



-Today's freshly made soup, homemade brown bread	6.50
-Carpaccio, raw Irish beef sliced paper-thin drizzled with organic olive oil and Villa Manodori balsamic vinegar truffled mayonnaise, rucola salad & Parmesan shavings	12
-Prawn salad, tiger prawns, avocado & shrimps Marie Rose sauce on mixed seasonal leaves	13.50
-Caprese salad, Heritage tomato, fresh basil Toonsbridge mozzarella & basil quinoa	9.50
-Roasted red and yellow beetroot, Bellingham blue cheese orange, toasted hazelnuts, shaved fennel drizzled with citrus vinaigrette	9.50
-Super food salad, quinoa, pomegranate, avocado citrus segments & pumpkin seeds with a light mustard dressing	10.50
with smoked salmon, prawns or chicken	13.50
-Classic chicken Caesar salad, lardons, egg, anchovies Parmesan and golden croutons with chicken on Cos lettuce	12.50
-Spicy chicken wings, celery sticks & blue cheese dip	10.50
-Irish crab open sandwich, dill crème fraiche, spiced sea lettuce on homemade brown bread with seasonal leaves	10.50
-Club sandwich, with French fries grilled chicken topped with a creamy mustard dressing egg mayonnaise, crispy smoked bacon ripe tomatoes & fresh lettuce	14.50
-Coronation chicken sandwich, spiced mango chutney mixed leaves served with lightly curry scented mayonnaise red onion jam served with a side salad	9.50
-Irish beef burger, caramelised red onions, tomato, mayonnaise melted mature Irish Cheddar, baby gem lettuce with French fries	15
-The Reuben, freshly sliced home smoked Pastrami melted Swiss cheese, sauerkraut & Thousand Island dressing on sourdough with pickles	13.50
-Fish & chips, lemon & thyme battered fillet of Atlantic Irish cod served with home cut chips, pea purée & tartar sauce	15.50
-Seared Yellowfin tuna, nori seaweed cracker, broccoli toasted sesame seeds with Ponzu dressing on chilled rice noodle salad	15.50
-home cut chips/French fries/seasonal vegetable/green salad	4

\*Whilst we will do all we can to accommodate guests with food intolerance and allergies  
we are unable to guarantee that dishes will be completely allergen-free.  
Please inform our team if you have any allergies\*