

Brunch

Served from 10.30 – 12.30

POACHED EGGS	12.00
sourdough bread, avocado, peanut rayu, hollandaise sauce <i>(contains egg, gluten- wheat, sulphites, soya)</i>	
WRIGHTS OF MARINO SMOKED SALMON	12.00
Scrambled eggs, potato boxty <i>(contains fish, eggs, milk)</i>	
BREAKFAST BAP	10.00
Ballymaloe relish, Quigley's bacon rashers & sausages, fried egg <i>(contains gluten-wheat, milk, egg, sulphites)</i>	
TRADITIONAL PANCAKES	10.00
streaky bacon, maple syrup <i>(contains milk, egg, gluten-wheat)</i>	

Sweet Treats

Served from 10.30 – 16.30

BUTTERMILK SCONES	8.00
strawberry jam, country butter, chantilly cream <i>(contains gluten- wheat, milk, sulphites)</i>	
BANANA BREAD	9.00
lemon curd, blueberry yoghurt <i>(contain milk, walnuts)</i>	

Sandwiches

Served from 12.30 – 16.30

Served with organic gold river mixed leaf salad & Skin on fries

BAKED HAM	15.00
Sourdough bread, baked ham, béchamel swiss gruyere <i>(contains gluten-wheat, milk, mustard)</i>	
GRILLED MEDITERRANEAN VEGETABLES	15.00
Beetroot hummus, corn tortilla <i>(contains sesame, soya)</i>	
WRIGHTS OF MARINO SMOKED SALMON	15.00
crème fraiche, cucumber, Guinness bread <i>(contains fish, gluten wheat, walnuts, sulphites, buttermilk)</i>	
CLUB SANDWICH	15.00
Bacon, baby gem, tomato, chicken <i>(contains sulphites, gluten- wheat, egg)</i>	
CHICKEN QUESADILLA	15.00
grilled chicken, peppers, onion, cheddar <i>(contains milk, gluten-wheat, egg)</i>	

Lunch Menu

Served from 12.30 – 16.30

Starters

TODAY'S SOUP	8.00
brown soda bread, country butter <i>(contains milk, gluten-wheat, walnuts)</i>	
CLASSIC CAESAR SALAD	S 10.00 L 13.00
baby gem, croutons, parmesan flakes, bacon lardons, Caesar dressing <i>(contains gluten-wheat, milk, egg, fish, sulphites)</i>	
Add Grilled chicken or Atlantic prawns	4.00
<i>(contains crustaceans)</i>	
GARDEN MIXED LEAF SALAD	S 10.00 L 13.00
quinoa, plums, pomegranate, cauliflower, maple lemon vinaigrette <i>(contains sulphites, mustard)</i>	
Add Grilled chicken or Atlantic prawns	4.00
<i>(contains crustaceans)</i>	
KOREAN BULGOGI FRIED CHICKEN	11.00
Asian slaw <i>(contains sesame, soya, sulphites, celery)</i>	
ATLANTIC PRAWN PIL PIL	12.00
garlic buttered grilled sourdough <i>(contains crustaceans, gluten-wheat, milk)</i>	
SALMON & COD CROQUETTES	12.00
shichimi togarashi mayo <i>(contains egg, gluten-wheat, sesame, milk, mustard)</i>	

Dessert

€9.00

ETON MESS	
macerated strawberries, Chantilly cream, meringue <i>(Contains milk, sulphites, egg)</i>	
PLANT BASED CHOCOLATE FONDANT	
hazelnuts, vegan vanilla gelato <i>(contains soya, hazelnuts)</i>	
APPLE CRUMBLE TART	
crème anglaise (choose a scoop of ice cream) <i>(contains gluten-wheat, milk, egg)</i>	
MIXED BERRY COBBLER	
summer berry compote, vanilla sponge (choose a scoop of ice cream) <i>(contains gluten-wheat, milk, eggs)</i>	
TIRAMISU	
boudoir biscuit, rum, mascarpone cheese <i>(contains gluten-wheat, eggs, milk, sulphite)</i>	
SELECTION OF ICE CREAMS – CHOOSE 3	
vanilla <i>(contains milk)</i> , strawberry <i>(contains milk)</i> , chocolate <i>(contains milk, soya)</i> , salted caramel <i>(contains milk)</i> , pistachio <i>(contains milk, pistachio)</i>	
Served with Berry compote or Chocolate Sauce <i>(contains soya)</i>	

Main Course

SAMPHIRE BATTERED FISH OF THE DAY	21.00
pea puree, tartare sauce, lemon, skin on fries <i>(contains fish, egg, barley, mustard)</i>	
SHEPARDS PIE	18.00
Braised lamb, creamed potato, glazed carrots <i>(contains milk, celery, fish, sulphites)</i>	
PORK LOIN SCHNITZEL	20.00
braised cabbage, champ potato, parsley white wine sauce <i>(contains gluten-wheat, milk, sulphites, egg)</i>	
QUIGLEYS 8OZ BEEF SIRLOIN STEAK SANDWICH	28.00
ciabatta, heirloom tomato, charred pepper relish, baby gem, peppercorn sauce, skin on fries <i>(contains gluten-wheat, sulphites, milk, celery)</i>	
QUIGLEYS 8OZ BEEF BURGER	20.00
brioche bun, beef tomato, baby gem, balsamic onion, streaky bacon, matured red cheddar, skin on fries <i>(contains gluten-wheat, milk, sulphites, milk)</i>	
GOAN CHICKEN CURRY	19.00
basmati rice, coriander naan, cucumber raita (vegan option available) <i>(contains celery, milk, gluten-wheat)</i>	
POKE BOWL	22.00
Radish, mango, scallions, carrot, pak choy, jasmine rice, ponzu sauce, sesame <i>(contains sesame, soya)</i>	
Add Marinated tofu or Seared Atlantic Salmon	
<i>(contains soya)</i> <i>(contains fish)</i>	

Sides

€4.50

CREAMED POTATO	
<i>(contains milk)</i>	
SKIN ON FRIES	
RICE – BASMATI OR JASMINE	
GLAZED CARROTS & BROCCOLI	
<i>(contains milk)</i>	

"We strive to source all our ingredients seasonally and sustainably through local suppliers such as Wrights of Marino, Quigley meats, Musgraves, Keelings fruit and veg, Conatys and Millbrooks.

All our beef is of Irish origin. Our menu is printed on recycled paper and will be recycled.

"Bain taitneamh as do bhia blasta le chéile".

DENZIL FERNANDES, EXECUTIVE HEAD CHEF