

NIBBLES

OLIVES € 2.95 VEGETABLE CRISPS € 2.95 PADRÓN PEPPERS € 3.95 SMOKED ALMONDS ♻ 3.50

TAPAS & SHARING

We recommend 3 dishes each, or sharing 5 dishes between two

MEAT

CHORIZO & HALLOUMI SKEWERS 6.95
With pico de gallo salsa

MAPLE GLAZED COCKTAIL SAUSAGES 6.95
Chilli, mustard and maple glaze

We love
KARAAGE STICKY CHICKEN BITES 7.50
Toasted sesame seeds and chilli jam

SPICED LAMB MEATBALLS 7.50
Pomegranate and tahini sauce

FISH

SALT & PEPPER CALAMARI 6.95
With a sweet chilli and lime dip

PAN FRIED KING PRAWNS 6.95
In a tomato, chilli and paprika sauce with toasted ciabatta

FISH GOUJONS 6.95
With a saffron aioli dip

VEGETABLES

BEETROOT CARPACCIO € 6.50
Pickled beetroot slices with whipped tofu

CHILLI 'NON'
CARNE TACOS € 6.50
Filled with crushed avocado,
chilli non carne and nacho crumb

CHEESE

STONEBAKED GARLIC
FLATBREAD ♻ 6.50
With rocket, Italian hard cheese and
a balsamic vinegar dressing

Top pick! MAC & CHEESE ♻ 6.95
In a smoked Cheddar sauce

HALLOUMI FRIES 6.50
With a southern fried dusting
and lemon wedge

OUR SHARING BOARDS

THE GRAZING BOARD 19.50
Chorizo and halloumi skewers, salt & pepper calamari,
nachos, fish goujons with a saffron aioli dip
and maple glazed cocktail sausages

TRIO OF FRIES 9.50
Fries with smoked paprika and saffron aioli, Fries with
Parmesan, truffle oil and rosemary, Sweet potato
fries with sour cream and Cajun dressing

ALL BAR ONE NACHOS ♻ 10.50
Topped with Monterey Jack cheese, salsa,
sour cream, crushed avocado and jalapeños
Add chilli 'non' carne € 2.00
Add pulled chicken 3.00

VEGAN DIRTY NACHOS € 10.50
Spicy chickpeas, tomato, coriander, spring onions and a
vegan cheese alternative produced from coconut oil

SIDE DISHES

SWEET POTATO FRIES € 4.95
MIXED SALAD € 3.95
ROCKET & PARMESAN SALAD 3.95

FRIES € 3.95
With smoked paprika and saffron aioli ♻ 4.95
With Parmesan, truffle oil and rosemary 4.95
With chilli non carne & Monterey Jack cheese ♻ 4.95

MAINS

CHICKEN SCHNITZEL 13.50
Garlic cream sauce, watercress and seasoned fries
Simply ask to swap to Katsu Curry sauce

PLANT-BASED LASAGNE € 12.50
Topped with breadcrumbs, roasted butternut
squash, peppers and courgette

8OZ RIBEYE 17.95
Peppercorn sauce and Parmesan & rosemary fries
Add tempura onion rings 1.00
Add pan-fried king prawns 3.00

THE CLUB SANDWICH 11.50
Chargrilled chicken breast, bacon, lettuce and
tomato in toasted sourdough with seasoned fries

FIRECRACKER CHICKEN,
CHORIZO MAC & CHEESE 13.50
Smoked Cheddar sauce with tobacco onions

TEMPURA FISH & CHIPS 13.50
Mushy peas, tartare sauce and seasoned fries

Our Fave

PAD THAI ♻ 10.95
With rice noodles, free range egg, pak choy, baby
corn, beansprouts, sweet chilli and cashew nuts
Add chicken & prawn cracker 2.50
Add king prawns & prawn cracker 3.00

BAKED SALMON FILLET 14.95
2 of your 5 a day
Ras-El-Hanout spices, giant couscous,
pomegranate, pesto, broccoli and spinach

BEETROOT, FETA &
WALNUT SALAD ♻ 10.95
3 of your 5 a day
Pickled beetroot, lentils, chargrilled carrots,
sugar snaps, cos lettuce, feta and toasted walnuts
Add chicken 2.50
Add salmon 4.00

CHICKEN & AVOCADO SALAD 12.95
3 of your 5 a day
Grilled chicken, avocado, cos lettuce, cherry
tomatoes, Asian-style slaw and sugar snaps
with a creamy lemon dressing

BURGERS

We recommend

Swap to sweet potato fries +1.00
THE ALL DIRTY ONE 14.95
Handmade beef patty, crisp Prosciutto,
melting gooey Raclette cheese, Caesar slaw
served in a seeded bun with gherkin, lettuce,
red onion, tomato and seasoned fries

THE BACON & CHEESE 13.50
Handmade beef patty, streaky bacon, smoked
Cheddar and our signature burger sauce
served in a seeded bun with gherkin, lettuce,
red onion, tomato and seasoned fries

THE CHICKEN 12.50
Cornflake coated buttermilk fried
chicken served in a seeded bun with
gherkin, lettuce, red onion, tomato and
mayonnaise with seasoned fries

THE CLASSIC 12.50
Handmade beef patty with our
signature burger sauce served in a
seeded bun with gherkin, lettuce, red
onion, tomato and seasoned fries

Love this

THE PLANT BASED € 14.95
The revolutionary Beyond Meat® burger
that looks and cooks like meat. Plant-based
patty served with a cheese alternative
produced from coconut oil, vegan
mayonnaise, lettuce, tomato and crispy
onions in a seeded bun with seasoned fries

Simply ask our team to make your burger 'skinny' by
swapping your bun for half an avocado and fries for salad

MAKE IT YOUR OWN
Bacon 1.50 Smoked Cheddar ♻ 1.00
Grilled halloumi ♻ 1.00 Extra patty 3.00
Smashed avocado € 1.50 Chilli non carne € 2.00
Pulled chicken 3.00 Fried egg ♻ 1.00

DESSERTS

BELGIAN CHOCOLATE BROWNIE ♻ 5.95
Served with bourbon vanilla ice cream

Go good... CHURROS 6.95
Served with Dulce de Leche

COCONUT & RASPBERRY SORBETS € 3.95
Served with berries and mint

BISCOFF CHEESECAKE € 6.50
Served with banana and toffee sauce

INDULGENT SHARING BOARD 9.95
Perfect for two to share - mini chocolate brownie & Biscoff cheesecake,
churros with Dulce de Leche and raspberry & coconut sorbets

LUNCH

Served every day until 5pm
Swap to sweet potato fries +1.00

CHICKEN QUESADILLA 9.95
Chargrilled tortilla with pulled chicken,
black beans, peppers and lime. Served
with soured cream and seasoned fries

SMASHED AVOCADO,
FETA, & CHILLI ♻ 10.50
Served open on a toasted ciabatta
with seasoned fries

HANDMADE FISH FINGER WRAP 9.50
Two lightly breaded fish goujons with cos lettuce
and tartare sauce, served with seasoned fries

HANDMADE MEATBALL WRAP 9.95
Beef meatballs, spicy tomato & onion
sauce, Monterey Jack cheese, watercress,
tobacco onions and seasoned fries

LENTIL & CHICKPEA
QUESADILLA € 9.50
Served in a beetroot & chia seed wrap with
a gooey cheese alternative produced from
coconut oil, rocket and seasoned fries

BBQ CHICKEN, BACON &
CHEESE MELT 10.50
Served open on a toasted ciabatta
with rocket and seasoned fries

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.
If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

♻ = made with vegetarian ingredients.

€ = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. One of your 5-a-day - A portion of fruit or veg for our meals is based on a minimum 80g serving size and 80g edible pulp and/or 150ml pure fruit juice for drinks. Source of protein - At least 12% of the calories come from protein.