# Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Soup of the Day (GF*) (V) With homemade soda bread</td>
<td>€6.50</td>
</tr>
<tr>
<td>Chilli Beef Nachos</td>
<td>€9.00</td>
</tr>
<tr>
<td>Chicken Wings With 9 spices &amp; buttermilk, sticky glaze &amp; blue cheese dip</td>
<td>€8.00</td>
</tr>
<tr>
<td>Chicken Fillet Goujons with Garlic Aioli</td>
<td>€8.00</td>
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<tr>
<td>Spinach &amp; Cheese Empanadas with Garlic Aioli (V)</td>
<td>€9.00</td>
</tr>
<tr>
<td>Feta &amp; Mesclun Salad (V) Saffron cous cous with pomegranate, salted cucumber, pickled fennel &amp; red onion</td>
<td>€13.00</td>
</tr>
<tr>
<td>Caesar Salad with Roast Chicken (GF*) Smoked bacon, parmesan &amp; croutons</td>
<td>€14.50</td>
</tr>
<tr>
<td>Spiced Pork Sliders with Natural Yogurt, Jalapeños &amp; Coriander</td>
<td>€9.00</td>
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# Mains

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seafood Pappardelle Salmon, smoked haddock &amp; mussels, white wine, cream &amp; spinach pesto</td>
<td>€16.00</td>
</tr>
<tr>
<td>Maldron House Burger Lettuce, tomato, swiss cheese, relish &amp; mayo, brioche bap, fries ’n’ salad</td>
<td>€15.50</td>
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<tr>
<td>Wild Mushroom Pappardelle (V) Pine nuts, cream, truffle oil, watercress &amp; parmesan</td>
<td>€15.50</td>
</tr>
<tr>
<td>Buttermilk Fried Chicken Burger Piperade, lettuce, tomato &amp; mayo, fries ’n’ salad</td>
<td>€14.00</td>
</tr>
<tr>
<td>Thai Red Chicken Curry (GF*) Jasmine rice, garlic, flat bread</td>
<td>€17.00</td>
</tr>
<tr>
<td>Thai Red Vegetable Curry (GF*) (V) Jasmine rice, garlic flat bread</td>
<td>€14.00</td>
</tr>
<tr>
<td>Beer Battered Fillet of Atlantic Pollock (GF) Tartar sauce, chips and mushy peas</td>
<td>€16.00</td>
</tr>
<tr>
<td>8 hour Braised Short Rib of Beef (GF) Roasted onion, mashed potato and braising gravy</td>
<td>€18.50</td>
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</tbody>
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Please check with your server for daily specials
Grilled Gammon Steak
Double fried egg & chips
Contains Allergens: 9, 11
€16.00

Classic Stone Baked Pizza (V)
Tomato sauce, grated mozzarella, buffalo mozzarella
Contains Allergens: 6 Wheat, 7
€14.00

Italian Meats Stone Baked Pizza
Tomato sauce, pepperoni, salami, kalamata olive, mushroom, rocket, mozzarella, parmesan
Contains Allergens: 6 Wheat, 7, 9
€15.00

**GRILL**

8oz Rump Steak (GF*)
Baked tomato, beer battered onions, green peppercorn sauce & fries
Contains Allergens: 6 Wheat, 7, 9, 12
€19.00

28-Day, Dry Aged Ribeye Steak (GF*)
Grilled field mushroom, slow cooked shallot, tarragon fritter, green peppercorn sauce
Contains Allergens: 6 Wheat, 7, 9, 12
€28.00

Pork Loin Chop
Black pudding, bubble & squeak, baked apple, confit leek, pale ale gravy
Contains Allergens: 6 Wheat, 7, 9, 12
€19.50

1/2 Roast Chicken With Lemon & Thyme
Mini Caesar salad & fries
Contains Allergens: 6 wheat, 7, 11, 13 (gf*)
€20.50

**LOADED FRIES**

Garlic Cheese Fries (V)
Contains Allergens: 6 Wheat, 7, 11
€8.00

Truffle & Parmesan Fries (V)
Contains Allergens: 6 Wheat, 7
€8.50

Curry Cheese Chips (V)
Contains Allergens: 6 Wheat, 7, 8, 9, 12 (v)
€8.50

Pulled Beef & Green Peppercorn Fries
Contains Allergens: 6 Wheat, 7
€9.00

Chilli Beef Nacho Fries
Contains Allergens: 6 Wheat, 7, 9
€10.00

**SIDES**

Fries
Contains Allergens: 6 Wheat
€4.00

Sweet Potato Fries
Contains Allergens: 6 Wheat
€4.50

Beer Battered Onion Rings
Contains Allergens: 6 Wheat, 7, 9, 11
€4.50

Mini-Caesar Salad (GF*)
Contains Allergens: 6 Wheat, 7, 11, 13
€4.50

House Salad (GF)
Contains Allergens: 9, 13
€4.00

Grilled Corn (GF)
€4.00

**DESSERTS**

White Chocolate & Raspberry Roulade (GF*) (V)
Contains Allergens: 7, 11
€7.00

Warm Chocolate Fondant
Hazelnut ice-cream
Please allow 15 minutes.
Contains Allergens: 5 Hazelnut, 6 Wheat, 7, 11
€8.00

Winter Berry Cheesecake
Berry Textures, Raspberry Quenelle
Contains Allergens: 6 Wheat, 7, 8, 9, 11, 14
€8.00

Pear & Caramel Tart
Salted caramel ice-cream
Contains Allergens: 5 Nut Trace, 6 Wheat, 7, 11
€8.00

Selection of Ice-Creams & Sorbets (GF) (V)
€7.00

Contains Allergens: 7, 11
ALLERGEN INDEX
No. 1 & 2 Shellfish / No. 3 Fish / No. 4 Peanuts / No. 5 Nuts
No. 6 Cereals containing Gluten / No. 7 Milk / No. 8 Soya / No. 9 Sulphur Dioxide
No. 10 Sesame Seeds / No. 11 Egg, No. 12 Celery and Celeriac
No. 13 Mustard / No. 14 Lupin

Food Allergy Disclaimer:
Please be advised that our menu items may contain allergens, may have come in contact with items containing allergens, and there is always a risk of contamination or cross contact. In addition, the potential does exist, that food manufacturers may change their formulation or manner of processing without our knowledge.

All our beef is of Irish origin

(V) Suitable for Vegetarians
(GF) Suitable for people on a Gluten Free Diet
(GF*) Can be adapted to be suitable for people on a gluten free diet (please inform your server)