



STARTERS:

SOUP OF THE DAY (gfo) with homemade Guinness bread (4,6,8,9,11)	6.50	
PRAWN PIL PIL (gfo) with chorizo, garlic, fresh chilli & sour dough (2,3,6,11)	10	
HAND ROLLED DUCK SPRINGROLLS With bean sprouts, carrot shavings, spring onion, fresh chilli & hoi sin sauce (3,4,6,7,8,11)	9	
CLONAKILTY CRISPY BLACK PUDDING SALAD with poached free range egg, mini beets, roasted pine nuts, smokey bacon bits & mixed leaves. Finished with béarnaise sauce. (1,4,6,7,10,11)	10	
POTATO SKINS (vo,gfo,veo) with smokey bacon bits, cheddar & Sriracha mayo dip (4,8,11)	8	
CHICKEN WINGS (gfo) with a choice of hot buffalo, sticky thai with panko crumb or honey sriracha all served with mint yogurt dip (6,8,9,11)	9.50sml	15lrg
THAI STYLE MUSSELS (v,gf) With ginger, fresh chilli, garlic, fresh coriander, lime juice & butter, finished in white wine. (1,2,7,10,11)	9sml	15lrg



gf: gluten free gfo: gluten free on request v: vegetarian ve: vegan veo: vegan on request
All our beef is 100% Irish. No service charge & all gratuities go to the staff



MAINS:

FISH & CHIPS (gf) In a beer batter with homemade tartar sauce & pea puree (3,4,7,11)	17
HARRIGANS 8oz BEEF BURGER (gfo) with fries, applewood smoked cheddar, Homemade bacon jam on a brioche bun. (4,6,7,11)	16.50
THAI CHICKEN CURRY (gf) with shavings of carrots & courgettes, fresh chilli & sticky rice	16
CHICKEN SUPREME (gfo) With Clonakilty black pudding, crispy bacon, shitake mushrooms, baby carrots, creamy mash & roast vegetables (6,11)	21
BRAISED BEEF FEATHER BLADE IN RED WINE JUS (gf) with root vegetable, braised red cabbage, sultanas, horse radish puree & creamy mash (1,7,8,9,11)	22
CARBONARA PASTA (vo) with smoked pancetta, white wine, shallots, garlic & fresh coriander, served with garlic bread (4,6,11,)	17
STICKY THAI RIBS Baby back ribs in a sticky thai sauce topped with panko crumb Served with fries, corn on the cob & grilled tomato	



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MAINS CONTD.

VEGETARIAN HALLOUMI (v)	17
Moroccan style curry with chickpea, courgette, sweet potato, Dates, raisins, roasted almonds with mint yogurt dressing topped with Breadcrad halloumi (4,6,8,9,10,11)	
HALF CRISPY DUCK (gfo)	17.50
with tempura of vegetables, fries & hoi sin sauce (4,6,7,8)	
THAI MONK FISH CURRY (gf)	21
with shavings of carrots & courgettes, fresh chilli & sticky rice	

STEAKS

8oz PRIME IRISH SIRLOIN STEAK (gfo)	23
with mushrooms, onions & fries. Choice of blue béarnaise or whiskey pepper sauce. (4,7,11) A very tasty steak, Sirloin steaks with more marble (fat throughout the steak) are likely to be tasty and succulent.	
10oz PRIME IRISH RIBEYE STEAK (gfo)	26
with mushrooms, onions & fries. Choice of blue béarnaise or whiskey pepper sauce. (4,7,11) A large, tasty and tender steak with a high degree of marbling (a desirable dispersion of fat throughout the steak resulting in a more juicy and flavourful steak).	
7oz PRIME IRISH FILLET STEAK (gfo)	25
with mushrooms, onions & fries. Choice of blue béarnaise or whiskey pepper sauce. (4,7,11)	

Why not try our 'Steak on a stone' and have your steak cooked to your liking right



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in front of you. Ask your server for more details.

SIDES:

SMASHED GARLIC PARMESAN POTATOES (gf, v) oven roasted with lashings of garlic butter, sprinkled with parmesan (11)	5
SAUTEED MUSHROOMS & SPINACH (gf, v,veo) Shiitake mushrooms & fresh baby spinach in olive oil (11)	6
HANDCUT CHUNKY FRIES (gf,veo) Hand cut in house chunky fries	4.50
POSH FRIES (gfo, v) drizzled with truffle oil & parmesan shavings (11)	5
CREAMY MASHED POTATOES (gf, v) cream, butter, salt & pepper (11)	4.50

DESSERTS:

SEASONAL FRUIT CRUMBLE with Paganini vanilla ice-cream, brandy custard & sorbet biscuit (4,11)	8
WARM CHOCOLATE BROWNIE with salted caramel ice-cream & chocolate sauce (1,4,11)	7.50
CRÈME BRULEE (gfo) With pistachio ice-cream, mixed berries, shortbread biscuit (4,6,11)	8
MANGO & RASPBERRY ETON MESS Served with chopped strawberries & vanilla ice cream (4,11)	7.50
ICE-CREAM SUNDAE (gfo)	7.50



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Honeycomb, Paganini salted caramel, mint, vanilla ice-creams
Fresh honeycomb & fudge brownie pieces
(4,6,11)

OUR SUPPLIERS

Fivemiletown Creamery

Doyle Meats, Rathcoole

Rooney Wholesale Veg, Rathangan

Kish Fish, Howth

ALLERGEN LIST

1 nuts	2 shellfish	3 fish	4 eggs	5 lupin	6 gluten
7 sulphates	8 mustard	9 celery	10 tree nuts	11 dairy	12 soya
13 sesame					



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