













STARTERS / SHARING		SALAD / SANDWICHES	
PERELLÓ OLIVES V	£6	CHICKEN CAESAR SALAD Crispy Bacon, Aged Parmesan	£19
HAND CRAFTED SOURDOUGH Whipped Malted Butter	£6	& Sourdough Crisps	
CHARCUTERIE PLATE Grilled Sourdough, Fennel Salami,	£25	GOAT'S CHEESE SALAD Poached Pears, Pickled Beetroot, Candied Walnuts & Feuilles De Brick	£18
Coppa, Bresaola, Perelló Olives, Aged Cheddar, Cornichons & Balsamic Onions		CRISPY DUCK SALAD Watermelon, Cashew Nuts, Coriander, Sesame Seeds,	£19
SPICED PADRON PEPPERS V Pistachio Dukka & Pomegranate	£10	Ginger & Lemongrass Dressing	
GRILLED FLATBREAD Chilli & Garlic Hummus	£8	CROQUE MONSIEUR Dubliner Cheddar, Grant's Ham, Bechamel Sauce & Salad	£13
NACHOS Salsa, Sour Cream, Cheese, Jalapeños & Guacamole	£16	TURKEY & HAM CIABATTA Ballylisk Brie, Stuffing, Erin Grove Cranberry Sauce, French Fries & Rocket Salad	£17
CRISPY CHICKEN WINGS Chipotle Sauce	£12		
TRUFFLE ARANCINI Garlic Aioli, Truffle Cheese	£9		
PIGS IN BLANKETS Mustard Maple Syrup	£9		
CLASSIC PRAWN COCKTAIL Baby Gem, Cucumber, Marie Rose & Trout Caviar	£13		
BAKED CAMEMBERT Fig Relish, Mulled Cranberries & Biscuits (to share)	£18		
CURRIED ROAST PARSNIP SOUP Curry Oil, Homemade Guinness &	£8		\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\



Treacle Bread

MAINS DESSERTS

LISDERGAN SIRLOIN STEAK Hand Cut Chips, Onion Ring, Watercress Salad & Green Peppercorn Cream	£40	WARM CHOCOLATE BROWNIE SUNDAE Muine Glas Salted Caramel & Toffee Ice Cream, Butterscotch Sauce	£12
CRISPY IRISH CHICKEN KATSU CURRY Steamed Rice, Baby Pok Choi, Spring Onion and Pickled Cucumber	£26	CHRISTMAS CRÈME BRÛLÉE Bushmills Whiskey Vanilla Custard, Winter Berry Compote and Buttery Shortbread	£10
PAN FRIED SEA BASS Olive Oil Mash, Fine Beans, Dublin Bay Prawns & Garlic Butter	£29	WHITE CHOCOLATE AND CRANBERRY CHEESECAKE Mulled Cranberry Gel, Orange Cream	£10
LISDERGAN IRISH BEEF BURGER Dubliner Cheese, Baby Gem, Gherkins, Guinness Smokey Tomato Ketchup & Hand Cut Chips	£23	HOMEMADE CHRISTMAS PUDDING Brandy Anglaise, Muine Glas Vanilla Ice Cream	£10
KERALAN PLANT-BASED CURRY Sweet Potato with Spinach, Broccoli, Tomato, Coconut, Coriander and	£23	VEGAN CHOCOLATE MOUSSE Passionfruit Gel, Mango Sorbet SELECTION OF ARTISAN	£8
Aromatic Rice BEER BATTERED HADDOCK Crushed Peas, Tartare Sauce & Hand Cut Chips	£23	CHEESE Spiced Fig Relish, Grapes & Millers Toast	£17
TURKEY & HAM ROULADE	£27	SIDES	
Olive Oil Mash, Roast Root Vegetables, Madeira Gravy		Hand Cut Chips	£7
CHICKEN MILANESE	£27	Truffle & Parmesan Fries	£8
CHICKEN MILANESE Breadcrumbed Escalope of Chicken, Potato Gratin, Watercress, Parmesan		Waggle Dance Honey Roast Vegetables	£7
& Truffle Cream Sauce		Olive Oil Mash	£7
SUGAR PIT PORK CUTLET Wholegrain Mustard Mash, Creamed Sprouts, Date Ketchup	£27	Mixed Leaf Salad, Pickled Shallots & Parmesan	£6
		Pepper Sauce	£3
		Garlic Butter	£3
		Garlic Mayonnaise	£3

V Vegan









