

DINNER MENU

MON - FRI FROM 12:00PM

SAT - SUN FROM 3.30PM

APPETISERS**SUNDRIED TOMATO BRUSCHETTA**

Toasted sourdough, sundried tomato concasse, basil oil, rocket, parmesan shavings

€9.00**CHARCUTERIE BOARD**

Coppa salami, Iberico prosciutto crudo, Salame Napoli, smoked Gubbeen, Tipperary brie, Carrigaline garlic & herb cheese, roasted red pepper hummus, black olive tapenade & sourdough bread (SERVES 2 PEOPLE)

€16.00**IRISH FISH CAKES**

Severed with homemade tartar sauce & dressed leaves

€9.50**OSCAR'S CHICKEN WINGS**

Inferno hot sauce with Cashel blue cheese dip

€9.00**STEAMED ORGANIC MUSSELS**

Dill, garlic & white wine cream sauce. Served with garlic bread

€9.00**CHICKEN LIVER PARFAIT**

Toasted sourdough, bacon & whiskey marmalade, red currant

€9.50**SALADS****FETA SUPERFOOD SALAD**

Trio of quinoa, Feta cheese, baby spinach, roasted butternut squash, red onion, toasted cashew nuts, pomegranate seeds, mint & lemon dressing

ADD: CHICKEN + €4.50 GRILLED SALMON + €5 AVOCADO + €3

€14.00**CAESAR SALAD**

Baby gem leaves, red onion, cherry vine tomatoes, crispy croutes, parmesan shavings, Caesar dressing

ADD: BACON +€2.50 CHICKEN + €4.50

€13.00**ASIAN BEEF & PRAWN SALAD**

Flash grilled Irish beef steak, prawns, mixed leaves, fresh herbs, cucumber, fresh chilli, spring onion, sesame seeds, cherry tomato, red onion and Asian dressing

€17.50**VEGETARIAN****BUFFALO CAULIFLOWER WINGS & FRIES**

Breaded deep fried cauliflower florets, side of vegan hot sauce & vegan garlic aioli

€15.00**HALLOUMI BURGER**

Brioche bun, Halloumi cheese, red pepper hummus, baby gem, tomato, vegan garlic aioli & fries

€16.50**VEGGIE BURGER**

Brioche bun, three bean patty, spiced cheese, baby gem, tomato, guacamole & fries

€17.00SCAN HERE FOR
ALLERGENS

PLEASE NOTE A 10% SERVICE CHARGE APPLIES TO GROUPS OF 6 OR MORE.

ALL OF THIS GOES TO OUR STAFF

PLEASE NOTE WE DO NOT SPLIT BILLS

SCAN HERE FOR
VEGAN MENU

MEAT MAIN COURSES

- 10OZ CHAR GRILLED SIRLOIN OF IRISH BEEF** €30.00
Crispy fries, homemade onion rings and pink peppercorn sauce
- 8OZ RUMP FILLET STEAK** €29.00
Fondant potato, tobacco onion, roasted vine cherry tomatoes and pink peppercorn sauce
- STEAK AND EGGS** €19.00
Chargrilled 6oz sirloin of beef, pink peppercorn sauce, 2 fried Irish hen's eggs, dressed rocket & fries **UPGRADE TO 10OZ SIRLOIN +€7**
- PHILLY STEAK SANDWICH** €19.00
Ciabatta bread, sauté prime beef strips, chorizo strips, onions, peppers, mozzarella cheese, fries and garlic mayo
- CLASSIC BEEF BURGER** €18.50
Smashed prime Irish Beef, brioche bun, white cheddar, bacon, baby gem, tomato, red onion marmalade, mustard mayo, side of Andalouse sauce & fries
- NEW YORKER BURGER** €18.50
Smashed prime Irish beef, Brioche bun, baby gem, pickles, American bacon, monterey jack cheese, American mustard, ketchup and fries
- BUTTERMILK CHICKEN BURGER** €18.50
Brioche bun, spicy cheese, baby gem, pickled red onion, chipotle mayo, side of fries & garlic aioli
ADD: CRISPY BACON +€2.50
- OSCAR'S CHICKEN WINGS & FRIES** €18.00
Inferno hot sauce with Cashel blue cheese dip
- BRAISED WICKLOW IRISH LAMB SHANK** €24.50
Celeriac puree, champ mash, chunky roasted vegetables and red wine jus
- IRISH BEEF & GUINNESS STEW** €16.50
Irish beef, root vegetables & creamy mashed potato
- WILD MUSHROOM CHORIZO LINGUINI** €15.00
Sautéed wild mushroom, diced chorizo, white wine creamy sauce, basil and parmesan cheese
ADD CHICKEEN €4.50 ADD PRAWNS €4.50

SEAFOOD MAIN COURSES

- STEAMED ORGANIC MUSSELS** €18.00
Dill, garlic & white wine cream sauce. Served with fries or garlic bread
- TRADITIONAL FISH & CHIPS** €18.00
Irish beer battered fillet of haddock, green pea purée, classic tartar sauce,crispy fries
- SEAFOOD CHOWDER** €15.00
Salmon, smoked haddock, cod, mussels, side of Guinness brown soda bread
- CATCH OF THE DAY**
Please ask the server
- SIDES:** €6.00
Crispy fries | Mixed baby leaf salad | Mixed Garden vegetables

OUR BURGER MEAT IS GLUTEN FREE. ITEMS PREPARED IN KITCHEN ARE NOT PREPARED IN A NUT & GLUTEN FREE ENVIRONMENT.

MEAT, FISH, AND GLUTEN PRODUCTS ARE COOKED IN THE SAME COOKING OIL. ALL OUR BEEF IS OF IRISH ORIGIN