

SKETCH

LUNCH

HOT PLATES

LASAGNE | €19

Ragoût of Irish Beef, Mozzarella Cheese, Garden Salad, Toasted Pesto Focaccia (1w,7)

PAPPARDELLE | €19

Smoked Pancetta, White Wine Cream Sauce, Baby Spinach, House Pesto (Vegetarian - ask your server) (1w,3,7,8pc,12)

CHICKEN RANCH BURGER | €17

Fried Buttermilk Chicken, Frank's Hot Sauce, Homemade Slaw, Beef Tomato, Cos Lettuce & Blue Cheese Ranch in a Brioche Bun, French Fries (1w,3,7,10)

HOMEMADE 8OZ IRISH HEREFORD THYME & GARLIC BEEF BURGER | €18

Bandon Cheddar, Chipotle Sauce, Jalapenos, Crispy Onions, Beef Tomato, Cos Lettuce, Brioche Bun, Homemade Slaw, French Fries (1w,3,7,10,12)

PAN-FRIED FILLET OF HAKE | €21

New Season Baby Potatoes, Roast Honey Glazed Parsnip & Carrot, Tenderstem Broccoli, Roast Red Pepper Coulis, Hollandaise Sauce (gf) (3,4,7,10)

TRADITIONAL BEER BATTER FISH AND CHIPS | €19

Crispy Caper, Lemon & Saffron Aioli, Crushed Peas, Lemon, French Fries (1w,3,4)

HOT STICKY WINGS | €11

House BBQ Sauce, Celery & Carrot, Cashel Blue Cheese Dip (1w,6,7,9)

THAI YELLOW CURRY | €19

Mediterranean Vegetables, Saffron-Infused Rice, Herb Naan Bread, Mango Chutney, Vegetable Crisps (Gluten Free, Vegan - ask your server) (5, Peanuts)

ROAST OF THE DAY | €19

Please ask your server

SOUPS & SANDWICHES

SOUP OF THE DAY | €7

Served with Salted Irish Butter, Brown Treacle Soda Bread (1w,7)

WILD ATLANTIC WAY SEAFOOD CHOWDER | €12

Selection Of Fish, House Vegetables, White Wine Cream Sauce, Brown Soda Treacle Bread (1w,4,7,12)

OPEN STEAK SANDWICH | €21

Irish Beef Julienne, Chilli & Garlic Oil, Melted Cheese, Dijon Mustard, Wild Rocket, Jameson Peppercorn Sauce on Focaccia, with French Fries (1w,3,7,10)

VIENNA BREAD TOASTED SPECIAL | €13

Honey Glazed Ham, Red Onion, Beef Tomato & Cheddar Cheese, Mixed Leaves & French Fries (1w,3,7)

CLUB BAGEL | €15

Crispy Bacon, Grilled Chicken, Free Range Egg, Baby Gem, Beef Tomato, Mayonnaise served with French Fries (1w,3,7,10)

SMOKED SALMON & PRAWN OPEN SANDWICH | €16

Local Smoked Salmon & Chilli Prawn on Soda Bread, Crispy Baby Gem & Lemon Aioli & French Fries (1o,1w,2,3,4,7,10)

CAJUN CHICKEN WRAP | €15

Pepper & Red Onion, Crispy Baby Gem, Chipotle Sauce, Melted Cheese served with Garden Salad & French Fries (1w,7)



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SALADS

IMPERIAL CHICKEN CAESAR | €15

Grilled Chicken, Crispy Baby Gem Lettuce, Croutons, Crispy Bacon, Parmesan, House Caesar Dressing (1w,3,4,7,10)
Add Prawns (4) €4

BEETROOT & GOATS' CHEESE SALAD | €16

Ardsallagh Goats' Cheese, Roasted Irish Beetroots, Poached Pears, Pickled Beetroot, Savoury Granola, Beetroot Glaze (1o,1w,7,10)

GREEK TRIO OF QUINOA SALAD | €16

Feta Cheese, Calamari Crisp, Tiger Prawn, Pearl Barley, Red Lentils, Sundried Tomato, Black Olives, Capers, Mango & Papaya Salsa, House Vinaigrette (1b,1w,2,3,7,10,14)

DESSERTS

TROPICAL FRUIT PETIT GATEAU | €9

Vanilla Sablé, Tropical Crèmeux, Tropical Fruit Compôte, Mango Gel, Whipped Vanilla Ganache Glaze (1w,3,7,8)

CAPPUCCINO CAKE | €9

Hazelnut Sponge, Vanilla Custard, Gianduja Crèmeux, White Chocolate Coffee Mousse, Dark Chocolate Glaze, with Vanilla Ice-Cream (1w,3,7,8h)

SIDES

FRENCH FRIES | €5

SWEET POTATO FRIES | €5

SIDE SALAD, HOUSE DRESSING (10) | €5

TENDER STEM BROCCOLI CHILLI & GARLIC OIL | €5

RICH BUTTERY MASHED POTATO (7) | €5



CARAMEL APPLE MOUSSE | €9

Apple & Cinnamon Ragoût, Vanilla Mascarpone Mousse, Spéculoos Breton (1w,3,7)

BANOFFEE BROWNIE TART | €9

Caramelised Bananas, Whipped Vanilla Ganache (1w,3,7)

COCONUT CRÈME FRAÎCHE CHEESECAKE | €9

Whipped Ganache, Sablé Biscuit, White Chocolate & Coconut Glaze (1w,3,7,12)

Allergen Information

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements.

1w WHEAT | 1b BARLEY | 1o OATS | 1r RYE | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 PEANUT | 6 SOYBEAN | 7 MILK | 8a ALMOND | 8b BRAZIL | 8c CASHEW | 8ch CHESTNUT | 8h HAZELNUT | 8m MACADAMIA | 8pc PECAN | 8ps PISTACHIO | 8w WALNUT | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR | 13 LUPIN | 14 MOLLUSC