

SERVED FROM 12.00PM-4.00PM

SERVED FROM 10.30AM - 4.00PM

Served with Fresh Cream & Preserves (1.1,3,7)

BLUEBERRY OR CHOCOLATE

Soup & Sandwiches

DUBLIN BAY SEAFOOD 9.50 **& PRAWN CHOWDER** (1.1.2.2.4.7) **CHEF'S DAILY VEGETABLE SOUP** 7.50 With Homemade Soda Bread (1.1.7) **CHEF'S DAILY VEGETABLE** 10.50 SOUP & SANDWICH (1.1,7)

SANDWICHES (1.1,7)	7.50

The below are served with
crisps & salad garnish (1.1,9,10)

3.50

3.75

3.75

17.50

CHOOSE YOUR BREAD
White Bread, Brown Bread or Sourdough (1)
Ack your corver for Cluton Free Option

CHOOSE UP TO THREE FROM
FOLLOWING FILLINGS
Lettuce, Cucumber, Onion, Tomato,
Egg Mayonnaise (3,10), Grated Cheddar Cheese (7)

ADDITIONAL FILLINGS - 1.00 PER ITEM Irish Ham, Grilled Chicken, Tuna Mayonnaise (3.4.10). Streaky Bacon, Italian Salami

Gourmet Sandwiches

THE GRAND CLUB SANDWICH
Triple Decker with Grilled Chicken, Bacon,
Smoked Cheddar, Egg, Lettuce, Tomato,
Onion Mayonnaise, served with Salad
& House Fries (1.1,3,7,10)

CHIMICHURRI SPICED 60Z SIRLOIN STEAK SANDWICH
On Toasted Ciabatta with Red Onion
Jam & Rocket served with House Fries

& Pepper Sauce (1.1.7)

OPEN ATLANTIC SMOKED SALMON SANDWICH
Homemade Soda Bread, Cream Cheese,
Capers, Remoulade, Shallots & Rocket

(1.1,3,4,7)	
CROQUE MONSIEUR	

Soft Bloomer Bread, Gruyere Cheese,
Ham, Mustard, Bechamel & Parmesan
Served with Salad (1.1,7,10)

OPEN BAKED GOATS CHEESE,
ROASTED PEPPERS & SUNDRIED
TOMATO SANDWICH
Coundariale Dropel with Dealest

Sourdough Bread with Rocket & Balsamic Dressing (1.1.7)

Sweet Treats

SHORTBREAD CHEESECAKE

Vanilla Rean Ice Cream

& Lime Shavings (3,7)(GF)

16.50

19.50

13.50

12.50

12.50

IRISH STRAWBERRY	8.50
& Creme Anglaise (1,3,7)	

WARM APPLE & TOFFEE CRUMBLE 8.50

Strawberry & myrne Compote (1,5,7)	
GRAND STYLE PAVLOVA	8.50

CHOCOLATE FUDGE MARQUISE	8.50
Orange Syrup, Bitter Chocolate Brittle	
& Blood Orange Sorbet (1.3.7)	

SELECTION OF ICE CREAM	7.80
In a Wafer Basket (1.3.7)	

CHEF'S SELECTION OF THREE IRISH CHEESES Fresh Berries & Grapes, Celery Sticks, Assorted Biscuits & Fruit Chutney (1,3,7)

ALL OUR DESSERTS ARE FRESHLY MADE IN HOUSE BY OUR PASTRY CHEF

13.50

Light Lunch

SELECTION OF FRESHLY

BAKED PASTRIES (1.1,3,7)

HOMEMADE PLAIN

OR FRUIT SCONES

MUFFIN (1.1,3,7)

Pastries

IRISH HEREFORD BEEF BURGER With Smoked Applewood Cheese, Baby Gem Lettuce, Tomato, Onion & Relish, in a Brioche Bun. Served with House Fries (1.1,3,7)

18.50 BEER BATTERED FISH OF THE DAY Served with Tartare Sauce,

Salad & House Fries (1.1,3,4.7.10.12)

THAI VEGETABLE CURRY 14.00 Grilled Peppers, Bamboo Shoots, Lemongrass Served with Basmati Rice, Poppadums & Tomato Chilli Sambal (1.1,4,7)

2.50 Add Chicken

PENNE ARRABIATA 14.00 Italian Tomato Sauce with

Spicy Chili Peppers (1,3,4,7,12) Add Chicken 2.50 Add Prawns 4.00

Salads

CAJUN CHICKEN CAESAR SALAD 13.80 Crispy Baby Cos Lettuce, Cajun Chicken, Bacon, Parmesan, Pine Nuts, Croutons With Caesar Dressing (1.1,3,7,8.9,10) **BOCCONCINI HEIRLOOM** 9.80 CAPRESE SALAD

Baby Mozzarella, Heirloom Tomato, Basil Pesto with Balsamic Vinaigrette (7,8.9)

HOT BEVERAGES

AMERICANO	3.20
ESPRESSO	3.20
CAPPUCCINO (7)	3.60
LATTE (7)	3.60
MOCHA (7)	3.50
HOT CHOCOLATE (7)	3.60
POT OF TEA FOR ONE	3.50

ALL BEEF IS OF IRISH ORIGIN UNLESS OTHERWISE STATED

ALLERGENS

1. GLUTEN (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats), 2. CRUSTACEANS (2.1 Crab, 2.2 Prawns, 2.3 Lobster, 2.4 Crayfish), 3. EGGS, 4. FISH, 5. PEANUT, 6. SOYBEANS, 7. MILK, 8. NUTS (8.1 Almonds, 8.2 Hazelnuts, 8.3 Walnuts, 8.4 Cashews, 8.5 Pecan Nuts, 8.6 Brazil Nuts, 8.7 Pistachio Nuts, 8.8 Macadamia Nuts, 8.9 Pine Nuts) 9. CELERY, 10. MUSTARD, 11. SESAME SEED, 12. SULPHUR DIOXIDE & SULPHATES, 13. LUPIN, 14. MOLLUSCS (14.1 Mussels, 14.2 Oysters, 14.3 Squid, 14.4 Snails)

WHILST ALL PRECAUTION IS TAKEN WHILE PREPARING FOOD IN OUR KITCHENS, OUR KITCHEN IS NOT A NUT AND GLUTEN FREE ENVIRONMENT.