ALL DAY EVERY DAY

FOR THE TABLE & SNACKS

- V GF ~ **NORCELLA OLIVES** — £4
- V GF ~ **SMOKED ALMONDS** — £4
- ~ **WARM BREAD** WITH TAPENADE, BROIGHTER GOLD BASIL RAPESEED OIL — £6
- ~ **HOMEMADE SAUSAGE ROLL** WITH BALLYMALOE RELISH, SALAD — £4
- V ~ **VEGAN SAUSAGE ROLL** — £4
- ~ **ANTIPASTI PLATTER** CURED MEATS, BALLYLISK CHEESE, OLIVES, TAPENADE AND SOURDOUGH — £14

SHAKES & SMOOTHIES

- ~ **THE GRAND** OATS, APPLE, BANANA, HONEY, CINNAMON, ALMOND MILK — £4
- V GF ~ **THE BEETBERRY** BEETROOT, RASPBERRY, GRAPES, CRANBERRY JUICE — £4
- GF ~ **SEASONAL BERRY & BANANA MILKSHAKE** — £5

V — VEGAN GF — GLUTEN FREE
GFO — GLUTEN FREE OPTION AVAILABLE

STARTERS

- GFO ~ **SEASONAL SOUP** WITH GUINNESS & TREACLE BREAD — £5
- GFO ~ **CREAMY SMOKED HADDOCK CHOWDER** WITH HOMEMADE GUINNESS & TREACLE BREAD — £7
- ~ **SALT & CHILLI SQUID** WITH WASABI MAYO — £8
- ~ **CRISPY CHICKEN WINGS** 'KOREAN STYLE' — £8
- V GF ~ **SPICED PADRON PEPPERS** WITH HUMMUS & DUKKUH — £6

SALADS

- GFO ~ **CHICKEN CAESAR SALAD** — £11
- ~ **CRISPY CONFIT DUCK SALAD** WATERMELON, POMEGRANATE SEEDS & CASHEW NUTS — £12
- GF ~ **IRISH GOATS CHEESE SALAD** WITH POACHED PEAR, PICKLED BEETROOT, CANDIED WALNUTS & BALSAMIC DRESSING — £11
- GF ~ **SMOKED SALMON SALAD** WITH PICKLED CUCUMBER, SWEET POTATO, BEETROOT, FETA & QUINOA — £12

SIDES

- ~ HAND CUT CHIPS — £4
- ~ ROCKET, PARMESAN & SHALLOT SALAD — £4
- ~ FRENCH FRIES WITH TRUFFLE & PARMESAN — £5
- ~ SEASONAL VEG — £4

SANDWICHES

- ~ **CROQUE MONSIEUR** CHEDDAR, BÉCHAMEL SAUCE & IRISH BAKED HAM, SALAD — £7
- ~ **SLOW COOKED BEEF BRISKET SANDWICH** WITH FENNEL & BEETROOT SLAW, FRENCH FRIES, KOREAN BBQ SAUCE — £12
- ~ **GRAND CAFÉ REUBEN** PASTRAMI, AGED CHEDDAR, CELERIAC SLAW, GHERKINS, RUSSIAN DRESSING, FRENCH FRIES — £12
- ~ **FISH FINGER SANDWICH** WITH MUSHY PEAS, TARTAR SAUCE & FRENCH FRIES — £12
- ~ **FISH TACOS** LEMON AIOLI, PICKLED VEG, FRENCH FRIES — £12

MAINS

- ~ **BEER BATTERED HADDOCK** WITH MINTED MUSHY PEAS, TARTAR SAUCE & HAND CUT CHIPS — £14
- ~ **MOROCCAN SPICED CHICKEN** CHICKPEA & COUSCOUS SALAD, ROASTED RED PEPPER & GOATS CHEESE — £14
- V GF ~ **CURRY ROASTED CAULIFLOWER** WITH COUSCOUS, CURRY OIL, SMOKED ALMONDS — £14
- GF ~ **ROAST FILLET OF COD** TOMATO, CANNELLINI BEANS, CHORIZO SAUSAGE — £18
- ~ **RIGATONI PASTA** WITH SLOW COOKED SHIN OF BEEF BOLOGNESE & PARMESAN CHEESE — £12

GRILL

- GFO ~ **IRISH BEEF BURGER** WITH AGED CHEDDAR, GHERKINS, RED PEPPER RELISH & FRENCH FRIES — £15
- GFO ~ **GRILLED IRISH SIRLOIN STEAK SANDWICH** SOURDOUGH, SHALLOT CHUTNEY, ONION RINGS, WATERCRESS, FRENCH FRIES & GREEN PEPPERCORN CREAM — £18
- GFO ~ **GRILLED IRISH SIRLOIN STEAK** WITH FRENCH FRIES, WATERCRESS, ONION RINGS & GREEN PEPPERCORN CREAM — £27

DESSERTS

- GF ~ **VANILLA ICE-CREAM** WITH HOMEMADE HONEYCOMB — £7
- ~ **WARM STICKY TOFFEE PUDDING** WITH VANILLA ICE-CREAM & BUTTERSCOTCH SAUCE — £7
- ~ **HOT CHOCOLATE FUDGE BROWNIE SUNDAE** WITH SALTED CARAMEL SAUCE & ICE-CREAM — £7
- V ~ **VEGAN CHOCOLATE BROWNIE** WITH COCONUT SORBET — £7
- GF ~ **SEASONAL BERRY PAVLOVA** — £7
- ~ **GÂTEAU DU JOUR** WITH CLOTTED CREAM — £4
- GFO ~ **SELECTION OF ARTISIAN CHEESES** WITH CHILLI JELLY & DITTYS OATCAKES — £12

FOOD ALLERGIES AND INTOLERANCES – WHEN ORDERING, PLEASE SPEAK TO STAFF ABOUT THE INGREDIENTS IN YOUR MEAL. PLEASE BE ADVISED THAT FOOD ALLERGENS ARE HANDLED IN THE KITCHEN. IN SOME CASES, ALLERGENS MAY BE UNAVOIDABLY PRESENT DUE TO SHARED EQUIPMENT OR THE INGREDIENTS USED. WE OFFER GLUTEN SENSITIVE OPTIONS BUT DO NOT OPERATE IN A FULLY GLUTEN-FREE KITCHEN.