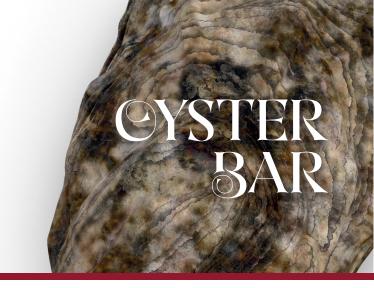
## SANDWICHES, SOUP, SALADS & LOVELY LUNCHTIME BITES

served daily from 12.30 to 17.30



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 b,re,ad9, 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?

3, 10, 12

Chicken €22.50

chargrilled marinated chicken, chimichurri salsa, red cabbage slaw, salad

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.