

CANAPÉS

MEAT

Caesar Cups

A twist on the classic Caesar salad, with crisp romaine, egg, prosciutto, and crunchy croutons in a delicate bite-sized cup. (1,3,4,7,10)

Mini Yorkshire Puddings

Traditional Yorkshire puddings filled with tender pastrami and a tangy mustard mayo. (1,3,7,10)

Chicken Satay Skewers (GF)

Juicy marinated chicken skewers served with a fragrant coriander yogurt dip. (5,7)

SEAFOOD

Smoked Salmon Blinis

Light, fluffy blinis topped with silky smoked salmon, rich cream cheese, and luxurious caviar. (1,3,4,7)

Prawn Cocktail Cones

A sophisticated twist on the beloved 80's classic, featuring succulent prawns tossed in a creamy Marie Rose sauce, served in a crisp, delicate cone for the perfect bite. (2,3,4,7)

VEGETARIAN & VEGAN

Mixed Vegetable Pakoras (VG, GF)

Light and crispy spiced vegetable fritters served with a refreshing mint and mango yogurt dip. (7)

Vine Tomato Bruschetta (V)

Sweet vine-ripened tomatoes, fresh mozzarella, and vibrant salsa verde on a crisp crostini. (1,7)

Chicory with Pear & Gorgonzola (V, GF)

A delicate combination of ripe pear and creamy Gorgonzola, topped with toasted walnuts for a delightful crunch. (7,8 walnuts)

Mushroom Arancini (V)

Golden risotto balls infused with earthy mushrooms, served with zesty lemon aioli. (1,3,7,10)

Panko-Crusted Halloumi (V)

Crispy halloumi coated in golden panko breadcrumbs, drizzled with a sweet apricot glaze. (1,3,7)

Cream of Mushroom Vol-au-Vents (V)

Delicate, golden puff pastry cases filled with a rich and velvety mushroom cream, infused with garlic, shallots, and fresh thyme. Finished with a touch of truffle oil and Parmesan shavings for a luxurious bite. (1,7,12)

STARTERS

MEAT & POULTRY

Chicken Liver Pâté with Melba Toast

Smooth and creamy chicken liver pâté, delicately seasoned and served with crisp melba toast for the perfect crunch. Served with Chilli Jam (1,7,9)

Rustic Pork Terrine

A rich and tasty coarse-cut pork terrine, perfectly seasoned and served with a house-made chili & red pepper jam for a touch of sweetness and heat. Accompanied by crisp toasted sourdough for the perfect bite. (1,9,10)

Pressed Loin of Pork Fillet

Tender spiced pork loin, served with a delicate leek and mustard dressing, accompanied by crispy toast. (1,3,7,9,10)

Pressed Loin of Spiced Lamb

Slow-cooked and delicately pressed spiced lamb loin, infused with aromatic cumin, fennel, and rosemary. Served with a silky roast garlic purée, caramelized shallots, and a zesty salsa verde to balance the richness. Finished with a drizzle of pomegranate molasses for a sweet-tart contrast. (9,10)

Duck Rillettes with Pickled Cherries & Toasted Brioche

Slow-cooked duck rillettes, served with sweet-tart pickled cherries and buttery toasted brioche. (1,7,10)

Crispy Chicken Croquettes

Golden-fried croquettes filled with tender confit chicken, served with a smoked paprika aioli. (1,3,7,10)

Beef Tartare with Mustard Emulsion & Quail Egg

Hand-chopped prime Irish beef seasoned with shallots, capers, and a hint of Dijon, topped with a soft quail egg and served with toasted sourdough. (1,3,10)

Allergen Key

(Numbers correspond to allergens present in each dish)

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STARTERS

FISH & SEAFOOD

Garlic Chilli Prawns with Black Pudding

Succulent prawns sautéed in garlic and chili butter, paired with crispy black pudding for a bold flavour contrast. (1,2,4,7,9,10)

Seared Scallops with Pea & Mint Purée (*Single Supplement Applies*)

Perfectly seared scallops paired with a fresh pea and mint purée, burnt apple, and crisp black pudding. (1,4)

Seared Scallops with Cauliflower Purée (*Single Supplement Applies*)

Succulent scallops served with a smooth cauliflower purée, almond dukkah, and aromatic curry oil. (4,7,8 almonds,11)

Medley Fish Cakes

House-made fish cakes, lightly crisped and served with a tangy sriracha mayo, fresh lemon, and pickled cucumber. (1,3,4,10)

Crispy Salt & Pepper Squid

Lightly battered squid with a crisp coating, served with a zesty lime aioli and a sprinkle of fresh chili. (1,4,14)

Whiskey-Cured Salmon Gravlax

House-cured Irish salmon infused with whiskey, served with pickled cucumber, horseradish crème fraîche, and rye crisps. (1,4,7)

Grilled Mackerel with Citrus & Fennel Salad

Charred mackerel fillets paired with a refreshing shaved fennel, orange, and caper salad, finished with a light mustard dressing. (4,10)

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STARTERS

VEGETARIAN

Roast Fig & Beetroot Salad

A rich combination of sweet roasted figs and earthy beetroot, finished with a creamy goat's cheese mousse, prosciutto, and a vibrant walnut pesto. (7,8 walnuts)

Heirloom Tomato & Mozzarella Salad

Ripe heirloom tomatoes paired with fresh mozzarella, crunchy croutons, and a bold black olive tapenade. (1,7)

Macroom Irish Buffalo Mozzarella Salad

Creamy buffalo mozzarella with sweet cherry tomatoes, Cypriot figs, garlic-chili dressing, candied walnuts, and pickled beetroot for a perfect balance of flavours. (7,8 walnuts)

Charred Leek & Truffle Tartlet

A delicate shortcrust pastry filled with creamy truffle-infused leeks and topped with a Parmesan crisp. (1,7,10)

Wild Mushroom & Thyme Arancini

Crispy risotto balls infused with wild mushrooms and fresh thyme, and aged Parmesan (vegan version available), served with a lemon-garlic aioli. (1,3,7,10)

Smoked Aubergine & Labneh with Pomegranate

Silky smoked aubergine purée, topped with tangy labneh (middle Eastern strained yogurt), toasted pine nuts, and pomegranate seeds, served with warm flatbread. (1,7,8 almonds)

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MAINS

MEAT & POULTRY

Crispy Pork Belly

Slow-roasted pork belly with a silky carrot purée, caramelized roasted carrots, and a creamy mustard sauce. (7,10)

Prime Irish 10oz Ribeye

Juicy, perfectly marbled Irish ribeye, served with grilled portobello mushrooms and a rich red wine jus. (9,12)

Prime Irish 8oz Fillet (*Single Supplement Applies*)

Tender, premium Irish fillet steak, accompanied by a grilled portobello mushroom and a bold, peppery sauce. (7,9,12)

Rack of Lamb (*Single Supplement Applies*)

Succulent rack of lamb, served with slow-roasted ratatouille and a vibrant salsa verde. (10)

Chicken Supreme

Juicy chicken supreme in a creamy tomato and mascarpone sauce, complemented by a bold black olive tapenade. (7)

FISH & SEAFOOD

Herb-Crusted Cod Fillet

Delicately baked cod with a golden herb crust, served over a velvety butter bean and leek cream sauce. (1,4,7,10)

Roast Hake

Succulent roasted hake paired with tender broccoli and a rich, smoky romesco sauce. (4,8 almonds)

Monkfish Medallions (*Single Supplement Applies*)

Luxurious monkfish medallions served with a vibrant red pepper and lobster bisque. (2,4,7,9)

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MAINS

VEGETARIAN & VEGAN

Three Bean & Sweet Potato Chilli (VG, GF)

A hearty and wholesome plant-based chili with a blend of three beans, slow-cooked sweet potato, and warming spices, topped with creamy guacamole and finished with burnt lime.

Aubergine Parmigiana (V)

Layers of tender roasted aubergine, slow-cooked tomato and basil sauce, and creamy mozzarella, baked until golden and bubbling. Finished with a sprinkle of aged Parmesan and fresh basil. (1,7)

Cep & Barley Risotto (V)

A rich and creamy risotto made with earthy cep mushrooms, roasted shiitake, and wilted kale, finished with aged Parmesan (vegan version available). (1,7)

Satay Sweet Potato Curry (VG, GF)

A luscious sweet potato curry infused with aromatic satay flavours, served with wilted spinach, dry-roasted peanuts, and fragrant steamed rice. (5,6,7)

Aubergine & Chickpea Curry (VG, GF)

A fragrant and comforting curry with slow-braised aubergine and chickpeas in a spiced coconut sauce, served with fluffy steamed rice.

Wild Mushroom & Truffle Pappardelle (V)

Fresh egg pappardelle tossed in a creamy truffle sauce with wild mushrooms, garlic, and aged Parmesan (vegan version available). (1,7)

Stuffed Butternut Squash with Cranberries & Pecans (VG, GF)

Roasted butternut squash filled with a fragrant quinoa stuffing of cranberries, pecans, and fresh herbs, finished with a maple glaze. (8 pecans)

Spinach & Ricotta Cannelloni (V)

Baked pasta tubes filled with a creamy spinach and ricotta mixture, topped with a slow-cooked tomato and basil sauce and melted mozzarella. (1,3,7)

Vegan Thai Green Curry (VG, GF)

A fragrant coconut-based curry with fresh seasonal vegetables, Thai basil, and kaffir lime leaves, served with jasmine rice. (6)

Harissa Roasted Aubergine with Chickpea & Date Salad (VG, GF)

Smoky aubergine glazed with harissa, paired with a spiced chickpea and date salad, finished with a drizzle of tahini dressing. (11)

SIDES

New Potatoes with Salsa Verde

Tender new potatoes tossed in a zesty, herb-infused salsa verde. (10)

Olive Oil Crushed Potatoes

Rustic-style potatoes, gently crushed and drizzled with fragrant olive oil.

Duck Fat Roasties

Crispy golden roast potatoes infused with rosemary and garlic.

Seasonal Greens with Roast Garlic Dressing

A medley of fresh seasonal greens, lightly dressed with roasted garlic for a subtle depth of flavour. (10)

Roast Root Vegetables with Honey & Thyme

A caramelized blend of seasonal root vegetables, glazed with honey and fragrant thyme.

Potato Fondant

Luxuriously tender and buttery potatoes, slow-cooked in a rich stock until golden and melt-in-your-mouth soft. (7,9)

Potato Dauphinoise

Layers of thinly sliced potatoes baked in a creamy garlic-infused sauce with a hint of nutmeg. (7)

Stir-Fried Green Beans with Garlic & Chilli

Crisp, vibrant green beans tossed in a fragrant garlic and chili stir-fry for a perfect balance of heat and freshness. (9)

Creamy Buttery Mashed Potatoes

Velvety smooth mashed potatoes, whipped with rich butter and cream for a luxuriously silky texture. (7)

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SALADS

Classic Greek Salad

A refreshing mix of ripe tomatoes, cucumber, Kalamata olives, and feta cheese. (7)

Rocket, Pear & Parmesan Salad

Peppery rocket leaves, sweet pear slices, and shavings of aged Parmesan. (7)

Dressed Potato Salad

Creamy potato salad tossed with a light dressing for a perfect balance. (3,7,10)

Red Cabbage & Carrot Slaw with Chipotle Mayonnaise

A crunchy, smoky, and slightly spicy slaw dressed in chipotle mayo. (3,10)

Macroom Irish Buffalo Mozzarella Salad

Creamy Irish buffalo mozzarella paired with toasted walnuts and fresh greens. (7,8 walnuts)

EVENING FOOD

Spiced Chicken or Halloumi Box

A flavourful mix of crispy spiced chicken or golden halloumi, served with fresh slaw and a zesty dipping sauce. (1,3,7,9,10)

Hand-Stretched Pizzas

A selection of artisan pizzas with rich tomato sauce, melty cheese, and premium toppings. (1,3,7)

Beef Burger Sliders

Juicy mini beef burgers served in soft brioche buns with fresh lettuce, cheese, gherkins, and a signature sauce. (1,3,7,10)

Crispy Fish Goujons & Chunky Chips

Golden, crispy battered fish goujons served with thick-cut, hand-seasoned chunky chips and a side of house tartar sauce. (1,3,4,7)

Mini Falafel Burgers (VG)

Tasty mini falafel patties served in soft vegan buns with crisp lettuce, vegan cheese, tangy gherkins, and a signature spiced sauce. (1,6,10)

Burrito Wraps

Soft flour tortillas filled with a choice of spiced chicken, slow-cooked beef or pork, seasoned black beans, paired with fresh salsa, guacamole, and shredded cheese. (1,7)

DESSERTS

Classic Tiramisu

A luxurious Italian dessert featuring espresso-soaked sponge, layered with creamy mascarpone and a dusting of rich cocoa. (1,3,6,7,8 nuts,12)

Crème Brûlée Tart

A delicate vanilla custard encased in a crisp almond tart shell, finished with a caramelized sugar crust. (1,3,6,7,8 almonds)

Lemon Meringue Tart

Buttery shortcrust pastry filled with tangy lemon curd, topped with fluffy toasted meringue. (1,3,6,7,8 nuts)

Chocolate Dome

A decadent dark chocolate mousse encased in a glossy chocolate shell, served with a raspberry coulis. (1,3,6,7,8 nuts)

Strawberry & Burren Balsamic Cheesecake

A velvety cheesecake infused with Burren balsamic reduction, topped with fresh strawberries. (1,7,12)

White Chocolate & Raspberry Cheesecake

A rich and creamy white chocolate cheesecake layered with fresh raspberries on a biscuit base. (1,6,7,12)

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VEGAN DESSERTS

Vegan Dark Chocolate Mousse (VG, GF)

A rich, silky coconut-based chocolate mousse, topped with cacao nibs and hazelnut praline.
(8 hazelnuts,6)

Coconut & Mango Panna Cotta (VG, GF)

A tropical-inspired dessert made with creamy coconut milk and fresh mango purée, topped with a passionfruit glaze. (6)

Vegan Lemon Tart with Aquafaba Meringue (VG)

A buttery shortcrust pastry filled with tangy lemon curd, topped with a lightly torched aquafaba meringue. (1,6)

Avocado & Lime Cheesecake (VG, GF)

A creamy avocado and lime cashew-based cheesecake, set on a date and almond crust.
(8 cashews, almonds,12)

Baked Pears with Maple & Pecan Crumble (VG, GF)

Slow-roasted pears drizzled with maple syrup, topped with a crunchy pecan oat crumble.
(8 pecans,1 gluten optional for oats)

Retro Ice Cream & Jelly (V, GF)

A nostalgic dessert featuring wobbly fruit jelly and a scoop of classic vanilla bean ice cream, topped with whipped cream and sprinkles for the ultimate throwback treat. Available in a selection of flavours, including strawberry, raspberry, blackcurrant, and orange. (7,12)

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DESSERT BAR

Mini Cheesecake Bites

A selection of bite-sized cheesecakes, offering classic and seasonal flavours. (1,2,6,7)

Tiramisu Cups

Mini portions of our signature tiramisu, served in elegant cups. (1,3,6,7,8 nuts)

Chocolate-Covered Strawberries

Juicy strawberries dipped in premium dark chocolate, finished with a drizzle of white chocolate.

Assorted Macarons

Delicate almond meringue shells filled with silky ganache and fruit-infused buttercreams.
(3,6,7,8 almonds)

Chocolate Truffles

Handmade rich chocolate truffles, dusted with cocoa and infused with liqueur. (6,7,8 nuts)

VEGAN DESSERT BAR

Vegan Chocolate Truffles (VG, GF)

Decadent plant-based truffles made with rich dark chocolate and coconut cream, dusted with cocoa powder. (6,8 nuts)

Vegan Cheesecake Bites (VG, GF)

Mini cashew-based cheesecakes with flavours like raspberry swirl, passionfruit, and chocolate caramel. (8 cashews, almonds,12)

Coconut Yogurt & Granola Cups (VG, GF)

Creamy coconut yogurt layered with house-made granola and fresh berries.
(1 gluten optional, 8 almonds, 12)

Raw Date & Cacao Energy Balls (VG, GF)

Nutty, naturally sweet energy bites made with dates, raw cacao, and coconut flakes.
(8 cashews, almonds,12)

Chocolate-Dipped Banana Bites (VG, GF)

Frozen banana slices coated in dark chocolate and sprinkled with crushed hazelnuts.
(8 hazelnuts, 6)

Fresh Fruit Skewers (VG, GF)

A vibrant selection of seasonal fruits, elegantly skewered for a refreshing bite.

SUPPER BOWLS

Beef Bourguignon

Slow-braised beef in a rich red wine sauce, served over creamy mashed potatoes and finished with fresh parsley. (7,9,12)

Braised Lamb Shoulder Tagine

Tender, slow-cooked lamb infused with warming Moroccan spices, served with fragrant herb couscous. (1)

Red Chicken Curry

A vibrant Thai-style curry with succulent chicken, fresh coriander, bean sprouts, and steamed jasmine rice. (4,6)

Three Bean & Sweet Potato Chilli (VG, GF)

A hearty and wholesome vegan chili topped with creamy guacamole and finished with burnt lime.

Chorizo, Chickpea & Tomato Cassoulet

A rich and smoky Spanish-style cassoulet with spicy chorizo, slow-cooked chickpeas, and crushed potatoes. (12)

Smoked Aubergine & Chickpea Curry (VG, GF)

A fragrant and smoky aubergine curry, slow-cooked with chickpeas and served with fluffy steamed rice. (7)

Satay Sweet Potato Curry (V, GF)

A creamy and nutty sweet potato curry with wilted spinach, dry-roasted peanuts, and fragrant rice. (5,6,7)

Chicken Cacciatore

A rustic Italian dish with braised chicken in a rich tomato sauce, served over fragrant rice.

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LUNCH SANDWICHES

Coronation Chicken

Succulent chicken in a creamy spiced coronation dressing, paired with crunchy ruby slaw on fresh artisan bread. (1,3,10)

Baked Ham & Dubliner Cheddar

Slow-roasted Irish ham layered with sharp Dubliner cheddar and house relish, served on crusty sourdough. (1,3,7,10)

Egg Mayonnaise with Dill & Pickles

Creamy egg mayonnaise blended with fresh dill, pickles, and crisp watercress for a refreshing bite. (1,3,10)

Smoked Salmon & Cream Cheese on Brown Soda Bread

Silky smoked salmon with smooth cream cheese, served on traditional Irish brown soda bread. (1,3,4,7,10)

Prawn Cocktail with Avocado & Baby Gem

Classic prawn cocktail with a light Marie Rose dressing, fresh avocado, and crisp baby gem lettuce. (1,2,3,10)

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VEGAN SANDWICHES

Smashed Avocado & Chickpea Smash Wrap (VG, GF Option)

Creamy avocado and lightly mashed chickpeas with lime, chili flakes, and fresh coriander, wrapped in a wholegrain tortilla. (No major allergens, GF option available)

Grilled Aubergine & Harissa Hummus Ciabatta (VG)

Flame-grilled aubergine layered with spiced harissa hummus, slow-roasted tomatoes, and rocket in toasted ciabatta. (1,6,11)

Carrot Lox & Cashew Cream Cheese Bagel (VG, GF Option)

Smoked carrot ribbons mimicking classic lox, served with tangy cashew-based cream cheese, dill, and capers in a toasted bagel. (1,8 cashew,12)

Miso-Roasted Mushroom & Walnut Pâté Sandwich (VG, GF Option)

Umami-rich miso-roasted mushrooms with homemade walnut pâté, caramelized onions, and baby spinach on sourdough. (1,6,8 walnuts,12)

Mediterranean Falafel & Tahini Wrap (VG, GF Option)

Spiced falafel with shredded lettuce, pickled cabbage, cucumber, and creamy tahini dressing wrapped in a soft flatbread. (1,11)

BBQ Jackfruit & Slaw Brioche (VG)

Pulled BBQ jackfruit, tangy vegan slaw, and homemade vegan mayo served in a toasted brioche bun. (1,6,10)

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BBQ

GRILLED MEATS & SEAFOOD

Jerk Chicken

Succulent grilled chicken marinated in authentic jerk spices, slow-cooked over an open flame for a smoky finish. (6)

Grilled Hand-Made Leek & Herb Sausages

Traditional sausages infused with fresh leeks and aromatic herbs, served with mustard aioli. (1,9,12)

Classic Beef Burgers

Juicy hand-formed beef patties, flame-grilled and served in a toasted brioche bun with fresh lettuce, tomato, and signature sauce. (1,3,10)

Ribeye Steak

Premium cut ribeye, flame-grilled to perfection, served with a garlic herb butter and sea salt.

PLANT-BASED & VEGAN BBQ OPTIONS

Smoky Jackfruit "Pulled Pork" Burger (VG)

Slow-smoked jackfruit marinated in BBQ spices, served in a toasted vegan brioche bun with crisp slaw and tangy BBQ sauce. (1,6,10)

Grilled Vegetable & Falafel Skewers (VG, GF)

A colourful mix of marinated peppers, courgette, aubergine, and falafel, flame-grilled and brushed with a balsamic glaze.

Miso-Glazed Aubergine Steaks (VG, GF)

Thick aubergine slices marinated in miso and sesame, grilled to a deep caramelized finish and topped with spring onions. (6,11)

BBQ Cauliflower Steaks with Chimichurri (VG, GF)

Charred cauliflower steaks brushed with smoky paprika and served with fresh chimichurri sauce.

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BBQ

SIDES & ADDITIONS

Baked Potato with Herb Butter (V, GF)

Oven-baked potato with a creamy herb-infused butter. (7)

Grilled Corn on the Cob (VG, GF)

Charred to perfection and brushed with smoked paprika and vegan garlic butter.

Charred Sweet Potato Wedges (VG, GF)

Roasted sweet potatoes with lime zest, smoked salt, and fresh coriander.

Vegan Potato Salad (VG, GF)

Baby potatoes tossed in a creamy cashew dressing with fresh dill and pickled onions.
(8 cashews, 10)

PREMIUM SEAFOOD SELECTION

Lobster with Lemon & Garlic Butter

Whole lobster, grilled and finished with a citrus-garlic butter drizzle. (2)

Grilled Seabass with Herb Salsa

Fresh seabass, lightly seasoned and flame-grilled, served with a zesty herb salsa. (4)

Monkfish with Smoked Paprika Butter

Firm, meaty monkfish fillet, brushed with a smoked paprika and lemon butter. (4)

PAIRINGS & BEVERAGES

Signature Smoked Bourbon Lemonade (VG, GF)

Freshly squeezed lemonade infused with smoked bourbon syrup.

House-Made Hibiscus Iced Tea (VG, GF)

Naturally brewed hibiscus tea with a hint of agave.

Craft Beer & Organic Wine Selection

Featuring biodynamic wines and locally brewed ales.

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