## ALL DAY EVERY DAY

FOR THE TABLE \& SNACKS
(1) © norcella olves -£4
© © - smoked almonos - £4
-warm bread with tapenade, broighter gold bASIL RAPESEED OIL —f6 - homemade sausage roll with ballymaloe relish, salad -é
(- vegan sausage roll -e4

- antipasti platiter cured meats, ballylisk cheese, olives, tapenade and sourdough —ef14


## SHAKES \& SMOOTHIES

## ~THE GRAND

oats, APPLE, BANANA, HONEY,
CINNAMON, ALMOND MILK —€4

## O © - the beetberry

beetroot, raspberry, grapes,
cranberry julce - $£ 4$
(- seasonal berry \& banana
mLLKSHAKE - £5

STARTERS
(70) - seasonal soup with guinness \& treacle bread — $£ 5$
(7i. - Creamy smoked haddock chowder with homemade guinness \& treacle bread — £7
salt \& CHILII sQUID WITH WASABI MAYO -£8
Crispy chicken wings 'korean style' — $£ 8$
(1) © - spiced padron peppers with hummus
\& DUKKUH —£ $£ 6$

SALADS
(0io - Chicken caesar salad - £11

- CRISPY confit duck salad watermelon, pomegranate seeds \& Cashew nuts - £12
(1) IRISH GOATS CHEESE SALAD WITH POACHED PEAR, PICKLED beetroot, candied walnuts \& balsamic DRESSING - $£ 11$
© ~ smoked salmon salad with pickled cucumber, sweet potato, beetroot, feta \& quinoa - £12


## SANDWICHES

croque monsieur cheddar, béchamel sauce \& irish baked ham, salad —€ $£$
slow cooked beef brisket sandwich with fennel \& beetroot slaw, french fries,
korean bba 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 tacos lemon aioli, pickled veg, french fries — £12

## MAINS

-beer battered haddock with minted mushy peas, tartar sauce \& hand cut chips — £14
~moroccan spiced chicken chickpea \& couscous salad, roasted red pepper \& goats cheese - £14
(1) © - Curby roasted cauliflower with couscous, curby oll, smoked almonds - £14
( - ~Roast fillet of cod tomato, cannellinı beans, chorizo sausage - $£ 18$

* rigatoni pasta with slow cooked shin of beef bolognese \& parmesan cheese -£12

GRILL
(3i0 ~Irish beef burger with aged cheddar, gherkins, red pepper relish \& french fries — $£ 15$
(iii ~ - brilled irish sirloin steak sandwich sourdough, shallot chutney, onion rings, watercress, french fries \& green peppercorn cream - $£ 18$
(3i0) - grilled irish sirloin steak with french fries, watercress, onion rings \& green peppercorn cream -£27

## SIDES

~hand CUT ChIPs —€4

- rocket, parmesan \& SHALLOT SALAD-£4
~FRENCH FRIES WITH
truffle \& parmesan - $£ 5$
- seasonal veg —€


## DESSERTS

(a) vanilla ice-cream with homemade honeycomb -£7 ~WARM Sticky toffee puding WITH Vanilla ICE-Cream \& BUTterscotch sauce - £7 ~hot chocolate fude brownie sundae with salted caramel SAUCE \& ICE-CREAM — $£ 7$
(1) Vegan chocolate brownie
with coconut sorbet —€7
(1) - Seasonal berry paviova -£7

- victoria sponge cake -£4
- chocolate cake -£4
~red velvet cake -€4
(7i0 - selection of artisian cheeses
with Chill Jelly \& DItivs
oatcakes-£12
(1) - vegan - - bluten free
© - gluten free option available
food 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. IN 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 fuliy gluten-free kitchen.

