

BISTRO MENU

"Classic yet relevant" The exact style of cooking you can expect to find in the Bistro.
Supporting local artisan suppliers, such as Pat at Star Seafood, Claire at Willow Farms and Kevin from Gluon Cross Dairy, our Executive Head Chef Cormac McCreary has created for you a unique and innovative experience that will take you on a journey through the extraordinary flavours of the South West of Ireland. All our Brouma beef is matured for 28 days, 100% Irish sourced in local farms by 3rd generation butchers O'Gorman's Meats, Castledermot, Co Kildare. Our steaks are matured and cut by Master Butchers in McLoughlin Meats in Dublin.

Quinoa salad

Pickled Red Cabbage, Sunflower Seeds & Avocado 12,14
18.50

Seafood Chowder

Homemade Brown Bread 2,3,4,5,6,9,14
12.50

Soup of the Day

Homemade Brown Bread 2,3,6,8
9.00

Crispy Duck Salad

Honey & Soya Dressing, Cashew Nuts 3,4,14
18.00

Sheen Falls Smoked Salmon

Mixed leaf, Red Onion & Capers 9,12,14
20.00

Burrata

Sneem Black Pudding, Caramelised Pear, Rocket & Balsamic Dressing 1,3,6,12,14
19.50

Crab cocktail

Avocado & Mango Salsa 3,4
21.00

WINE LIST



Bistro menu is served from 12.30pm to 9.30pm

All our Meat & Poultry is 100% Irish and is traceable from farm to fork. For those with special dietary requirements or allergies, who may wish to know the ingredients used, please refer to our allergen guide below.

1.Nuts 2.Celery 3.Milk 4.Crustacea 5.Mollusc 6.Gluten 7.Sesame 8.Eggs
9.Fish 10.Peanuts 11.Soybean 12.Mustard 13.Lupin 14.So2/Sulphates

We kindly ask you to refrain from using any mobile or electronic devices in the restaurant.



MAIN

Pan-Fried Corn-Fed Chicken

Ratatouille & Chorizo Sauce 2,3,14
24.00

8oz Beef Burger

Brioche Bun, Bacon Jam, Smoked Gubeen Cheese,
Wasabi Mayo & Chips 3,6,8,14
23.00

9oz Dry Aged Ribeye Steak

Beetroot, Horseradish & Watercress Salad 3,14
34.00

8oz Dry Aged Sirloin Steak

Grilled Portobello Mushroom, Tomato,
Chips & Peppercorn Sauce 3,14
33.00

Pan-Fried Salmon

Kimchi & Asian Dressing 4,7,9,10,11,12,14
24.00

Grilled Sole

Caper and Chive Butter & New Potatoes 3,6,9
36.00

Tagliolini with St Tola Feta

Broccoli & Basil Pesto 1,3,6,8
21.00

Vegan Chili Tacos

Guacamole & Salsa 2,14
21.00

SIDES

Organic Mixed
Leaf Salad 5.00

Fries 5.00

Truffle Fries 7.00

Mashed Potatoes 5.00

New Potatoes with Herbs 5.00

Creamed Spinach 5.00

Braised Red Cabbage 5.00

DESSERT

Exotic Baba

Mango & Passion Fruit Sorbet 3,6,8,
10.00

Bailey's Gateau

Coffee Ice Cream 1,3,6,8
10.50

Pear and Apple Crumble

Vanilla Ice Cream 1,3,6,8
10.00

Chestnut Saint- Honore

6,8,3
10.50

