

Dinner Menu

Starters

- Velouté of the day ^{1,3,7,9} €7.50
- Goat cheese, beetroot, caramelized walnut, beetroot glaze ^{1,7,8} €11.50
- Pork belly, scallops, celeriac puree ^{7,14} €14.50
- Beef rump, romanesco, broccoli puree, caramelized onions, red wine jus €13.50
- Citrus cured salmon, caviar, avocado salsa ⁴ €13.50

Main Course

- Seabream on a bed of baby potatoes and wilted spinach, white wine sauce ^{4,7,9} €24.50
- Rack of lamb, herb encrusted, roasted baby beetroot, grilled carrots, rosemary jus ^{1,7,9,10} €34.50
- Corn fed chicken, chorizo white bean casserole ⁹ €22.50
- Fillet of beef, sauté onion, chunky chips, choice of sauce ^{7,9} €35.50
- Asparagus & pea risotto with crunchy pine nuts ^{7,8,9} €19.50
- Ravioli ricotta & spinach, toasted walnuts, cream sauce ^{1,3,7,8,9} €19.50

Desserts

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| Apple berry crumble ^{1,3,7,8} | €9.50 |
| Crème brulee ^{1,3,7,8} | €9.50 |
| Deconstructed baked meringue ^{3,7} | €9.50 |
| Chocolate delight ^{1,3,7,8} | €9.50 |
| Selection of sorbets | €7.50 |

SPECIALITY COFFEE

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| Americano | €3.40 |
| Cappuccino | €3.50 |
| Latte | €3.50 |
| Espresso | €3.00 |
| Double Espresso | €3.30 |
| Mocha | €3.70 |
| Hot Chocolate | €3.50 |
| Hot Milk | €1.80 |

SELECTION OF HERBAL TEAS

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| Green Tea | €3.20 |
| Green Tea & Peach | €3.20 |
| Peppermint | €3.20 |
| Camomile | €3.20 |
| Rosehip | €3.20 |
| Lemon & Ginger | €3.20 |
| Irish Breakfast Tea | €3.00 |

Allergens: 1 = Gluten, 2 = Milk, 3 = Mustard, 4 = Celery, 5 = Eggs, 6 = Nuts, 7 = Soybean, 8 = Crustacean, 9 = Fish, 10 = Mollusc, 11 = Sesame Seeds, 12 = Sulphur Dioxide and Sulphites, 13 = Peanuts, 14 = Lupin

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Wine List

White Wine

| | GLASS | BOTTLE |
|--|-------|--------|
| Semblante Sauvignon Blanc (Chile) Fragrant floral springtime aromas together with crisp, bright kiwi and pineapple fruit flavours and a zingy finish. | €8.90 | €35 |
| Bosco Pinot Grigio (Italy) A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and crisp citrus flavours. | €8.90 | €35 |
| Noémie Vernaux Chardonnay (France) Full of the flavour of juicy red apples with a smooth, velvety body and a crisp citrus finish. A super un-oaked wine with delicate Chardonnay character. | €9.50 | €38 |
| Pa Road Sauvignon Blanc, Marlborough (New Zealand) Tropical fruit flavours of pineapple, mango and kiwi on the palate, with ripe mandarin and citrus flavours adding a zesty freshness. | €9.90 | €39 |
| Sancerre, Daniel Crochet, Loire Valley (France) IN CONVERSION TO ORGANIC A delightfully soft and fragrant Sauvignon Blanc with subtle floral aromas and persistent pink grapefruit and kiwi flavours. | | €45 |
| Treize Vents Picpoul de Pinet (France) An attractive green-gold in colour, this wine is full-bodied and rich in the mouth with a mouth-watering lemon zesty freshness and crispness. | | €48 |
| Etra Albarino, Rias Baixas, Galicia (Spain) Apples, pears, grapefruit and lemon and lime all come to mind with this delicious 100% Albarino from Spain's top white wine region. | | €52 |
| Chablis, Domaine Charly Nicolle, Burgundy (France) A pale yellow with a perfume of summer flowers and a crisp minerality. True, classic, authentic Chablis at its best. | | €62 |
| J Lohr Riverstone Chardonnay, (California) An elegant Chardonnay with surprisingly subtle flavours of white peach and honeydew melon, supported by a toasty, roast hazelnut character that comes from the oak barrels. Very definitely Californian in style. | | €70 |

Red Wine

| | GLASS | BOTTLE |
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| Semblante Cabernet Sauvignon (Chile) A summer fruit compote of raspberry, blackberry and blackcurrant flavours balanced with just a touch of vanilla oak. | €8.50 | €34 |
| Noémie Vernaux Merlot (France) Ripe damson and black cherry fruit flavours are wrapped around a silky-smooth texture. | €8.90 | €35 |
| Finca Florencia Malbec, Mendoza (Argentina) 90-year-old vineyards give this wine a finer and more elegant quality. It has rich, chocolatey dark fruit intensity with hints of pepper and spice. | €9.90 | €39 |
| Baron de Ley Rioja Club Privado (Spain) Garnet red in colour with aromas of strawberry and vanilla, it has bucket-loads of juicy fruit on the palate. A great introduction to Rioja. | €9.90 | €39 |
| Winemaker's Reserve Black Shiraz (Australia) Made from grapes from Padthaway, this multi-award-winning Black Shiraz has deep colour and flavours of blackberry and plum backed up by notes of toasty coffee and spicy oak. | | €45 |
| Rocca Montepulciano d'Abruzzo, (Italy) Jammy aromas on the nose and distinctive morello cherry and raspberry compote character on the palate. | | €45 |
| Mileto Rioja Reserva (Spain) Made from hand-harvested Tempranillo and Mazuelo grapes aged in French and American oak barrels for 14 months, this is garnet red with a rich flavours of blackberries and raspberries and nuances of spicy, toasty oak. | | €62 |
| J Lohr Seven Oaks Cabernet Sauvignon, (California) A deep red-purple in colour, it has rich, ripe aromas of blackcurrant, blueberry and cherry overlaid with toasty notes and a touch of vanilla from the oak ageing. It has surprisingly gentle tannins and a soft finish. | | €70 |
| Amarone di Valpolicella, Santa Sofia (Italy) A very special made from sun-dried grapes wine that's full-bodied and concentrated, with an intense, herb-filled character. Elegant and powerful. | | €120 |

Rosè Wine

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| Patriarche Rosé (France) A light and fruity rosé made from the Syrah grape, giving fresh cherry flavours and a touch of spice. | €38 |
| Kennel Cotes de Provence Rosé (France) ORGANIC Provence, in the sun-drenched south-eastern corner of France, makes the best rosé wines in the country. Kennel Rosé is typical: pale in colour and full of a spicy fruitiness on the palate. | €45 |

Sparkling Wine & Champagne

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| Bosco Prosecco Frizzante (Italy) Lovely aromas of flowers, apples and pears introduce this wine with its delicate fruity flavours and mouth-tingling bubbles. | €35 |
| Furlan Prosecco Spumante Treviso DOC (Italy) Spumante is a fully sparkling wine. Made from the Glera grape, it is fresh, crisp and aromatic on the palate. It has flavours of apples and peach and leaves a pleasant prickle on the tongue. | €48 |
| Möet et Chandon Champagne (France) Hawthorn and honeysuckle aromas give way to the rich biscuity flavours of good quality Champagne. Quite full-bodied and dry. | €120 |

Cocktails

€13.50

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| FRENCH MARTINI Absolut Vodka, Chambord, Pineapple Juice |
| FLORADORA Beefeater Gin, Chambord, Ginger Ale, Fresh Lime Juice |
| FRENCH 75 Beefeater Gin, Fresh Lemon Juice, Sugar Syrup, Prosecco |
| PORN STAR MARTINI Absolut Vodka, Passion Fruit Puree, Lime Juice, Pineapple Juice, Prosecco |
| BAILEY BERRY Beefeater Pink Gin, Processo, Grenadine, Fresh Lime Juice, served with Fresh Berries |
| ESPRESSO MARTINI Absolut Vodka, Espresso Coffee, Crème De Cocoa, Kuluha, Sugar Syrup |

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| COSMOPOLITAN Absolut Vodka, Triple Sec, Cranberry Juice, Fresh Lime Juice |
| APEROL SPRITZ Aperol, Soda, Prosecco |
| SLANE & GINGER Slane Irish Whiskey, Ginger Ale, Fresh Lime Juice |
| MOJITO Havana Club Rum, Fresh Lime Juice, Smashed Mint, Soda Water |
| STRAWBERRY DAQUIRI Havana Club Rum, Triple Sec, Fresh Lime Juice, Strawberry Puree |

Liquor Coffees

€10.00

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| IRISH COFFEE Slane Whiskey Garnished with Fresh Cream |
| FRENCH COFFEE Hennessy Brandy Garnished with Fresh Cream |
| BAILEY COFFEE Baileys Cream Garnished with Fresh Cream |
| ITALIAN COFFEE Disaronno Garnished with Fresh Cream |
| CALYPSO COFFEE Tia Maria Garnished with Fresh Cream |
| BAILEYS HOT CHOCOLATE Baileys Cream Garnished with Fresh Cream, Cocoa Powder |
| COINTREAU HOT CHOCOLATE Cointreau Garnished with Fresh Cream, Cocoa Powder |