

## 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. Peanuts
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.

# 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

### 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

### Mixed Fruit & Berries Salad | €9.00

V, VE,

Melons, Pineapple, Blueberries, Strawberries, Orange Sorbet

### Paganini Bailey's Cheesecake | €9.00

V, 1, wheat, 2, 5, 6

Chantilly Cream, Strawberry Coulis, Dark Chocolate Roll

### Chocolate Coconut Tart | €9.00

VE, 1, oats, 5, 7

Orange Sorbet, Strawberry 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. Peanuts
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

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

## 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

## 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

## Desserts

### Selection Of Ice Cream | €9.00

V, 2, 5, 6

Chocolate, Vanilla & Strawberry, Dehydrated Strawberries, Chocolate Topping

### Chocolate Coconut Tart | €9.00

VE, 1, oats, 5, 7

Orange Sorbet, Strawberry 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

V Vegetarian

VE Vegan

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

V Vegetarian

VE Vegan

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