STARTERS

Gambas Pil Pil

13.00

baked garlic and chili prawns, charred sourdough bread (crustacean, milk, wheat, lupin)

Beetroot Cured Salmon

13.50

green apple salad, watercress, trout roe, herb mayo, crisp bread (fish, sulfur dioxide, wheat)

Chicken Liver Parfait

12.50

orange chutney, candied walnut, toasted brioche (wheat, sulfur dioxide, walnut, milk, eggs, mustard)

Papri Chaat (VE)

8 50

crispy fried wafers, chickpeas, potatoes, tamarind chutney, yoghurt, and chaat spices

(wheat, milk, mustard)

Soup of the Day (VE)

8.50

homemade brown bread (celery, wheat, milk)

MAINS

10oz Sirloin Steak

37.00

skinny fries, green beans, roast garlic choice of peppercorn sauce or garlic butter (€9 supplement applied to package only) (wheat, milk, celery, sulphur dioxide, mustard)

Vegan Dahl Makhani (PB)

19 NC

charred poppadom, steamed basmati rice, mango chutney, pickled red onion (mustard, sulphur dioxide, celery)

Pan Fried Seabass

28.00

Roast Breast of Chicken

26.00

peas, bacon, mussels lemon beurre blanc, dill oil, fondant potato and black pudding terrine, savoy cabbage, jus potato (wheat, milk, celery, sulfur dioxide)

(fish, milk, mollusc)

Roast Fillet of Cod

27.00

gnocchi, leeks, parsley pesto, tenderstem broccoli (wheat, milk, fish, pine nuts, soy)

Main courses served with baby potatoes and vegetables

DESSERTS

Milk Chocolate Tart

9.50

berry compote (wheat, milk, soy)

Passion Fruit Cheesecake

9.50

mango and coconut sorbet (wheat, milk, egg)

Ginger Sponge Pudding

9.50

marinated pineapple and vanilla ice-cream (wheat, milk, egg, nuts)

Mespil Cheeseboard

13.00

wicklow brie, young buck blue, cheddar (wheat, milk, celery)

Ice-Cream Sundae

8.50 wafer, crushed oreos, raspberry sauce, marshmallow

(milk, wheat, soy, nuts)

(wheat, mint, celety, sairer dioxide)

CIDEC

Skinny Fries (VE)

5.50 (wheat)

Sweet Potato Fries (VE)

7.00 (wheat)

Gnocchi with Garlic Butter and Peas

6.00

(wheat, milk)

Mixed Leaf Salad (VE)

5.00

(milk, mustard)