

# LUNCH MENU

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## LIGHT BITES

<b>Chefs Homemade Soup of the Day</b>	7.50
House-Made Guinness Soda Bread - (1,3,7,9,12)	
<b>Smoked Haddock &amp; Potato Chowder</b>	9.95
Fennel, Dill Cream, Guinness Soda Bread - (1,2,3,7,9,12)	
<b>Pea &amp; Leek Risotto</b>	9.45
Aged Parmesan, Chive Oil (7,9,12)	
<b>Smoked Chicken, Leek &amp; Lardon Spring Roll</b>	9.95
Celeriac & Carrot Slaw, Cashew Crumble - (1,3,6,8,9,11,12)	
<b>Salt &amp; Pepper Monkfish Cheek</b>	10.95
Grape, Bacon Jam, Curry Mango Mayo - (2,3,6,7,11,12) – <i>Dinner Inclusive Supplement - 2</i>	
<b>Hot/Bbq Chicken Drumettes</b>	12.60
Blue Cheese Crumble, Celery Crudité - (2,6,7,9,11,12) – <i>Dinner Inclusive Supplement - 2</i>	
<b>Smoked Pancetta &amp; Gubbeen Cheese Croquette</b>	10.45
Tomato Relish, Shallot Jam	

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## SALADS

<b>Tomato, Cucumber, Avocado &amp; Pumpkin Seed</b>	12.95
Lemon Dressing - (11,12)	
<b>Cajun Chicken &amp; Crisp Bacon Caesar</b>	15.45
Baby Gem, House Dressing, Sourdough Croutons, Shaved Aged Parmesan - (1,2,3,7,11,12)	
<b>Roast Cauliflower, Sultana, Pickled Carrot</b>	12.45
Hazelnut, Rhubarb Vinaigrette - (8,12)	
<b>Honey Roast Goat's Cheese</b>	12.45
Horseradish, Orange, Roast Beetroot, Pomegranate Balsamic Dressing - (6,7,12)	

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## SIGNATURE SANDWICHES

### Warm Chicken Ceasar Wrap

13.95

Crispy Gem, House Ceasar Dressing, Parmesan Cheese, Smoked Bacon Lardons, Cajun Chicken, Served With Seasonal Side Salad And Fries.

– (1,3,6,7,11,12)

### Pulled Beef And Dubliner Cheese Philly Cheese Steak Ciabatta

14.40

Topped With House Relish And Red Onions, Served With Salad And Fries

– (1,3,7,9,10,11)

### Chicken Stuffing And Mayo Open Sandwich

12.50

Homemade Brown Soda Served With Seasoned Fries And A Mesclun Salad

– (1,3,7,10,11,)

### Warm Toasted Smoked Ham Red Onion Relish And White Cheddar On Sourdough

10.95

Served With Seasonal Side Salad And Fries

– (1,6,7,9,11,12)

### Make Your Own

Regular - 6.95 Toasted 7.95

Make Your Own Sandwich From The Choice Of The Following Ingredients

– 1. Ham 2. Chicken 3. Onion 4. Tomato 5. Cheese (7) 6. Lettuce 7. Coleslaw(3,10, 12) 8. Stuffing (1,7)

9. Crispy Onions (1) Add Chips/Cup of Soup 2.50

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## MAIN COURSES

### Signature Beef Burger (2 X 4 Oz)

21.50

Brioche Bun, Crispy Gem Lettuce, Tomato, Red Onion, Burger Relish, Garlic Aioli. With Twice Cooked Beef Dripping Fries and your Choice of Dubliner Cheddar, Wicklow Brie or Cashel Blue Cheese - (1,2,3,6,7,9,11,12)

### Massaman Thai Curry

17.95

Seasonal Vegetables, Spiced Coconut Cream, Jasmine Rice, Peanut Crumb - (6,8,9,10,12)

– Add Chicken - 4

### Beer and Seaweed Battered Fish of the Day

20.50

Twice Cooked Fries, Minted Pea Puree, Chunky Tartar Sauce (Please Ask Your Server for Today's Selection) - (1,2,3,7,11,12)

### French Trimmed Chicken Supreme

21.50

Creamed Leeks and Peas, Butternut Squash, Fondant Potato - (7,9,12)

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## THINGS TO NOTE

### **ALLERGENS:**

(1)Gluten (2)Fish (3)Eggs (4)Crustaceans (5)Molluscs (6)Soy (7)Lactose (8)Nuts (9)Celery (10)Peanuts  
(11)Mustard (12)Sulphites (13)Lupin (14)Sesame

**\*Our Standard Chips are not Vegetarian Friendly or Gluten Free but can be provided on request.\***

\*As We work in a live kitchen and make meals on request, PLEASE BE ADVISED IF YOU HAVE A SERIOUS ALLERGY OUR KITCHEN IS NOT COMPLETELY ALLERGEN FREE SO SMALL TRACES MAY STILL EXIST IN MEALS\* All Our Beef is Locally Supplied in Ireland

# DINNER MENU

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## STARTERS

<b>Chefs Homemade Soup of the Day</b>	7.50
House-Made Guinness Soda Bread - (1,3,7,9,12)	
<b>Salt &amp; Pepper Monkfish Cheek</b>	10.95
Grape, Bacon Jam, Curry Mango Mayo - (2,3,6,7,11,12)	
– <i>Dinner Inclusive Supplement - 2</i>	
<b>Smoked Haddock &amp; Potato Chowder</b>	9.95
Fennel, Dill Cream, Guinness Soda Bread - (1,2,3,7,9,12)	
<b>Smoked Chicken, Leek &amp; Lardon Spring Roll</b>	9.95
Celeriac & Carrot Slaw, Cashew Crumble - (1,3,6,8,9,11,12)	
<b>Crispy Pork Belly</b>	11.95
King Scallop, Burnt Apple Gel Black Pudding Granola, Pickled Carrot - (1,5,7,8,9,11,12)	
– <i>Dinner Inclusive Supplement - 2</i>	
<b>Pea &amp; Leek Risotto</b>	9.45
Aged Parmesan, Chive Oil (7,9,12)	
<b>Smoked Pancetta &amp; Gubbeen Cheese Croquette</b>	10.45
Tomato Relish, Shallot Jam	
<b>Hot/Bbq Chicken Drumettes</b>	12.60
Blue Cheese Crumble, Celery Crudit� - (2,6,7,9,11,12)	
– <i>Dinner Inclusive Supplement - 2</i>	
<b>Artisan Breads &amp; Butters</b>	9.95
Egg Yolk Jam - (1,3,7,11,12)	

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## SALADS

<b>Tomato, Cucumber, Avocado &amp; Pumpkin Seed</b>	12.95
Lemon Dressing - (11,12)	
<b>Honey Roast Goat's Cheese</b>	12.45
Horseradish, Orange, Roast Beetroot, Pomegranate Balsamic Dressing -(6,7,12)	
<b>Roast Cauliflower, Sultana, Pickled Carrot</b>	12.45
Hazelnut, Rhubarb Vinaigrette - (8,12)	
<b>Cajun Chicken &amp; Crisp Bacon Caesar</b>	15.45
Baby Gem, House Dressing, Sourdough Croutons, Shaved Aged Parmesan - (1,2,3,7,11,12)	

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## MAIN COURSES

### **Slow Roast Beef Feather Blade** 23.50

Celeriac Puree, Parsnip Crisp, Bourguignon Sauce, Spring Onion Mash, Roast Carrot, Yorkshire Pudding - (1,3,7,9,12)

– Dinner Inclusive 3 Euro Supplement

### **Signature Beef Burger (2 X 4 Oz)** 21.50

Brioche Bun, Crispy Gem Lettuce, Tomato, Red Onion, Burger Relish, Garlic Aioli. With Twice Cooked Beef Dripping Fries and your Choice of Dubliner Cheddar, Wicklow Brie or Cashel Blue Cheese - (1,2,3,6,7,9,11,12)

### **Chicken Caesar Burger** 19.50

Buttermilk Brined Crispy Fried Chicken Burger, Brioche Bun, Parmesan Cheese, Gem Lettuce, Bacon Jam, Caesar Dressing, Twice Cooked Beef Dripping Fries - (1,3,6,7,9,11,12)

### **8oz Sirloin Steak** 33.50

Mushroom Duxelle, Crispy Onions, Beef Dripping Chips, Bearnaise Sauce - (1,3,6,7,9,12)

– Dinner Inclusive 3 Euro Supplement

### **Beetroot Gnocchi** 19.50

Tarragon Cream, Goats' Cheese, Almond Crumb - (1,3,6,7,8,9,12)

### **French Trimmed Chicken Supreme** 21.50

Creamed Leeks and Peas, Butternut Squash, Fondant Potato - (7,9,12)

### **Grilled Pork Mohawk** 22.95

Black Pudding Mash, Apple and Mustard Jus, Parsnip Puree, Apricot Stuffing, Turnip Gratin - (1,6,7,9,11,12)

– Dinner Inclusive 3 Euro Supplement

### **Roast Salmon Fillet** 22.50

Roast Curried Cauliflower, Chive and Lemon Mash, Red Pepper Oil, Seaweed Butter - (2,7,9,12)

– Dinner Inclusive 3 Euro Supplement

### **Beer and Seaweed Battered Fish of the Day** 20.50

Twice Cooked Fries, Minted Pea Puree, Chunky Tartar Sauce (Please Ask Your Server for Today's Selection) - (1,2,3,7,11,12)

### **Massaman Thai Curry** 17.95

Seasonal Vegetables, Spiced Coconut Cream, Jasmine Rice, Peanut Crumb - (6,8,9,10,12)

– Add Chicken - 4

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## DRESSED FRIES

<b>Carbonara Fries</b>	14.95
- (6,7,9,12)	
<b>Roast Chicken Dinner Fries</b>	15.50
- (1,7,9,12)	
<b>Pulled Beef</b>	15.95
Bernaise Crispy Onions - (1,3,7,9,12)	

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## SIDES

<b>Broccoli And Almond Butter</b>	4.50
- (7,8)	
<b>Curried Cauliflower And Raisin</b>	5.50
- (6,9,12)	
<b>Tomato, Cucumber And Onion Salad</b>	4.50
- (11,12)	
<b>Mac And Cheese</b>	5.50
- (1, 3,7)	
<b>Twice Cooked Chips</b>	4.50

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## DESSERTS

<b>Fresh Baked Cookie</b>	7.95
Served With Vanilla Ice Cream And Butterscotch Sauce - (1,3,7)	
<b>Lemon And Strawberry Bread And Butter Pudding</b>	7.50
Served With White Chocolate And Strawberry Sorbet - (1,3,7)	
<b>Peanut Parfait</b>	7.50
Served With Chocolate Sauce, Caramelised Peanuts And Milk Chocolate - (1,3,7,8)	
<b>Banoffee Meringue With Caramelised Bananas</b>	7.50
Dried Banana Chips, Toffee Crème Chantilly And A Biscoff Crumb - (1, 3, 7)	
<b>Individual Apple Pie</b>	7.95
Served With Warm Custard And Whiskey Ice Cream - (1,3,7)	

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## THINGS TO NOTE

### **ALLERGENS:**

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# DRINKS

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## RED WINE

### **HAVALOS - Chile**

29 BTL - 7.50 GLS

Cabernet Sauvignon

– Thick skins lead to classify high tannins, and strong red and black fruit-forward characteristics on both the nose and palate. One of our House Red Wines and a Customer Favourite. (Contains: Sulfites)

### **FINCA FLORENCIA - Argentina**

37.99 BTL - 9.75 GLS

Malbec

– 90-year-old vineyards give this wine and more a finer and more elegant quality. It has soft summer fruit flavours with hints of pepper and spice.

### **NOEMIE VERNAUX - France**

35.00 BTL - 9.25 GLS

MERLOT

– Ripe damson and black cherry fruit flavours which are wrapped for a silky-smooth texture. (Contains Sulfites)

### **COSTA CRUZ - Spain**

36.99 BTL - 9.50 GLS

SHIRAZ

– Nicely fruity wine on the nose. Soft and rounded with dark berry fruits on the palate. Balanced and well structured, with a long balanced finish, full of primary aromas where liquorish notes also appear. (Contains Sulphites)

### **FINCA DEL MARQUESADO - Spain**

36.75 BTL

RIOJA

– Bright red cherry colour with garnet shades, Very Expressive aromas of red fruits and Violets

### **DOMAINE LAFOND - France**

59.99 BTL

CHATEAUNEUF DE PAPE

– Powerful and well-constituted wine. It gives a complex nose of cinnamon, cooked fruits and Morello cherry. After a rich and firm attack, the mouth expresses vanilla and peppery aromas which persist to the final. (Contains Sulfites)

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## WHITE WINE

### **HAVALOS - Chile**

29.00 BTL - 7.50 GLS

SAUVIGNON BLANC

– Clean, fresh and intense, with citrus and pear notes, light herbal touch, giving a fresh and attractive finish. One of our house white wines and a favourite in our restaurant.

### **BOSCO - Italy**

32.99 BTL - 8.50 GLS

PINOT GRIGIO

– Crisp and lean with a palate refreshing cleanliness. It balances a creamy nutty flavour with a lively zesty finish. (Contains Sulfites)

### **PÁ ROAD MARLBOROUGH - New Zealand**

46.99 BTL - 11.99 GLS

SAUVIGNON BLANC

– A classic Marlborough Sauvignon Blanc with a crisp finish and notes of Apple and Gooseberry. (Contains Sulfites)



**FOUNDSTONE - Australian****37.50 BTL - 9.50 GLS**

Chardonnay

– Unoaked modern style of Australian Chardonnay with fresh tropical fruits and a clean dry finish. (Contains Sulfites)

**CHARLY NICOLE - France****47.99 BTL**

BURGUNDY

– Subtly smoky and thrilling in minerality, this pure-fruited, lemon-scented Chablis highlights white peach and lime flavours etched by limestone and chalk. (Contains Sulfites)

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**SPARKLING WINES****BOSCO - Italy****35.00 BTL - 8.50 GLS**

Prosecco

– Its light body and delicate bouquet make it perfect for toasting special occasions. Its crisp flavor and fine bubbles provide an elegant finish.

**Pierre Zéro - Alcohol Free (Snipe)****7.50 BTL**

Prosecco

– Pale yellow color with shine and glint. delicate foam with aromas of tropical fruits, peaches, lychee and flowers. Fruit forward on the palette balanced by a clean freshness.

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**COCKTAILS****Maverick Martini****12.99**

This crowd-pleasing combination of vanilla and passion fruit, accompanied by a shot of sparkling wine, has spread far from its origins at London's Townhouse bar in the early 2000s.

**Espresso Martini****12.99**

The Woodstock's Espresso Martini is a sublime creation, featuring Fonté Coffee's finest espresso, blended with premium vodka and a touch of exquisite coffee liqueur. Served chilled in a crystal-clear martini glass, it's garnished with three hand-picked Fonté coffee beans, offering a sensory masterpiece in every sip.

**Kevin's Famous Old Fashioned****12.99**

The rich JJ Corry Whiskey blends seamlessly with bitters and a touch of sugar. Served over a large ice cube, garnished with an orange peel twist, it's a testament to Kevin's craft and JJ Corry's legacy.

**Oisin's Black Barrel Whiskey Sour****12.99**

Jameson Black Barrel Irish Whiskey meets fresh lemon juice and a touch of syrup. Shaken, strained, and garnished with a lemon wheel, it's a true blend of craftsmanship and quality.