

TO SHARE

Bread with dips.....	€6.50
Marinated olives (v).....	€3.00
Schiacciata, a thin crispy pizzabread with a fresh vine tomato, lemon and garlic dip (v).....	€6.00

STARTERS

Soup of the day with homemade farmhouse bread (v).....	€5.80
Duck liver pâté with fig and lime chutney.....	€8.00
Smoked haddock croquettes, poached egg, tarragon hollandaise.....	€8.00
Sweet potato and caramelised shallot tart, pecorino, apple and pickled fennel salad (v).....	€8.00
Local mussels, tarragon, bacon, white wine and whiskey broth.....	€8.50
Duck Carpaccio, orange and toasted walnut salad.....	€8.50

MAIN COURSES

Seafood pappardelle pasta, mussels, prawns, smoked haddock, tomato and marjoram.....	€18.00
Roast marinated chicken, thyme and apricot stuffing, braised red cabbage, creamy mash and gravy.....	€15.50
Pan-fried monkfish, morteau sausage, crushed potatoes, sprouting broccoli, sorrel beurre blanc.....	€20.00
Beetroot risotto, cashew nuts, shooting peas, mushrooms, chilli & Oisin goat's cheese shavings (v).....	€15.00
Lamb tagine, sweet potato, pearl couscous, tzatziki and homemade flat bread.....	€18.00
Braised haunch of wild boar, bacon and kale colcannon, heritage carrots, cider jus.....	€18.00
Spiced aubergine and smoked Gubeen bake, blackbeans, chickpeas, roast tomatoes (v).....	€15.00
Sirloin steak, 10oz, with sautéed mushrooms, onions and spinach, home cut chips, choice of horseradish aioli, garlic butter or pepper sauce.....	€23.00
Fillet steak, 8oz, with sautéed mushrooms, onions and spinach, home cut chips, choice of horseradish aioli, garlic butter or pepper sauce.....	€26.50

SALADS

Buffalo mozzarella, pearl couscous, courgette, asparagus, tomato, basil, roast pepper dressing (v).....	€12.50
Salad of seared beef fillet in maple, chilli & lime, chickpeas, sundried tomatoes, local leaves.....	€16.00
Sesame and ginger chicken, roast cashews, snow peas, carrots, scallions, bok choy, soy and lime dressing.....	€12.50

PIZZA

Margherita with tomato, mozzarella and oregano (v).....	€12.00
Chorizo and smoked gubbeen with mushrooms and sun-dried tomatoes.....	€13.00
Goat's cheese, charred aubergine, soft egg, pecorino, spinach and truffle oil.....	€15.00
Calzone with slow cooked beef, wild mushroom, tomato, mozzarella, rosemary, fontina cheese.....	€14.00
Gorgonzola, red onion, garlic and parsley oil, mozzarella, crisp potatoes (v).....	€13.00

SIDE ORDERS

Home cut chips.....	€3.50
- with celery salt & smoked garlic aioli.....	€4.00
Side salad.....	€4.30
Creamy mash.....	€3.50
Buttered vegetables.....	€3.50
Roast sweet potato wedges.....	€4.20
- with blue cheese dip.....	€4.70
Steamed greens.....	€4.00

DESSERTS

Chocolate and Jameson marquise, cherry tiffin base, burnt orange caramel.....	€6.50
Strawberry glory with crushed meringue, crème anglaise & vanilla ice cream.....	€6.50
Rhubarb and custard trifle, ginger crumb & toasted almonds.....	€6.50
Warm apple and hazelnut streusel cake with caramel ice cream.....	€6.50
Blondie and chocolate ice cream sundae with salted caramel popcorn.....	€6.50
Marmalade and vanilla bread & butter pudding with crème anglaise & cream.....	€6.50
Mango & passionfruit sorbet with fresh fruits.....	€6.50
Liqueur coffee / liqueur hot chocolate.....	€7.00
Mini chocolate cup.....	€2.30

WATER & JUICE

Today's Juice.....	€3.50
Pressed Apple juice.....	€3.00
Sparkling Apple juice.....	€3.00
Large Still / Sparkling Water.....	€4.60
Fentimans Curiosity Cola.....	€3.00
Fentimans Ginger Drink.....	€3.00
Homemade lemonade / Pink lemonade.....	€2.50
Carrot and Apple Juice.....	€3.00

COFFEE & TEA

Coffee, Espresso.....	€2.40
White Coffee.....	€2.50
Cappuccino.....	€2.90
Latté.....	€2.80
Mocha.....	€2.90
Hot Chocolate.....	€2.80
Barrys Tea.....	€2.20
Herbal Tea.....	€2.20

WHITE WINE

	Bottle	Pichet	Glass
Andantino Pinot Grigio/Garganega (IT)	€24.00	€8.00	€6.00
Kapuka Sauvignon Blanc (NZ)	€29.90	€9.90	€7.90
Champs de L` Hort Languedoc Chardonnay (FR)	€27.90	€9.30	€6.90
Cheval Sauvignon Blanc (FR)	€24.90	€8.30	€6.20
El Muro Macabeo (SP)	€22.90	€7.60	€5.70
Butterfly Ridge Riesling (AU)	€28.40	€9.50	€7.10
Salterio Albarino (SP)	€32.00	€10.60	€8.20

ROSÉ

	Bottle	Pichet	Glass
Honoré de Berticot Rosé (FR)	€28.00	€9.30	€7.00

RED WINE

	Bottle	Pichet	Glass
Character Santa Ana Malbec/Shiraz (AR)	€24.60	€8.00	€6.00
Madregale Montepulciano/Sangiovese (IT)	€28.00	€9.30	€7.00
Godou Malbec, Cahors (FR)	€29.90	€9.90	€7.50
Valdepalacios Rioja (SP)	€26.90	€8.90	€6.30
Nordoc Cabernet Sauvignon (FR)	€28.50	€9.50	€7.20
El Muro Tempranillo/Garnacha (SP)	€22.90	€7.60	€5.70
Percheron Shiraz/Mourvedre (SA)	€29.50	€9.80	€7.40

SPARKLING

	Bottle	Pichet	Glass
Prosecco Spumante (IT)	€38.00	-	€9.00
Elderflower Pip	-	-	€8.50
Bellini	-	-	€9.30

ELBOW BEERS

We're really proud of the beers that we brew next door in our tiny brewery. We've formulated them specifically to work with food and we're proud to say that they contain only natural ingredients. We named them after the old lanes and alleyways that made up medieval Cork.



ELBOW LAGER... glass €2.70 pint €5.30

WISDOM ALE..... glass €2.70 pint €5.30

ARROW WEISSE..... bottle €5.60

JAWBONE PALE ALE..... bottle €5.60

BEERS AND CIDERS

Heineken glass	€2.90	pint	€5.50
Murphys glass	€2.90	pint	€5.40
Budweiser / Coors / Sol / Bulmers			€5.00
Non- Alcoholic Paulaner			€5.40
Stonewell Irish Cider			€7.00

Please inform your server of any allergies/dietary requirements. Allergens folder available.

Please ask your server for details on our Daily Specials.

We have a Full Bar and an exciting Wine & Cocktail List.

All our food is homemade & sourced locally where possible. All our beef, pork, chicken and ham is Irish.

Olives may contain stones. Game may contain shot Coeliac & dairy free options available.