

SERVED FROM 12.00PM-4.00PM

SERVED FROM 10.30AM - 4.00PM

Served with Fresh Cream & Preserves (1.1,3,7)

BLUEBERRY OR CHOCOLATE

IRISH HEREFORD BEEF BURGER

With Smoked Applewood Cheese,

Onion & Relish, in a Brioche Bun.

Baby Gem Lettuce, Tomato,

Pastries

SELECTION OF FRESHLY

BAKED PASTRIES (1.1,3,7)

HOMEMADE PLAIN

OR FRUIT SCONES

MUFFIN (1.1,3,7)

Mains

Soup & Sandwiches

DUBLIN BAY SEAFOOD & PRAWN CHOWDER (1.1.2.2.4.7) **CHEF'S DAILY VEGETABLE SOUP** With Homemade Soda Bread (1.1.7) CHEF'S DAILY VEGETABLE 10.95 SOUP & SANDWICH (1.1.7)

SANDWICHES (1.1.7)

3.90 The below are served with crisps & salad garnish (1.1,9,10)

3.65

3.90

14.60

CHOOSE YOUR BREAD White Bread, Brown Bread or Sourdough (1) Ask your server for Gluten Free Option

CHOOSE UP TO THREE FROM **FOLLOWING FILLINGS**

Lettuce, Cucumber, Onion, Tomato, Egg Mayonnaise (3,10), Grated Cheddar Cheese (7)

ADDITIONAL FILLINGS - 1.00 PER ITEM Irish Ham, Grilled Chicken, Tuna Mayonnaise (3.4.10). 18.25 Streaky Bacon, Italian Salami

Gourmet Sandwiches

THE GRAND CLUB SANDWICH Triple Decker with Grilled Chicken, Bacon. Smoked Cheddar, Egg, Lettuce, Tomato, Onion Mayonnaise, served with Salad & House Fries (1.1,3,7,10)

CHIMICHURRI SPICED 60Z SIRLOIN STEAK SANDWICH On Toasted Ciabatta with Red Onion Jam & Rocket served with House Fries **7.80** & Pepper Sauce (1.1,7)

> **OPEN ATLANTIC SMOKED** SALMON SANDWICH Homemade Soda Bread, Cream Cheese. Capers, Remoulade, Shallots & Rocket (1.1, 3, 4, 7)

CROQUE MONSIEUR Soft Bloomer Bread, Gruvere Cheese, Ham, Mustard, Bechamel & Parmesan Served with Salad (1.1,7,10)

OPEN BAKED GOATS CHEESE. **ROASTED PEPPERS & SUNDRIED** TOMATO SANDWICH

Sourdough Bread with Rocket & Balsamic Dressing (1.1.7)

Sweet Treats

SHORTBREAD CHEESECAKE

& Lime Shavings (3,7)(GF)

In a Wafer Basket (1.3.7)

17.20

14.00

Vanilla Bean Ice Cream & Creme Anglaise (1,3,7) **IRISH STRAWBERRY** 8.85

WARM APPLE & TOFFEE CRUMBLE

20.30 Strawberry & Thyme Compote (1,3,7) **GRAND STYLE PAVLOVA** 8.85 Cherry Infused Cream, Lime Curd

> **CHOCOLATE FUDGE MARQUISE** 8.85 Orange Syrup, Bitter Chocolate Brittle & Blood Orange Sorbet (1,3,7)

SELECTION OF ICE CREAM 8.15

CHEF'S SELECTION OF THREE 14.00 13.00 **IRISH CHEESES**

> Fresh Berries & Grapes, Celery Sticks, Assorted Biscuits & Fruit Chutney (1,3,7)

> > ALL OUR DESSERTS ARE FRESHLY MADE IN HOUSE BY OUR PASTRY CHEF

Served with House Fries (1.1,3,7)

BEER BATTERED FISH OF THE DAY Served with Tartare Sauce, Salad & House Fries (1.1,3,4,7,10,12)

THAI VEGETABLE CURRY Grilled Peppers, Bamboo Shoots,

Lemongrass Served with Basmati Rice, Poppadums & Tomato Chilli Sambal (1.1,4,7)

Add Chicken 2.60

PENNE ARRABIATA Italian Tomato Sauce with

Spicy Chili Peppers (1,3,4,7,12) 2.60 Add Chicken Add Prawns 4.20

19.25 Salads

CAJUN CHICKEN CAESAR SALAD Crispy Baby Cos Lettuce, Cajun Chicken, Bacon, Parmesan, Pine Nuts, Croutons With Caesar Dressing (1.1,3,7,8.9,10)

BOCCONCINI HEIRLOOM CAPRESE SALAD

Baby Mozzarella, Heirloom Tomato, Basil Pesto with Balsamic Vinaigrette (7,8.9)

HOT BEVERAGES

AMERICANO	3.75
ESPRESSO	3.75
CAPPUCCINO (7)	4.20
LATTE (7)	4.20
FLAT WHITE (7)	3.95
HOT CHOCOLATE (7)	4.20
POT OF TEA FOR ONE	3.95

ALL BEEF IS OF IRISH ORIGIN UNLESS OTHERWISE STATED

14.40

10.20

ALLERGENS

1. GLUTEN (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats), 2. CRUSTACEANS (2.1 Crab, 2.2 Prawns, 2.3 Lobster, 2.4 Crayfish), 3. EGGS, 4. FISH, 5. PEANUT, 6. SOYBEANS, 7. MILK, 8. NUTS (8.1 Almonds, 8.2 Hazelnuts, 8.3 Walnuts, 8.4 Cashews, 8.5 Pecan Nuts, 8.6 Brazil Nuts, 8.7 Pistachio Nuts, 8.8 Macadamia Nuts, 8.9 Pine Nuts) 9. CELERY, 10. MUSTARD, 11. SESAME SEED, 12. SULPHUR DIOXIDE & SULPHATES, 13. LUPIN, 14. MOLLUSCS (14.1 Mussels, 14.2 Oysters, 14.3 Squid, 14.4 Snails)

WHILST ALL PRECAUTION IS TAKEN WHILE PREPARING FOOD IN OUR KITCHENS. OUR KITCHEN IS NOT A NUT AND GLUTEN FREE ENVIRONMENT.