

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

Add Soup or Fries for just €3

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

House Salad €3.95

Allergens 13

Pepper Sauce €3.95

Allergens 7, 9

Mashed Potatoes €3.95

Allergens 7

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

Chargrilled 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

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

RED BEAN ROASTERY COFFEE DOCK			
Espresso (single)			€2.15
Espresso (double)			€2.75
Americano			€2.95
Cappuccino	<i>Contains allergen 7</i>		€3.20
Latte	<i>Contains allergen 7</i>		€3.20
Flat white	<i>Contains allergen 7</i>		€3.00
Tea			€2.50
Herbal tea			€2.50
Hot chocolate	<i>Contains allergen 7</i>		€3.50

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