

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

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

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

Hop House Battered Cod Filet, Tartar 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

6

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

V, VE

House Cut Chips with Jalapeno Relish | €5.00

V, VE, 1, wheat, 8, 12

Sweet Potato Fries with Chipotle Mayo | €5.00

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

Paganini Bailey's Cheesecake | €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

Chocolate Coconut Tart | €9.00

V, 1, wheat, 2, 5, 6

Orange Sorbet, Strawberries Coulis, Mango & Passion Fruit Coulis, Pistachio

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 | €7.50

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

Served With Homemade Guinness Bread

Vegan Tapas | €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

Chicken Caesar | €12.50

1, wheat, 2, 6, 8, 12

Baby Gem, Bacon Lardons, Parmesan Cheese, Sun-Dried Tomato, Croutons, Boiled Egg, Caesar Dressing

Burrata Cheese | €12.50

V, 6, 8,

Speck, Garden Peas, Snow Peas, Grated Parmigiano, Mint Vinaigrette

Turkish Beef | €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

9oz 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

VE, 1, wheat, 4, 7

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

Piri Piri Chicken | €22.00

6

Steamed Basmati Rice, Roasted Padron Pepper, Pickled Courgette & Carrot Slaw, Tzatziki, Tomato & Red Onion Salsa

Lamb Cutlets | €34.00

1, wheat, 7, 11, 12

Moroccan Couscous, Grilled Aubergine, Courgette, Balsamic Glazed Cherry Vine Tomato, Mini Caper, Mint Jus

V Vegetarian

VE Vegan

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

Sides

Loaded Parmesan Fries With Garlic Aioli | €5.00

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

House Cut Chips With Jalapeno Relish | €5.00

V, VE, 1, wheat, 8, 12

Mixed Leaves, Balsamic Vinaigrette | €5.00

V, VE

Sweet Potato Fries With Chipotle Mayo | €5.00

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

Chocolate Coconut Tart | €9.00

GF, VE, 5, 7

Orange Sorbet, Strawberries Coulis, Mango & Passion Fruit Coulis, Pistachio

Paganini Bailey's Cheesecake | €9.00

V, 1, wheat, 2, 5, 6

Chantilly Cream, Strawberry Coulis, Dark Chocolate Roll

Mixed fruits & Berries Salad | €9.00

V, VE

Watermelon, Honeydew, Pineapple, Apple, Blueberries, Strawberries, Orange Sorbet

Sticky Toffee Pudding | €9.00

V, 1, wheat, 6, 7

Vanilla Ice Cream, Caramel Coulis

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