### STARTERS

**Soup of the Day**  
€5.50  
Chefs daily soup served with homemade brown bread  
Allergens 6 flour & oats, 7, 12

**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, rocket leaf in savory tartlet  
Allergens 6 wheat, 7, 9, 11

**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 BBQ sauce. Cashel blue cheese dip and celery  
Allergens 7, 8, 12 and 9

### SANDWICHES

**Rustic Roast Beef Ciabatta**  
€8.50  
100% Irish roast beef served on ciabatta bread with mayo, tomato, caramelized onion & arugula leaf  
Allergens 6 wheat, 7, 9

**Melted Special**  
€6.25  
Ham, cheese, tomato, onion served on white or brown bread  
Allergens 6 wheat, 7

**Maldron club Sandwich**  
€7.95  
Crispy bacon, chicken fillet, lettuce, plum tomato with mayonnaise on white or brown bread  
Allergens 6 wheat & oats, 7, 11

### SIDES

**Fries**  
€3.95  
Allergens 13

**House Salad**  
€3.95  
Allergens 13

**Pepper Sauce**  
€3.95  
Allergens 7, 9

**Mashed Potatoes**  
€3.95  
Allergens 7

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### MAIN COURSES

**Traditional Fish and Chips**  
€16.95  
Light crispy battered Irish haddock fillet. Tartare sauce, lemon wedge and pea puree  
Allergens 3 Haddock, 6 wheat & oats, 11

**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  
Char grilled beef burger, bacon, mature cheddar cheese on a brioche bun with garlic aioli. “The Scullery” relish, tomato, onion, crisp lettuce, served with chunky chips  
Allergens 6 wheat & oats, 7, 11, 12

**Pan fried Lemon Sole**  
€17.95  
Pan Fried Lemon Sole Fillets, whipped potatoes, green beans and Tomato Hollandaise  
Allergens 3 Sole, 7, 11

**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, 13, 12

**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, 13

**Thai Green Curry**  
Aromatic Thai green curry served with Rice, matched with your choice of either:  

- **Prawns**  
  €16.75  
  Allergens 1, 2 prawn, 3 fish sauce, 8

- **Chicken**  
  €15.50  
  Allergens 3 fish sauce, 6, 8

- **Vegetable**  
  €14.50  
  Allergens 3 fish sauce, 8

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**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
Allergens 6 wheat, 7

Gratinated Berries with Brandy and Mascarpone €6.95
Seasonal berries marinated in brandy and honey, Gratinated with Mascarpone
Allergens 7, 9