

MENU



WELCOME

Our focus is casual dining, offering a range of internationally inspired dishes with bold flavours made with local ingredients.

Our speciality is house smoked fish and meat which combines perfectly with our own craft ales, wine selection and home made breads.

Bowl of Olives and Crispy Coated Chickpeas €3.50

STARTER

Humus and Aubergine Dips with Pitta Bread €4.00
Falafel with Sweet Piccalilli and Pitta Bread €6.00
Grilled Chicken Wings with 1580m Rub and Aioli €6.00
Crispy Smoked Fish Balls of Cod & Salmon with Tartare Sauce..... €6.00
Smoked Mackerel Pate with Pitta Bread €6.00
Smoked Duck with Fig Conserve and Cherry Tomatoes €7.50
Roulade Confit Chicken, Parma Ham, Pistachio, Fig and Apricot .. €7.50

MAINS *All served with salad of your choice*

Grilled Skewer of Beef Kafta..... €12.00
Grilled Chicken Breast with BBQ Glaze.....€12.00
Slow Smoked Lamb Shoulder Marinated with Harissa Sauce..... €16.00
Hot Smoked Savoie Trout Fillet with Aioli €16.00
Côte de Boeuf **for two** - Sous Vide & Seared with Harissa €50.00

SALADS

Tomato and Roasted Aubergine Salad..... €5.00
Fresh Green Salad..... €5.00

SIDES

Coleslaw€4.00
Buttered New Potatoes €4.00
Grilled Summer Vegetable Skewer€6.00

DESSERTS

Homemade Ice Cream:
Vanilla Ice Cream€3.50
Coconut & Honey, Raspberry, Pistachio..... €5.00
Coffee ice cream with Hot Espresso €7.00
Chocolate Brownie with Cream or Vanilla Ice Cream €7.00
Crème Brûlée €6.00
Cheese Platter..... €7.00

Finish with local Genepi or our Mèlèse Flower Liqueur..... €5.00

* Service included

*** Please make staff aware of allergies and food intolerances**