



## STARTERS

### SOUP OF THE DAY

Soup of the day prepared freshly every day.  
Please ask your server for details. Served with homemade brown bread.  
(1, 15)

### IRISH COLD SMOKED SALMON

Marinated fennel, Tipperary cream cheese, dill and chive oil & Guinness brown bread.  
(1, 2, 5, 7, 9, 13, 15, 17, 18)

### SLOW ROASTED MCCARRENS BELLY OF PORK

Roasted apple pure, ale and whiskey reduction, crispy kale  
1,2,7,9,13,14,17,18

### ROASTED SQUASH & GOATS CHEESE SALAD

Smoked almonds, radicchio, chicory, cumin & tahini dressing.  
(7, 9, 10, 12, 13, 14, 19)

---

## MAINS

### CHAR GRILLED DRY AGED IRISH ANGUS 10OZ STRIPLOIN STEAK

All steaks are accompanied with roasted flatcap mushroom, homemade beer battered onion rings, creamy black peppercorn sauce & fries.  
(1, 2, 7, 13, 14, 15)

### GRILLED CORNFED IRISH CHICKEN SUPREME

Garlic and onion fried baby potatoes, grilled vegetables, wild mushroom and Roe & Co sauce.  
(1, 7, 9, 13, 14, 15, 18)

### GRILLED FILLET OF FRESH IRISH COD

Served on a bed of butterbean and chorizo cassoulet, herb oil & baby spinach. (5,  
7, 13, 14)

### 8oz PURE IRISH BEEF BURGER

Cooked on our chargrill with Coughlan's sprouted rye sourdough bun, matured Irish cheddar, truffle aioli, Oakpark streaky bacon, tempura battered onion ring & chips.  
(1, 2, 4, 7, 9, 13, 14, 15)

### PECORINO GNOCCHI

Baby kale, walnut pesto, beurre noisette, roasted red pepper tapenade.  
(1, 2, 4, 7, 13, 15, 16)

---

## DESSERTS

### HOMEMADE APPLE CRUMBLE

(2, 4, 6, 7, 13, 14, 15)

### VANILLA CHEESECAKE

(2, 7, 15)

### DOUBLE CHOCOLATE & PEANUT BUTTER BROWNIE

(4, 7, 10, 11, 13, 19)

### 3 Courses

€59.95 Sunday - Wednesday

€64.95 Thursday - Saturday

+10% service charge which will be distributed directly to the staff

Allergen Guide: 1 Celery 2 Gluten 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Lactose 8 Mollusc 9 Mustard 10 Nuts 11 Peanuts 12 Sesameseeds 13 Soya 14 Sulphur dioxide 15 Wheat 16 Walnuts 17 Oats 18 Barley 19 Almonds 20 Coconut