

ALL DAY EVERY DAY

TO START OR TO SHARE

- V** **GF** ~ **NOCELLARA OLIVES** — £6
- ~ **HAND CRAFTED SOURDOUGH**
WHIPPED MALTED BUTTER — £4
- GF** ~ **LISHMAN'S CURED MEAT PLATTER**
FENNEL SALAMI, COPPA, BRESAOLA
& CORNICHONS — £16
- V** **GF** ~ **SPICED PADRON PEPPERS**
PISTACHIO DUKKA & POMEGRANATE — £9
- ~ **SPANISH MINI CHORIZO**
WAGGLE DANCE HONEY AND MUSTARD GLAZE
& TOASTED SOURDOUGH — £9
- ~ **CRISPY PORK BELLY**
GINGER AND LEMONGRASS DRESSING — £10
- ~ **GRILLED FLAT BREAD**
BABA GANOUSH, POMEGRANATE,
CHARRED TENDER STEM BROCCOLI, FETA — £14
- GF** ~ **SEASONAL SOUP**
HOMEMADE GUINNESS & TREAACLE BREAD — £8
- ~ **WILD MUSHROOM & PARMESAN ARANCINI**
BLACK TRUFFLE AIOLI — £11
- ~ **HARISSA WINGS**
PICKLED CHILLIS & CORIANDER — £11
- GF** ~ **NACHOS**
SALSA, SOUR CREAM, CHEESE, JALAPEÑOS
& GUACAMOLE — £16

SANDWICHES / SALADS

- ~ **CROQUE MONSIEUR** MATURE CHEDDAR, GRANT'S HAM & ROCKET SALAD — £12
- ~ **SMOKED BBQ BRISKET SANDWICH** GREEN CHILLI SLAW, ROCKET & FRENCH FRIES — £17
- ~ **FISH FINGER SANDWICH** MINTED MUSHY PEAS, TARTAR SAUCE & FRENCH FRIES — £17
- ~ **CRISPY DUCK SALAD** WATERMELON, CASHEW NUTS, CORIANDER, SESAME SEEDS, GINGER & LEMONGRASS DRESSING — £19
- GF** ~ **GOATS' CHEESE SALAD** POACHED PEARS, PICKLED BEETROOT, CANDIED WALNUTS & FEUILLES DE BRICK — £18
- ~ **CHICKEN CAESAR SALAD** CRISPY BACON, AGED PARMESAN & SOURDOUGH CRISPS — £19

MAINS

- GF** ~ **LISDERGAN SIRLOIN STEAK** HAND CUT CHIPS, ONION RING, WATERCRESS SALAD & GREEN PEPPERCORN CREAM — £36
- ~ **SLOW BRAISED BEEF SHIN COTTAGE PIE** PICCALILLI & BUTTERED GREENS — £25
- ~ **BEER BATTERED HADDOCK** CRUSHED PEAS, TARTARE SAUCE & HAND CUT CHIPS — £22
- ~ **SLOW BRAISED PORK BELLY** POTATO & CELERIAC GRATIN, BRAISED RED CABBAGE,
DATE KETCHUP & PICKLED MUSTARD SEEDS — £25
- ~ **SMOKED GRANT'S HAM HOCK & THREE CHEESE MACARONI GRATIN** WHOLEGRAIN MUSTARD,
ROAST GARLIC & THYME CRUMB — SMALL £12 | LARGE £19
- ~ **PAN FRIED SEA BASS** OLIVE OIL MASH, FINE BEANS, DUBLIN BAY PRAWNS & GARLIC BUTTER — £25
- ~ **LISDERGAN IRISH BEEF BURGER** AGED CHEDDAR, BABY GEM, GHERKINS, RED PEPPER RELISH & HAND CUT CHIPS — £23
- V** ~ **GNOCCHI SORRENTINO** BASIL, MOZZARELLA, ROAST GARLIC & THYME CRUMB — £21

DESSERTS

- V** ~ **VEGAN MUINE GLAS CHOCOLATE ICE CREAM** AMARENA CHERRIES — £8
- ~ **WARM CHOCOLATE BROWNIE SUNDAE** SALTED CARAMEL & TOFFEE ICE CREAM, BUTTERSCOTCH SAUCE — £11
- ~ **WARM BANANA BREAD PUDDING** BUSHMILLS MASCARPONE, BUTTERSCOTCH SAUCE — £9
- ~ **CLANDEBOYE YOGURT & ORANGE BLOSSOM CHEESECAKE** POACHED RHUBARB, LEMON CURD, TAHINI & GINGER CRUMB — £9
- ~ **SALTED CARAMEL POT DE CRÈME** TOFFEE POPCORN — £8
- GF** ~ **ARTISIAN CHEESE SEASONAL CHUTNEY, GRAPES & MILLER'S TOAST**
 - ~ KEARNEY BLUE — £7
 - ~ BALLYLISK BRIE — £7
 - ~ EXTRA MATURE CHEDDAR — £7

~ **GRAND CAFE BRUNCH** 12PM - 3PM
AVAILABLE EACH SUNDAY AND BANK HOLIDAY
ACCOMPANIED BY LIVE MUSIC

SIDES

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

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.