

2 Course €28.00

3 Course €37.00

Lunch Menu

Saturday & Sunday, 12am – 3pm

Starters:

Roast fennel and cauliflower soup , toasted walnut, pumpkin seeds, smoked Gubbeen cheese (7*,8*)	€8.50
Loughnane's Black Pudding and St. Tolas goats cheese salad , cranberry and sage dressing, toasted hazelnut and apple (7*,8*,10)	€12.00
Tomato and olive sourdough bruschetta , cannellini bean and garlic spread (1)	€11.50
Saffron and tomato seafood chowder with clams, langoustines, cod and salmon (2,4,7,14)	€14.00

Main courses:

Southern fried buttermilk cod , sweet potato and cauliflower, chipotle and peanut slaw (1,3,4,5)	€20.00
Burren Smokehouse sea trout and roast squash risotto , gruyere cheese, asparagus (4,7*)	€22.00
Pork cutlet , new potato, red onion, radicchio, Loughnan's black pudding, apple and thyme butter (7)	€22.00
Tomato and aubergine rigatoni with kalamata olives, capers, basil and Macrooom buffalo ricotta (1,3,7*)	€19.50
Weekend Lunch Special (Please ask your server)	€16.90

Desserts:

Toffee pudding , caramelised pineapple, gingerbread ice cream (1,3,7)	€8.50
Salted caramel and hazelnut affogato , chocolate and hazelnut biscotti (1*,3,7,8*)	€8.50
Double chocolate brownie , bourbon vanilla ice cream, raspberries (1,3,7)	€8.50

Sides:

New season potato with herb butter (7*)	€5.00
Dressed Celtic salad leaves (10)	€4.00
Spiced cauliflower and gruyere cheese (7*)	€5.00
Beef dripping fries	€5.00
Steamed broccoli, hazelnut dressing (8*)	€5.00

Allergens:

1 = Gluten 2 = Crustacean 3 = Eggs 4 = Fish 5 = Peanuts 6 = Soyabeans 7 = Milk
8 = Nuts 9 = Celery 10 = Mustard 11 = Sesame seeds 12 = Sulphites 13 = Lupin
14 = Molluscs [* Allergen can be omitted. Please ask your server to modify your order.]

Cocktails:

Bloody Mary

Smirnoff vodka, tomato juice, homemade spice mix

€10.00

Pomegranate mimosa

Prosecco, Aperol, pomegranate, grenadine, simple syrup

€10.00

Passion fruit bellini

Prosecco, passoá, passion fruit, simple syrup

€10.00

Wild berry bellini

Prosecco, crème de cassis, berry compote

€10.00

Espresso Martini

Anam coffee, smirnoff vodka, kahlúa, simple syrup

€12.50

Pornstar Martini

Absolut vanilla, passoá, prosecco, passion fruit, simple syrup, lime

€13.00

Classic Mojito

Bacardi rum, simple syrup, soda water, lime wedges, mint leaves

€12.00

Mocktails:

Berry Burlesque

Ginger ale, berry compote, grenadine, mint

€5.50

Virgin Mojito

Mint, lime, 7up

€5.50

Passion For Fruit

Pineapple juice, orange juice, passion fruit, lime juice

€5.50

Juices & Minerals:

Freshly squeezed orange juice	€3.50
Wild Orchard Cloudy Lemonade	€3.50
Wild Orchard Apple Juice	€3.50
Coke, D.Coke, 7 Up, D. 7up,	
Club Orange,	€3.00
San Pellegrino Blood Orange/ Lemonata	€3.00
Fever Tree Tonic/ slimline tonic/ Elderflower tonic	€3.30
Fever Tree Ginger Ale	€3.30
Ballygowan Still / Sparkling 250ml	€3.00
San Pellegrino Sparkling water 750ml	€4.50

Wine by the glass:

White

Pinot Grigio , Ara Della Valle (Italy)	€7.50gl/ €25btl
Sauvignon Blanc , Cuna del Sol (Chile)	€7.50gl/€24btl
Prosecco Spumante , Bosco, (Italy)	€7.50gl/€37btl
Rosé, L'Instant Kennel (France)	€8.00gl/€32btl

Red

Merlot , Cuna del Sol, (Chile)	€7.50gl/€24btl
Corbieres , Chateau Fonterache (France)	€7.90gl/€29btl