are served with side salads

## Vegan Wrap | €12.00

V, VE, 1, wheat, 7, 12
Roasted Cauliflower, Piquillo Pepper \& Aubergine, Pickled Onion, Cucumber, Watercress, Vegan Queso \& Cheese

Braised Beef Ciabatta |€15.00
1, wheat, 2, 6, 8, 11, 12
Braised Beef Brisket, Gouda Cheese, Grilled Asparagus, Chili Butter, Gem Lettuce, Garlic Aioli \& Zhoug

Chicken Club |€15.00
1, wheat, 2, 6, 8, 12
Fried Eggs, Bacon, Tomato, Gem
Lettuce, Chipotle Mayo, Jalapeno Relish, Sourdough

Ham © Cheese Toastie |€15.00
1, wheat, 4, 6, 7, 8, 9
Chorizo Sausage, Honey Glazed Ham, Brie Cheese, Jalapeno, Béchamel, Zhoug, Toasted Sourdough

Moroccan Lamb |€15.00
1, wheat, 6, 11, 12
Tzatziki, Spiced Tomato Ketchup, Beetroot Hummus, Coriander, Dill, Roasted Aubergine, Cauliflower, Pickled Onion, Lebanese Wrap

Soup Of The Day | $€ 7.50$
V, 1, wheat, 4, 6, 7, 9, 11, 12
Served With Homemade Guinness Bread

## Salads

Chicken Caesar
Small €12.50 | Large €15.00
1, wheat, 2, 6, 8, 12
Baby Gem, Bacon Lardons, Parmesan
Cheese, Sun-Dried Tomato, Croutons, Soft Boiled Egg, Caesar Dressing

## Moroccan Lamb |€15.00

1, wheat, 6, 12
Mesclun Leaves, Bulgur Wheat, Roasted
Aubergine, Cauliflower, Spiced Tomato
Ketchup, Beetroot Hummus, Tzatziki,
Coriander, Dill

## Spiced Chicken Thigh | €15.00

6,12
Butter Beans, Cucumber, Cabbage, Spiced Heirloom Mini Tomato, Beetroot, Tzatziki

Chicken © Feta Cheese |€15.00
1, wheat, 6
Grilled Chicken, Chopped Gem Lettuce, Cucumber, Couscous, Feta Cheese, Dried Cranberry, Olives, Croutons, Pomegranate \& Sumac Dressing

## Lentil Kofta | €12.50

VE, 8, 12
Cauliflower, Beetroot, Watercress, Beans, Olives, Onion, Vegan Parmesan, Mint Dressing

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

## Classics

8oz Beef Burger | €19.50
Melted Gouda Cheese, Bacon, Lettuce, Tomato, Caramelised Onion, Gherkin, Chipotle Aioli, Beetroot \& Sesame Bap, House Cut Chips

Fish © Chips |€22.00
1, wheat, 2, 3, 11, 12 Sauce, Jalapeno Tomato Relish, Lemon, House Cut Chips

Vegan Rigatoni |€18.00
VE, 1, wheat, 4,7
Sautéed Courgettes, Spinach, Heirloom Tomato, Basil \& Jalapeno Dressing, Roasted Pine Nuts, Vegan Parmesan Cheese Shavings

Piri Piri Chicken | €22.00
Steamed Basmati Rice, Roasted Padron Pepper, Pickled Courgette \& Carrot Slaw, Tzatziki, Tomato \& Red Onion Salsa

## Sides

Loaded Parmesan Fries with Garlic Aioli |€5.00
V, 1, wheat, 2, 6, 8, 12
Mixed Leaves, Balsamic Vinaigrette | €5.00

House Cut Chips with Jalapeno Relish | €5.00
V, VE, 1, wheat, 8, 12

## Desserts

Selection Of Ice Cream |€9.00
V, 2, 5, 6
Dehydrated Strawberries, Chocolate Topping

Paganini Bailey's Cheescake |€9.00
V, 1, wheat, 2, 5, 6
Chantilly Cream, Strawberry Coulis, Dark Chocolate Roll

Mixed Fruit © Berries Salad | €9.00
V, VE,
Melons, Pineapple, Blueberries, Strawberries, Orange Sorbet

Brigadeiro Tart | €9.00
Vanilla Ice Cream, Mango, Exotic Coulis

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 | €7.00
V, 1, wheat, 4, 6, 7, 9, 11, 12
Served With Homemade Guinness Bread

## Vegan Tapas $\mid € 11.50$

V, VE, 1, wheat, 4, 7, 9
Baked Mushroom, Chili, Heirloom
Tomato, Roasted Poblano, Vegan Feta
Cheese, Crouton, Basil \& Jalapeno
Dressing, Grilled Lime

## Burrata Cheese | $€ 12.50$

V, 6, 8,
Speck, Garden Peas, Snow Peas, Grated Parmigiano, Mint Vinaigrette

## Turkish Beef $\mid € 12.50$

1, wheat, 4, 6, 7, 11
Pickle Onion, Chives, Hummus, Cucumber \& Mint Yoghurt, Chili Butter, Toasted Pine Nuts, Flat Bread

Fried Gambas © Chorizo Parcels | €10.00
1, wheat, 2, 3, 6, 12, 13, 14
Piyaz Salad, Tzatziki Dip

## Mains

## 8oz Beef Burger |€19.50

1, wheat, 2, 6, 8, 12
Melted Gouda Cheese, Bacon, Lettuce, Tomato, Caramelised Onion, Gherkin, Chipotle Aioli, Beetroot \& Sesame Bap, House Cut Chips

## 90z Sirloin Steak | $€ 30.00$

1, wheat, 8, 11, 12
Baked Portobello Mushroom, Balsamic
Glazed Cherry Vine Tomato, Watercress, Hand Cut Chips, Zhoug, Wholegrain Mustard Jus

## Fish © Chips |€22.00

1, wheat, $2,3,11,12$
Hop House Battered Cod Filet, Tartar Sauce, Jalapeno Tomato Relish, Lemon, House Cut Chips

## Vegan Rigatoni | €18.00

Sautéed Courgettes, Spinach, Heirloom Tomato, Basil \& Jalapeno Dressing, Roasted Pinenuts, Vegan Parmesan Cheese Shavings

Piri Piri Chicken | $€ 22.00$
Steamed Basmati Rice, Roasted Padron Pepper, Pickled Courgette \& Carrot Slaw, Tzatziki, Tomato \& Red Onion Salsa

## Lamb Cutlets |€24.00

1, wheat, 7, 11, 12
Moroccan Couscous, Grilled Aubergine, Courgette, Balsamic Glazed Cherry Vine Tomato, Mini Caper, Mint Jus

## Sides

Loaded Parmesan Fries With Garlic Aioli | € 5.00<br>V, 1, wheat, 2, 6, 8, 12<br>House Cut Chips With Jalapeno Relish | €5.00<br>V, VE, 1, wheat, 8,12

Mixed Leaves, Balsamic Vinaigrette | €5.00
V, VE

Sweet Potato Fries With Chipotle
Mayo | $€ 5.00$
$\mathrm{V}, 1$, wheat, $2,6,8,12$

## Desserts

Selection Of Ice Cream | €9.00
V, 2, 5, 6
Chocolate, Vanilla \& Strawberry,
Dehydrated Strawberries, Chocolate Topping

Brigadeiro Tart | €9.00
Vanilla Ice Cream, Mango, Exotic Coulis
Paganini Bailey's Cheesecake |€9.00
Chantilly Cream, Strawberry Coulis, Dark
Chocolate Roll

Mixed fruits © Berries Salad | €9.00
V, VE
Watermelon, Honeydew, Pineapple, Apple, Blueberries, Strawberries, Orange Sorbet

Caramel Flan | €9.00
V, 1, wheat, 2, 6, 7
Edible Flower, Dark Chocolate Dipped Boudoir

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