

LUNCH MENU



STARTERS & SALAD

TODAY'S HOMEMADE SOUP €8.50

With Irish Soda Bread |1.a|7|9|

BUFFALO CHICKEN WINGS €13.50

Frank's Hot Sauce, Blue Cheese Dip, Cucumber & Fries|3| 7|10| **Large €16.95**

ROCKET CAESAR SALAD €11.95

Cos Lettuce, Wild Rocket, Croutons, Pancetta Bacon, Soft Boiled Egg, Basil Caesar Dressing, Parmesan |1.a|3|4|7|10|

SUPERGREEN SALAD €12.95

Kale, Edamame & Mung beans, Red Quinoa, Black rice, Avocado, Pumpkin seeds, tossed with Lemon dressing. |V|,|VE|

DUCK SALAD €16.95

Duck Confit, Fresh Herbed Garden Potatoes, Shallots, Red Cabbage, Fresh Organic Leaves. |10|

LYONNAISE SALAD €13.95

Warm Bacon Lardons, Lettuce, Chives, Poached Egg, New Potatoes, Garlic Croutons, Lyonnaise Dressing |10|

Add Grilled Chicken for €5 or Sizzling Chilli Prawns for €5

LUNCH MAINS

12HR BRAISED BEEF

€18.95

Creamy Mash Potato, Roast Celeriac, Sauté Green Beans, Beef Jus |7|9|

CHICKEN SUPREME

€18.95

Pan-Seared Chicken Supreme, Pomme Purée, Broccoli, Carrots Confit, Chicken Jus |7|9|

FISH & CHIPS

€19.95

Tempura Battered Fish, Minted Pea Purée, Tartar Sauce, Fries |1a|3|4|7|10|

THAI RED CURRY

€16.95

Bell Peppers, Sweet Potatoes, Baby Spinach, Lemon Grass, Kale, Coconut Cream, Jasmine Rice, Burnt Cashew Nuts, Pitta Bread

(Add Grilled Chicken or Prawns for €5) 8.a|V|VE|

TIGER PRAWN LINGUINE

€18.95

Garlic & Chilli, Lemon Confit, Cherry Vine Tomatoes, Baby Spinach, Parsley |1a|3|

FRESH PASTA

PASTA LINGUINE & TIGER PRAWNS Garlic & Chili, Lemon, Cherry Vine Tomatoes, Baby Spinach, Parsley |1a|3|

€18

Allergens

1.Cereals Containing Gluten: a)Wheat, b)Rye, c)Barley, d)Oats, e)Spelt | 2.Crustaceans:a) Crab, b)Lobster, c)Shrimps, d)Cray Fish, e)Krill |3.Eggs|4.Fish|5.Peanuts| 6.Soybeans| 7.Milk|8.Nuts:a)Almonds,b)Hazelnut, c)Walnut, d)Cashews, e)Pecan, f)Brazil Nuts, g)Pistachio, h)Macadamia, i)Queensland |9.Celery: Celeriac |10.Mustard |11.Sesame Seeds |12.Sulphur dioxide and Sulphite |13.Lupin |14.Molluscus:a)Clams, b)Oysters, c)Mussels, d)Snails, e)Octopus, f)Squid V- Vegetarian VE- Vegan GF - Gluten Free

LUNCH MENU

SANDWICHES

CLASSIC CLUB

€15.95

Freshly Baked Sourdough Bread, Grilled Chicken, Smoked Pancetta, Lettuce, Egg Mayo, Beef Tomato & Fries |1.a|3|7|

MORTADELLA & BURRATA

€14.95

Freshly Baked Sourdough Bread, Mortadella Salami, Peppery Rocket, Burrata, Sundried Tomato, Roast Pine Nuts Pesto & Fries |1|1a|3|4|10|

BURRATA & BASIL PESTO

€13.95

Freshly Baked Sourdough Bread, Burrata, Basil Pesto, Organic Mix Leaves & Fries

STEAK SANDWICH

€17.95

Freshly Baked Organic Sourdough Bread, Sundried Tomatoes, Tossed Leaves, Mustard Mayo & Fries|1a |3|7|10|

GRILLED MEDITERRANEAN VEGGIE €12.95

Freshly Baked Organic Sourdough Bread, Aubergines, Courgettes, Roast Peppers, Sud'n sol Tomatoes, olives, Vegan Feta & Fries

GRILLED CHICKEN €15.95

Freshly baked Sourdough Bread, Rocket, Pesto, Cherry Tomato, Parmesan & Fries |1a|5|7|



BURGERS

HH BEEF BURGER

€19.95

8oz Hereford Beef Patties, Bacon, Toasted Brioche, Chipotle Relish, Lettuce, Tomato, Slaw, Apple Wood Smoked Cheese & Fries |1a|3|7|10|

CHICKEN BURGER

€18.95

Grilled Chicken, Toasted Brioche Bun, Rainbow Slaw, Siracha, Pickles & Fries |1a|3|7|10|

ALL OUR SANDWICHES ARE MADE ON THE FINEST ORGANIC SOURDOUGH BREAD, BAKED FRESH IN HOUSE DAILY..

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PIZZA MENU

9" – 12"
Or



CLASSIC PIZZA

Margherita V | 1a | 7

€10 - €14

Crushed Italian Tomatoes, Basil,
Tamburro Fior di Latte Mozzarella, Extra
Virgin Olive Oil, Parmesan

Pepperoni 1a | 7

€12 - €16

Crushed Italian Tomatoes, Tamburro Fior di Latte
Mozzarella, Pepperoni

Diavola 1a | 7

€12 - €16

Crushed Italian Tomatoes, Tamburro Fior di latte
mozzarella. Basil, Spicy Salami, Chilli, Honey,
Extra Virgin Olive Oil

Parma 1a | 7

€12 - €16

Crushed Italian Tomatoes, Tamburro Fior di Latte
Mozzarella, Prosciutto, Rocket, Parmesan

Green One V | 1a | 7

€12 - €15

Tomatoes, Grilled Courgettes, Aubergines, Red
Peppers, Pesto, Tamburro Fior di latte mozzarella

Marinara V - VE | 1a |

€12 - €15

Crushed Italian Tomatoes, Basil oil, Fresh garlic,
Oregano, Extra Virgin Olive Oil

WHITE PIZZA

White One V | 1a | 7

€12 - €15

Cherry Tomatoes, Tamburro Fior di
Latte Mozzarella, Garlic, Sicilian Sea
Salt

Snow White 1a | 7

€12 - €16

Tamburro Fior di Latte Mozzarella, Semi Dried
Cherry Tomatoes, Pesto Oil, Fresh Garlic, Chorizo

Nduja 1a | 7

€12 - €16

Calabria Spicy Sausages, Smoked Cheese,
Cherry Tomatoes, Tamburro Fior di Latte
Mozzarella

Backyard 1a | 7

€12 - €16

Tamburro Fior di Latte Mozzarella, Smoked Cheese,
Fresh Cherry Tomatoes, Garlic, Basil, Coppa Salami,
Extra Virgin Olive Oil

Provalina 1a | 7

€12 - €16

Tamburro Fior di Latte Mozzarella, Smoked
Scarmorze Cheese, Semi Dried Cherry
Tomatoes, Basil Pesto, Extra Virgin Olive
Oil, Italian Pancetta



Extra Toppings:

Spicy salami, Pepperoni, Prosciutto, Pancetta, Nduja, Chicken, Chorizo, Coppa Salami €2

Fior di Latte Mozzarella, Cherry tomatoes, Semi Sundried Tomatoes, Courgettes, Aubergines, Rocket, Smoked Cheese, Peppers, Tomato Sauce €1



Sides & Dips:

Garlic Mayo . Blue cheese €2

Skinny Stealth Fries, Rosemary Salt, Aioli €4.50
|3|7|10|

Sweet Potato Fries, Sweet Chili Mayo, Parmesan Cheese €5.50
|3|7|10|



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