

SANDWICHES, SOUP, SALADS & LOVELY LUNCHTIME BITES

served daily from 12.30 to 17.30

OYSTER BAR

Soup €8.00

served with brown bread, ask your waiter
1a, 7, 9

Seafood Chowder €12.50

fish velouté with killary fjord mussels, fresh
& smoked fish, served with brown bread
2, 4, 7, 9, 12, 14

Rueben €15.00

pastrami, sauerkraut, horseradish mayo,
smoked hegarty cheese, toasted sourdough
1a, 3, 7, 9, 10

Croque Monsieur €12.50

honey baked ham, kylemore cheese,
bechamel sauce, petite salad
1a, 7, 10, 12

CROQUE MADAME (2) ADD A FRIED EGG ON TOP €2.50

Flat Bread €12.50

whipped feta, cherry sundried tomatoes,
black olives, cucumber, rocket & basil caviar
1a, 7, 10, 12

Smoked Salmon €15.00

home made brown bread, caper berries,
red onion, preserved lemon salsa
1a, 4, 7, 10

Ask your waiter about our sandwich of the day

ADD A CUP OF SOUP €3.00 / ADD CHOWDER €4.50

Caesar Salad €12.50

baby gem leaves, sourdough croutons,
parmesan shavings, lardons, classic
anchovy dressing
1a, 3, 4, 7, 10, 12

ADD CHICKEN €3.50 / ADD PRAWNS €6.00 (2)

Pear & Cashel Blue Salad €12.50

mesclun leaves, poached pear, sourdough
croutons, cashel blue, caramelised walnuts,
honey mustard dressing
1a, 7, 8c, 10, 12

Crispy Prawn Salad €15.50

baby gem leaves, crispy prawns,
grapefruit, brown bread croutons,
mango lime & coriander salsa
1a, 2, 7

Hungrier?

Chicken €22.50

chargrilled marinated chicken,
chimichurri salsa, red cabbage
slaw, salad
3, 10, 12

Lamb Rump €23.50

red pepper tapenade, chargrilled
pieces of lamb, cucumber,
mint & greek yoghurt dressing,
mesclun leaves on flat bread
1a, 7, 10, 12

Salmon Steak €21.50

chargrilled boneless salmon
steak, fennel & herb slaw, "tartare"
hollandaise, grilled lemons & greens
3, 4, 7, 10, 12

Courgette €20.50

grilled marinated courgette
ribbons, aran island goats cheese
crumbs, fig, lemon oil, balsamic
glaze, sourdough bread
1a, 7, 12

Vegan Burger €20.50

plant base patty in a charcoal
bun, beef tomato, rocket &
jalapeno ballymaloe relish,
petite salad, fries
9, 10, 12

1 Gluten (1a Wheat 1b Rye 1c Barley 1d Oats) **2** Crustaceans **3** Eggs **4** Fish **5** Peanuts **6** Soya **7** Milk **8** Nuts (8a Almond 8b Hazelnut 8c Walnuts 8d Cashews 8e Pecan Nuts 8f Brazil 8g Pistachio 8h Macadamia 8i Pinenuts) **9** Celery **10** Mustard **11** Sesame Seeds **12** Sulphur Dioxide & Sulphites **13** Lupin **14** Mollusc

Please note, all our beef is of Irish origin.