



# ALL DAY EVERY DAY

## FOR THE TABLE & SNACKS

- V** **GF** ~ **NOCELLARA OLIVES** — £6
- ~ **HAND CRAFTED SOURDOUGH**  
HAND WHIPPED IRISH BUTTER — £4
- GF** ~ **NACHOS**  
SALSA, SOUR CREAM, CHEESE, JALAPEÑOS  
& GUACAMOLE — £16
- GF** ~ **LISHMAN CURED MEATS PLATTER**  
FENNEL SALAMI, COPPA, BRESAOLA  
& CORNICHONS — £14
- V** **GF** ~ **ANTIPASTI PLATTER** TAPENADE, SUN BLUSHED  
TOMATOES, NOCELLARA OLIVES, HUMMUS,  
BREADSTICKS & SOURDOUGH CROSTINI — £20
- ~ **PIGS IN BLANKETS**  
MUSTARD MAPLE SYRUP — £9

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

**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.

## STARTERS

- GF** ~ **CRISPY CHICKEN WINGS 'KOREAN STYLE'** — £11
- GF** ~ **ROAST PARSNIP SOUP** HONEY & THYME CHANTILLY,  
GUINNESS & TREACLE WHEATEN SCONE — £8
- ~ **PRAWN COCKTAIL**  
BABY GEM, MARIE ROSE, ATLANTIC PRAWNS — £12
- ~ **SMOKED SALMON CRUMPET**  
DILL CREAM CHEESE, CUCUMBER RELISH — £11
- ~ **CRISPY DEEP FRIED BALLYLISK CARROT &**  
CLEMANTINE JAM, QUINCE, MULLED CRANBERRIES — £11
- V** ~ **SPICED PADRÓN PEPPERS** WITH PISTACHIO DUKKA — £9

## SANDWICHES

- ~ **TURKEY & HAM CIABATTA** BRIE, CRANBERRY SAUCE,  
FRENCH FRIES & ROCKET SALAD — £16
- ~ **CROQUE MONSIEUR** CHEDDAR, BÉCHAMEL SAUCE  
& IRISH BAKED HAM, SALAD — £12
- ~ **SLOW COOKED PULLED PORK SANDWICH** WITH GREEN  
CHILLI SLAW, ROCKET SALAD & FRENCH FRIES — £18

## MAINS

- ~ **GNOCCHI** ROAST WILD MUSHROOM, AGED COMTE, CRISPY KALE & HAZLENUT BROWN BUTTER — £22
- ~ **TURKEY & HAM ROULADE**, OLIVE OIL MASH, ROAST ROOT VEGETABLES, MADEIRA GRAVY — £26
- ~ **BEEF SHIN BOLOGNAISE** PAPPARDELLE PASTA, PECORINO & PERSILLADE CRUMB — £24
- GF** ~ **LISDERGAN SIRLOIN STEAK** WITH TRIPLE COOKED CHIPS, ONION RING, WATERCRESS SALAD & PEPPERCORN SAUCE — £37
- ~ **IRISH BEEF BURGER** WITH AGED CHEDDAR, BABY GEM, GHERKINS, HASTINGS RED PEPPER RELISH & TRIPLE COOKED CHIPS — £22
- ~ **BEER BATTERED HADDOCK** WITH CRUSHED PEAS, TARTARE SAUCE & TRIPLE COOKED CHIPS — £23
- GF** ~ **PAN FRIED SEA BASS** WITH OLIVE OIL MASH, FINE BEANS, DUBLIN BAY PRAWNS & GARLIC BUTTER — £25
- GF** ~ **SLOW BRAISED STONE BRIDGE PORK BELLY** WITH CARAMELISED APPLES, CHESTNUT & SAGE STUFFING,  
POTATO & CELERIAC DAUPHINOISE, CALVADOS CREAM — £25

## SALADS

- ~ **CHICKEN CAESAR SALAD**  
WITH CRISPY BACON, AGED PARMESAN &  
SOURDOUGH CRISP — £18
- GF** ~ **GOAT'S CHEESE SALAD**  
WITH POACHED PEARS, PICKLED BEETROOT,  
CANDIED WALNUTS & FEUILLE DE BRICK — £18
- ~ **CRISPY DUCK SALAD**  
WITH WATERMELON, CASHEW NUTS,  
CORIANDER, SESAME SEEDS, GINGER &  
LEMONGRASS DRESSING — £19

~ **GRAND CAFÉ SUNDAY ROAST**  
SERVED WITH TRADITIONAL TRIMMINGS — £26

AVAILABLE EACH SUNDAY 12PM- 5PM

## SIDES

- V** ~ **TRIPLE COOKED CHIPS** — £6
- ~ **TRUFFLE & PARMESAN FRIES** — £8
- GF** ~ **BUTTERED GREENS** — £6
- GF** ~ **MIXED LEAF SALAD** PARMESAN  
& PICKLED SHALLOTS — £5
- GF** ~ **OLIVE OIL MASH** — £7
- GF** ~ **PEPPER SAUCE** — £3
- GF** ~ **GARLIC BUTTER** — £3
- GF** ~ **GARLIC MAYONNAISE** — £3

## DESSERTS

- ~ **ORANGE & BLACKBERRY CHEESECAKE**  
LEMON CURD, TAHINI & GINGER CRUMB — £9
- ~ **PANETTONE BREAD & BUTTER PUDDING**  
RUM & RAISIN ICE CREAM — £9
- ~ **CHRISTMAS PUDDING** BRANDY CUSTARD — £9
- V** **GF** ~ **MUINE GLAS CHOCOLATE ICE-CREAM**  
WITH AMARENA CHERRIES & HONEYCOMB — £8
- ~ **WARM CHOCOLATE BROWNIE SUNDAE** WITH  
VANILLA ICE-CREAM & BUTTERSCOTCH SAUCE  
— £11
- GF** ~ **IRISH CHEESE** KEARNEY BLUE, BALLYLISK,  
EXTRA MATURED AGED CHEDDAR. SEASONAL  
CHUTNEY, GRAPES & MILLER'S TOAST — £18