

Starters

Homemade Soup of the day	€5.95
(Please ask your server for allergens)	
BBQ Chicken Wings	€8.95
Red chilli & ginger marinated chicken wings Served in Asian BBQ sauce, sesame seeds, celery (Allergens: 6 Wheat, 8, 10,12)	
Smoked Salmon & Crab Salad	€9.50
Pickled cucumber, beetroot tartar, pomegranate (Allergens: 1,2 Crab, 3 Salmon, 9, 13)	
Tomato Bruschetta	€8.20
Italian garlic bread with diced tomatoes, red onion Basil pesto, balsamic reduction (Allergens: 4 Pine nuts, 6 Wheat, Rye, Barley 7, 9 Sulphites)	
Goats cheese Tartlet	€8.95
Warm goats cheese tart, caramelized red onion, Sundried tomato on dressed summer leaves (Allergens: 6 Wheat, 7)	

Main Courses

Malaysian Nasi Goreng	€15.95
Garlic fried rice with shrimp, chicken, bean Sprouts, roasted sesame oil and prawn crackers (Allergens: 1,2 Oysters, 3, 4, 5, 6 Wheat, 7, 8, 10, 11)	
Best Ever Curry	€16.95
Strips of chicken, cooked in a turmeric and coconut Curry sauce, aromatic herbs served with basmati rice (Allergens: 6 Wheat, 8, 12)	
Cajun Chicken Burger	€16.95
8oz Cajun chicken breast burger in a brioche bun, Bacon, Dubliner Cheddar Cheese, crispy onions, Paprika mayo, serve with twice cooked Jenga chips (Allergens: 6 Wheat, 7, 10 ,11, 13)	
Vegan Thai Green Curry	€14.95
Coriander scented coconut curry with tofu, cherry tomato Bell peppers, green beans served with basmati rice (Allergens: 6 Wheat, 8, 12)	
Rib Eye Steak - Please allow 25 minutes	€25.95
Chargrilled 8oz Irish Rib eye steak, gratin potatoes, Bouquet of vegetables, sauteed onions & mushrooms, Pepper Sauce/ Garlic butter (Allergens: 7 Cheese, Milk, Butter, 12, 13)	

Please note all allergens are present within the kitchen

Allergens: 1 – Crustaceans, 2 – Molluscs, 3 – Fish, 4 – Peanuts, 5 – Nuts, 6 – Cereals,
7 – Milk/Lactose, 8 – Soybeans, 9 – Sulphur Dioxide & Sulphites, 10 – Sesame,

11 – Eggs, 12 – Celery, 13 – Mustard, 14 – Lupin.

OUR BEEF IS 100% IRISH AND FULLY TRACEABLE

Some of our herbs are freshly grown in our herb garden

Warm Chili Glazed Thai Beef Salad €14.95

Marinated Irish beef cooked with chilli and garlic.
Served with cucumber, red onion, cherry tomato,
Pineapple, crispy wontons
(Allergens: 4 Peanuts, 6 Wheat, 8, 10, 11)

Traditional Fish & Chips €17.95

Cod fillet coated in a light tempura batter made with
Irish Spring water, with tartar sauce, with Bord Bia
Approved Irish eggs, twice cooked Jenga chips
Finished with lemon wedge
(Allergens: 1, 3, 6 Wheat, 7, 11)

Certified Irish Black Angus Burger €16.95

8oz Irish Beef Burger in a brioche bun, jalapeno relish,
Streaky smoked bacon, Aged Dubliner Cheddar Cheese,
Crispy onions serve with twice cooked Jenga chips
(Allergens: 6 Wheat, 7, 10, 11, 13)

Penne Chicken Arrabiatta €17.95

Chicken breast, Italian sausage, roast mix peppers
Bound in a light arrabiatta sauce.
Served with garlic bread
(Allergens: 6 Wheat, 7, 9, 12)

Moroccan Spiced Salmon €18.95

Lightly spiced Salmon, Mediterranean ragu, asparagus
Tomato & mint couscous, lemon yoghurt sauce
(Allergens: 3 Salmon, 6 Wheat, 7)

Indonesian Mee Goreng €18.95

Wok fried egg noodles with king prawns, hot chilli sauce
Bok choy, bean sprouts, cherry tomatoes
(Allergens: 1 & 2 Prawns, 6 Wheat, 8, 10, 11)

Desserts

Mint Chocolate & Vanilla Ice Cream, Wafer Basket €6.95

(Allergens: 6 Wheat, 7, 11)

Strawberry & red velvet cheese cake €6.95

(Allergens: 6 Wheat, 7, 11)

Clayton Dessert Plate €8.95

Sicilian Lemon Tart, Triple Chocolate Mousse,
Salted Caramel Profiteroles
(Allergens: 6 Wheat, 7, 8, 11)

Vegan & Gluten Free Chocolate & Coconut Tart €6.95

(Allergens: 5 Almonds, 8)

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