

NIBBLES & SHARING

Seafood platter — dressed crab with cucumber & apple, smoked salmon, mackerel pâté, prawn cocktail, soda bread **€19.95**

½ dozen Carlingford Lough oysters, shallot vinegar, lemon **€14.50**

Irish free-range chicken liver pâté, mixed leaves, red onion marmalade, baguette **€11.50**

Farmhouse cheese board, quince, grapes, baguette **€12.50**

Charcuterie board, cornichons, capers, baguette **€12.50**

Mixed cheese & charcuterie board, cornichons, capers, baguette **€15.50**

Roasted & salted Spanish almonds **€5.25**

Marinated green & black olives, sun-dried tomatoes **€4.25**

Boquerones (*marinated white anchovies*), baguette **€4.25**

Chunky potato wedges, basil aioli **€4.95**

Crostini with basil pesto, sun-dried tomato pesto, houmous **€7.25**

Fallon & Byrne Bakery breads **€2.95**

Salads

STARTER €9.50 MAIN €16.95

Poached Atlantic Salmon

CHARRED TENDERSTEM BROCCOLI, PINK GRAPEFRUIT, BABY GEM, TOASTED SESAME SEEDS, ORANGE & MISO DRESSING

Pear, Walnut & Gorgonzola Piccante

GREEN BEANS, BABY SPINACH, RADICCHIO, BALSAMIC REDUCTION

Smoked Bacon & Poached Free-Range Egg

NEW POTATOES, FRISÉE LETTUCE, CROUTONS, HOUSE DRESSING

Classic Caesar

PANCETTA, SHAVED PARMESAN, GARLIC CROUTONS, CHIVES

(AVAILABLE WITH GRILLED IRISH FREE-RANGE CHICKEN AS A MAIN)

STARTERS & LIGHT BITES

Soups

STARTER €6.95 MAIN €12.50

Soup of the Day

PLEASE ASK YOUR SERVER FOR DETAILS

SERVED WITH SODA BREAD

Ham Hock & Cabbage

BUTTERBEAN & TOMATO BROTH

SERVED WITH BAGUETTE

Smoked Haddock & Saffron

SERVED WITH BAGUETTE

Sandwiches

Turkey Club

BACON, TOMATO, BABY GEM, GARLIC AIOLI ON WHOLEMEAL BREAD **€12.50**

Hawth Smoked Salmon

WITH PICKLED CUCUMBER, FRISÉE LETTUCE, DILL CRÈME FRAÎCHE ON SODA BREAD **€13.50**

Roasted Beleriac & Red Pepper

AUBERGINE CAVIAR, HAZELNUTS, ROCKET ON SOURDOUGH **€10.50**

Shrimp Marie Rose

MIXED LEAVES ON SODA BREAD **€12.50**

ADD A CUP OF TODAY'S SOUP OR FRENCH FRIES FOR €2.00

Mains

Barley, carrot & cumin stew, fresh coriander, rainbow chard **€17.95**

Overnight braised pork belly, truffle-scented mash, spinach purée, pearl onions, red wine jus **€19.95**

Baked Goatsbridge trout, leeks, carrots, baby boiled potatoes, Connemara mussel & white wine sauce **€19.95**

Irish free-range chicken breast, tomato & pepper Provençale sauce, basmati rice **€19.95**

Panko-breaded cod, French fries, mushy peas, Tartare sauce **€18.95**

Aged Irish rib-eye of beef, French fries & mixed leaf salad **€28.95**
Choose from: red wine jus • peppercorn sauce

Irish beef burger, bacon, Cheddar, baby gem, beef tomato, red onion, pickled cucumber & basil aioli **€17.95**
Served with French fries & coleslaw

SIDES €4.95

ROASTED GARDEN VEGETABLES • SAUTÉED BROCCOLI • MIXED LEAF

SALAD • CLASSIC COLESLAW • CREAMY MASHED POTATO •

POTATO GRATIN • CHUNKY POTATO WEDGES • FRENCH FRIES

Desserts

Knickerbocker Glory €6.95

SPICED PLUM, GINGER BISCUIT, F&B VANILLA GELATO

Hot Chocolate Fondant €7.95

F&B VANILLA GELATO, BERRY COMPOTE

PLEASE ALLOW 15 MINUTES TO SERVE

Orange & Poppyseed bake €6.95

F&B ORANGE SORBET, GRAND MARNIER CRÈME ANGLAISE

Panna Cotta €6.95

SHORTBREAD BISCUIT, BERRY COMPOTE

Fallon & Byrne Homemade Gelato €5.95

PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOURS

Farmhouse Cheese Board €11.95

QUINCE, GRAPES, CRACKERS

Dessert Cocktails €11

TOBLERONE

BAILEYS, CRÈME DE CACAO, FRANGELICO, FRESH CREAM

BRANDY ALEXANDER

HENNESSY VS, CRÈME DE CACAO WHITE, FRESH CREAM, NUTMEG

ESPRESSO MARTINI

ABSOLUT VODKA, KAHLUA, DOUBLE ESPRESSO

TIRAMISU

KAHLUA, BAILEYS, CAPTAIN MORGAN RUM, CRÈME DE CACAO, FRESH CREAM

If you have any dietary requirements, or would like to see our vegan menu, please let us know.

All meat locally sourced by our butchers, cheese selected by our cheesemongers, bread handcrafted daily in our bakery and sold at the café deli.

Prices ex. gratuity. Discretionary service charge of 12.5% for groups of 6+.