

SIDES...

SEA SALTED FRIES	(VG) CF	€5.00
WHIPPED MASHED POTATOES	(V) (8,13) CF	€5.00
DRESSED SIDE SALAD	(V) (13,14) CF	€5.00
MINI CAESAR SALAD	(2 wheat,3,4,8,13) ACF	€5.00
BUTTERED KALE & BROCCOLI	(V) (8) CF	€5.00
ROASTED BABY POTATOES	(V) (8) CF	€5.00

DESSERTS...

CARAMELISED MILK FLAN	€8.50
SET VANILLA CUSTARD, CARAMEL, WINTER BERRIES & MERINGUE (3,8) CF	
ABSOLUTE FLOURLESS CHOCOLATE TORTE	€8.50
CHANTILLY CREAM & FRESH BERRIES (3,8) CF	
STICKY TOFFEE PUDDING	€8.50
STEAMED TOFFEE PUDDING, BUTTERSCOTCH SAUCE, & CHANTILLY CREAM (2 wheat,3,8)	
CINNAMON PANNA COTTA	€8.50
POACHED PEAR & RASPBERRY CRUMB (8) CF	
SELECTION OF GLENOWN IRISH DAIRY ICE CREAMS	€8.00
FRENCH VANILLA, STRAWBERRY, DOUBLE CHOCOLATE, SERVED WITH BERRY COMPOTE (3,8)	
SINGLE SCOOP OF ICE CREAM	(8) €2.00

DIETARY INFO:

WHILST WE CAN PREPARE MEALS ON REQUEST PLEASE BE ADVISED IF YOU HAVE A SERIOUS ALLERGY OUR KITCHEN IS NOT COMPLETELY ALLERGEN FREE SO SMALL TRACES MAY STILL EXIST IN MEALS

FLESK MEATS, CO CORK
GOLD RIVER SALAD LEAVES, CO WICKLOW
CS FISH, DOONBEG, CO CLARE
GLENOWN IRISH DAIRY, CO CORK
TOURNAFULLA IRISH BACON, CO LIMERICK
INCH HOUSE BLACK PUDDING, CO TIPPERARY

VEGETARIAN (V)
VEGAN (VG)
COELIAC FRIENDLY CF
AVAILABLE COELIAC FRIENDLY ACF

V 01.25

ALLERGENS:

- 1.CELERY 2.GLUTEN 3.EGGS 4.FISH 5.CRUSTACEANS 6.MOLLUSCS
- 7.LUPIN 8.MILK 9.NUTS 10.PEANUTS 11.SESAME 12.SOYA 13.SULPHUR
14. MUSTARD

DINNER MENU

STARTER & MAIN COURSE FOR €32.50

CHOOSE 3 COURSES FOR €37.50

SMALL BITES

ABSOLUTE SMOKED FISHCAKE RED ONION, CAPER & BALSAMIC VINAIGRETTE WITH WINTER LEAVES <small>(2 wheat,3,4,8,13,14)</small>	€12.50
HARRY’S BUFFALO CHICKEN WINGS TENDER CHICKEN WINGS, HOUSE MADE BALSAMIC & FRANKS HOT SAUCE GLAZE, CASHEL BLUE CHEESE DIP & CELERY STICKS <small>(1,2 wheat,3,8) ACF</small>	€12.50
HARRY’S CAULIFLOWER BITES CAULIFLOWER PIECES, SPICED BATTER, FRANKS HOT SAUCE GLAZE, CASHEL BLUE CHEESE DIP & CELERY STICKS <small>(1,2 wheat,3,8) ACF</small>	€12.50
ATLANTIC SEAFOOD CHOWDER SALMON, HAKE & SMOKED HADDOCK, FRESH BAKED MIXED SEED SODA BREAD <small>(1,2 wheat,3,4,5,6,8,11,13) ACF</small>	€12.50
SPICY FRIED ARGENTINIAN RED PRAWNS CHORIZO, TOMATO SAUCE & CRUSTY CIABATTA <small>(2 wheat,5,8,13) ACF</small>	€15
PULLED SPICED LAMB FLATBREAD SLOW COOKED LAMB, HOUSEMADE HUMMUS, TZATZIKI, CHILLI JAM, CORRIANDER & POMEGRANATE <small>(2 wheat, 8, 11)</small>	€15
GOATS CHEESE & BEETROOT SALAD (V) HONEY & THYME GOATS CHEESE, ROAST BEETROOT, CROUTES, PICKLED VEG, CANDIED WALNUTS, LEAVES & HOUSE DRESSING <small>(2 wheat, 8, 9 walnut, 13,14) ACF</small>	€12.50
ROAST CHICKPEA SALAD (VG) CUMIN ROASTED CHICKPEAS, SEMI DRIED TOMATOES, PEPPERS, RED ONION, WINTER LEAVES, LEMON DRESSING <small>CF</small>	€12.50
TRADITIONAL CAESER SALAD BABY GEM LETTUCE , BACON LARDONS, CIABATTA CROUTONS, SHAVED PARMESAN, HARRY’S CAESER DRESSING. <small>(2 wheat,3,4,8,13) ACF</small> ADD GRILLED CHICKEN BREAST TO YOUR CAESAR <small>(8)</small>	€12.50 €4.50
FETA CHEESE SALAD ROAST BUTTERNUT SQUASH, CRUMBLIED FETA CHEESE TOASTED MIXED SEEDS, WINTER LEAVES & LEMON DRESSING <small>(8) CF</small>	€12.50

LARGER PLATES

MOHAWK PORK CHOP INCH HOUSE BLACK PUDDING CIGAR, CONFIT GARLIC MASHED POTATOES, PEAR CHUTNEY, CIDER JUS & GREEN VEGETABLES <small>(1, 2 wheat, 8, 13,14) ACF</small> <small>*Dish is cooked to order, please allow up to 30 mins cooking time</small>	€23.50
THYME ROASTED SUPREME OF IRISH CHICKEN SUPREME OF CHICKEN, CONFIT CHICKEN LEG, BUTTERNUT SQUASH PUREE, PANCETTA, KALE & WILD MUSHROOM SAUTE, ROAST CHICKEN MASHED POTATO & CHICKEN JUS <small>(1,8,13)CF</small> <small>*Dish is cooked to order, please allow up to 30 mins cooking time</small>	€25.00
BATTERED DOONBEG HAKE & CHIPS CRISP BATTERED ATLANTIC HAKE, HOMEMADE TARTAR SAUCE, PEA PUREE & SKINNY FRIES <small>(2 wheat,3,4,8,13)</small>	€22.50
WILD MUSHROOM & SPINACH RISOTTO SAUTED WILD MUSHROOM RISOTTO, BABY SPINACH, MUSHROOM BUTTER, PARMESAN, PICKLED MUSHROOM <small>(1,8,13) CF</small>	€22.00
PAN SEARED ATLANTIC COD SMOKED BACON, ONION & PEA SAUTE, TOMATO & TARRAGON VINAIGRETTE WITH NDUJA ROAST POTATOES <small>(4,8,13) CF</small>	€24.50
CHEEKY IRISH BEEF BOURGUIGNON 24 HOURS BRAISED DAUBE OF BEEF BOUDIN, HERITAGE CARROTS, BOURGUIGNON SAUCE, MASHED POTATOES, SMOKED CHEDDAR & MARROW CROQUETTE <small>(2 wheat,1,8,13,14) ACF</small>	€25.00
8OZ. IRISH BEEF FILLET STEAK PRESSED POTATO TERRINE, SAUTEED ONIONS & MUSHROOMS, CONFIT TOMATOES, SERVED WITH CHOICE OF GARLIC BUTTER, OR A BRANDY PEPPERCORN SAUCE <small>(1,8,13) CF</small> <small>*€10 SUPPLEMENT FOR INCLUSIVE MENU</small>	€40
QUIGLEY’S 6OZ. BEEF BURGER IRISH SMOKED BACON, ONION, BEEF TOMATO, SMOKED CHEDDAR, BABY GEM LETTUCE, SMOKED ONION MAYONNAISE IN A BRIOCHE BUN, FRIES <small>(2 Wheat,3,8,13) ACF</small>	€22.50
BUTTERMILK FRIED CHICKEN BURGER BEEF TOMATO, BABY GEM LETTUCE, CHARRED CHILLI & LIME MAYO, RED ONION, & CHEDDAR CHEESE IN A BRIOCHE BUN, FRIES <small>(2 wheat,3,8,14)</small>	€22.50
BEYOND MEAT VEGAN BURGER (VG) PLANT BASED PATTY IN A WATERFORD BLAA, VEGAN CHEESE, VEGAN MAYO, LETTUCE, TOMATO & ONION, FRIES <small>(2 wheat,14) ACF</small>	€22.50