

## STARTERS

### Soup of the Day €5.50

Chefs daily soup served with homemade brown bread

Allergens 6 flour & oats, 7, 13

### Crispy Chicken Wings €8.95

100% Irish chicken wings fried till crisp. Tossed in your Choice of either fiery franks hot sauce or BBQ sauce served with Cashel blue cheese dip, celery sticks

Allergens 7, 8, 11, 12

### Baked Goats Cheese Tartlet €8.25

Five-mile goats cheese served with red onion jam, arugula leaf in savory tart

Allergens 6 wheat,7,9,11

### Lambay Crab claws €12.50

Cooked in Garlic Butter, white wine and fresh chilli served with toasted flat bread

Allergens 1,2, crab, 6 wheat,7,9

### Irish Hereford Prime Beef BBQ Short Rib, Cashel Blue Dip €8.95

Marinated and slow cooked Irish Beef short rib. Char grilled, finished with sticky syrup.

Allergens 7, 8, 12 and 13

## MAIN COURSES

### Traditional Fish and Chips €16.95

Light crispy battered Irish haddock fillet. With salt & vinegar chips, Tartare sauce and caramelized lemon minted pea puree

Allergens 3 Haddock, 6 wheat & oats, 7,9, 11, 12, 13

### Penne Carbonara €16.95

(Add Chicken for €2.00)

Penne pasta, bacon, cream, garlic, white sauce & parmesan

Allergens 6 wheat,7,9,11

### The Grain & Grill Irish Certified Angus

### Ground Steak Burger €16.95

Chargrilled beef burger, smoked bacon, mature cheddar cheese on a brioche bun with garlic aioli.”

The Scullery” relish, tomato, onion, crisp lettuce, served with twice cooked chunky chips

Allergens 6 wheat & oats, 7, 8, 11, 12, 13

### 10oz Certified Irish Angus Rib Eye

### Steak €23.95

Served with fries, sauté mushrooms and onions, green beans and pepper sauce

Allergens 7, 9

### Pan fried Lemon Sole €17.95

Pan Fried Lemon Sole Fillets, whipped potatoes, green beans and Tomato Hollandaise

Allergens 3 Sole, 5 wheat 7, 11, 12, 13

### Pulled Oats Vegan Bibimbap Bowl €15.25

Mix of Kimchi, wild rice, pickled radish, Asian pulled oats, roasted butternut squash, wilted greens, dressed with Korean style dressing, topped with toasted sesame seeds

Allergens 9, 10, 12, 13

### Super Guacamole Salad €14.95

Crisp green apple, pomegranate, roast butternut squash, Bulgar wheat, grated carrot, red cabbage, farmers mixed leaf tossed in house dressing with toasted seeds, feta cheese & guacamole

Allergens: 6 wheat, 7, 10, 12, 13

### Thai Green Curry

Aromatic Thai green curry served with Rice, matched with your choice of either chicken or prawns or vegetables

### Prawns €16.75

Allergens 1,2 prawn, 3 fish sauce, 6 wheat,8,10

### Chicken €15.50

Allergens 3 fish sauce,6 wheat,8,10

### Vegetable €14.50

Allergens 3 fish sauce,6 wheat,8,10

## SIDES

### Fries €3.95

### House Salad €3.95

Allergens 13

### Pepper Sauce €3.95

Allergens 7, 9

### Mashed Potatoes €3.95

Allergens 7

#### Allergen information

1 & 2 – Shellfish, 3 – Fish, 4 – Peanuts, 5 – Nuts, 6 – Cereal containing gluten, 7 – Milk, 8 – Soya, 9 – Sulphur Dioxide, 10 – Sesame Seed, 11 – Egg, 12 Celery and Celeriac, 13 – Mustard, 14 Lupines



## DESSERTS

### **Homemade Chocolate Fondant €6.95**

Smothered in chocolate hazelnut sauce with pistachio ice cream

**Allergens 5 hazelnut, 6 wheat, 7, 11**

### **Baked Apple Crumble €6.95**

Golden apple crumble served with crème anglaise

**Allergens 6 wheat, 7, 11**

### **Selection of Ice-Cream €6.25**

Served in a wafer

### **Gratinated Berries with Brandy and Mascarpone €6.95**

Seasonal berries marinated in brandy and honey, Gratinated with Mascarpone

**Allergen 6 wheat, 7, 8, 9, 11**

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