# ÁLL DAY EVERY DAY

# FOR THE TABLE & SNACKS

- O G ~ NORCELLA OLIVES £4
- U B ~ SMOKED ALMONDS £4
  - ~ **WARM BREAD** WITH TAPENADE, BROIGHTER GOLD BASIL RAPESEED OIL —— £6
  - ~HOMEMADE SAUSAGE ROLL
    WITH BALLYMALOE RELISH. SALAD £4
  - ~ VEGAN SAUSAGE ROLL £4
    - ~ANTIPASTI PLATTER CURED MEATS, BALLYLISK
      CHEESE, OLIVES, TAPENADE AND SOURDOUGH £14

# **SHAKES & SMOOTHIES**

- ~**THE GRAND**OATS, APPLE, BANANA, HONEY,
  CINNAMON, ALMOND MILK £4
- THE BEETBERRY

  BEETROOT, RASPBERRY, GRAPES,

  CRANBERRY JUICE £4
  - TO ~SEASONAL BERRY & BANANA MILKSHAKE —— £5
  - VEGAN — GLUTEN FREE
  - 60 GLUTEN FREE OPTION AVAILABLE

### **STARTERS**

- \*\*SEASONAL SOUP WITH GUINNESS & TREACLE BREAD £5
- © ~ CREAMY SMOKED HADDOCK CHOWDER WITH Homemade Guinness & Treacle Bread — £7
  - ~SALT & CHILLI SOUID WITH WASABI MAYO £8
  - ~CRISPY CHICKEN WINGS 'KOREAN STYLE' --- £8
- SPICED PADRON PEPPERS WITH HUMMUS
  & DUKKUH £6

### **SALADS**

- 60 ~ CHICKEN CAESAR SALAD £11
  - ~ GRISPY CONFIT DUCK SALAD WATERMELON, POMEGRANATE SEEDS & CASHEW NUTS — £12
- \*IRISH GOATS CHEESE SALAD WITH POACHED PEAR, PICKLED BEETROOT, CANDIED WALNUTS & BALSAMIC DRESSING — £11
- \*\*SMOKED SALMON SALAD WITH PICKLED CUCUMBER, SWEET POTATO, BEETROOT, FETA & OUINOA —— £12

# **SANDWICHES**

- ~ GROQUE MONSIEUR CHEDDAR, BÉCHAMEL SAUCE & IRISH BAKED HAM, SALAD £7
- ~ **SLOW GOOKED BEEF BRISKET SANDWICH** WITH FENNEL & BEETROOT SLAW, FRENCH FRIES, KOREAN BBO SAUCE—— £12
- ~ GRAND CAFÉ REUBEN PASTRAMI, AGED CHEDDAR, CELERIAC SLAW, GHERKINS, RUSSIAN DRESSING, FRENCH FRIES £12
- ~FISH FINGER SANDWICH WITH MUSHY PEAS. TARTAR SAUCE & FRENCH FRIES --- £12
- ~FISH TAGOS LEMON AIOLI, PICKLED VEG. FRENCH FRIES --- £12

### MAINS

- ~BEER BATTERED HADDOCK WITH MINTED MUSHY PEAS. TARTAR SAUCE & HAND CUT CHIPS £14
- ~MOROGGAN SPIGED CHICKEN CHICKPEA & COUSCOUS SALAD. ROASTED RED PEPPER & GOATS CHEESE £14
- GD ~ GURRY ROASTED CAULIFLOWER WITH COUSCOUS, CURRY OIL, SMOKED ALMONDS £14
  - ~ ROAST FILLET OF GOD TOMATO. CANNELLINI BEANS. CHORIZO SAUSAGE £18
    - ~ **RIGATONI PASTA** WITH SLOW COOKED SHIN OF BEEF BOLOGNESE & PARMESAN CHEESE £12

### **GRILL**

- መ ~IRISH BEEF BURGER WITH AGED CHEDDAR, GHERKINS, RED PEPPER RELISH & FRENCH FRIES £15
- GRILLED IRISH SIRLOIN STEAK SANDWIGH SOURDOUGH, SHALLOT CHUTNEY, ONION RINGS, WATERCRESS. FRENCH FRIES & GREEN PEPPERCORN CREAM £18
- $footnotemark{f Grilled}$  irish sirloin steak with French Fries, watercress, onion rings & Green peppercorn cream  ${f \pm}27$

### **SIDES**

- ~HAND CUT CHIPS £4
- ~ROCKET, PARMESAN & SHALLOT SALAD — £4
- ~FRENCH FRIES WITH Truffle & Parmesan —— £5
- ~SEASONAL VEG --- £4

# **DESSERTS**

- \*\* VANILLA ICE-CREAM WITH HOMEMADE HONEYCOMB £7
  - ~ WARM STICKY TOFFEE PUDDING WITH VANILLA ICE-CREAM & BUTTERSCOTCH SAUCE — £7
  - HOT CHOCOLATE FUDGE BROWNIE Sundae with salted caramel Sauce & ICE-Cream — £7
- "VEGAN CHOCOLATE BROWNIE WITH COCONUT SORBET — £7
- ~ SEASONAL BERRY PAVLOVA £7
  - ~VICTORIA SPONGE CAKE £4
  - ~CHOCOLATE CAKE —£4
  - ~RED VELVET CAKE ——£4

DOD ALLERGIES AND INTOLERANCES - WHEN ORDERING, PLEASE SPEAK TO STAFF ABOUT THE INGREDIENTS IN YOUR MEAL. PLEASE BE ADVISED THAT FOOD ALLERGENS ARE HANDLED IN THE KITCHEN. I some cases, allergens may be unavoidably present due to shared equipment or the ingredients used. We offer gluten sensitive options but do not operate in a fully gluten-free kitchen