

Monday to Sunday 5pm-9pm

Small Bites

Marinated Mixed Olives	€4
Sourdough, Crackers, Lavosh, Pesto Dip & Black Olive Tapenade (1,3W,6,10)	€7
Smoked & Salted Almonds, Spiced Cashew & Peanuts	€5

Starters

Ballincarey’s Organic Beetroot	€14
Gold River Farm Salad, Whipped Goats Cheese, Croutons, Spiced Seed Cracker (3W, 4,7,10)	
Grilled Gambas	€15
Grilled Gambas, Chili, Lime & Coriander Butter, Grilled Sourdough (3W,8,10) (Main €23)	
Inch House Black Pudding	€14
Inch House Black Pudding, Gold River Farm Salad, Blue Cheese, Pear & Hazelnut Dressing (1,3W,4,10,11H)	

Mains

Vintage Reserve 10oz Irish Sirloin Steak	€39
Caramelized Onion, Grilled Portobello Mushroom, Cherry Tomato & Shallot Compote, Chunky Chips, Garlic Butter Or Creamy Peppercorn Sauce (4,5,10)	
Dexter Irish Beef Burger	€23
Monterey Jack Cheese, Grilled Bacon, Baby Gem Lettuce, Gherkin, Tomato, Brioche Bap, House Sauce, Chunky Chips (1,3,4,7,10)	
Pan Fried Seabass	€28
Pea Puree, Creamy Mash, Clam & Mussel, Herb Butter Sauce (2,4,10,14)	
Grilled Chicken Supreme	€24
Grilled Chicken Supreme, Garryhinch Exotic Mushrooms, Mash Potatoes, Tender steam, Red Onion & Smokey Bacon Sauce (4,5,10)	
Grilled French Dressed Pork Cutlet	€28
Grilled French Dressed Pork Cutlet, Hispi Cabbage, Carrot & Ginger Puree, Mash Potato, Whiskey & Mustard Cream Sauce (4,5,7,10)	

Sides

Chunky Chips, Herb Sea Salt (3W)	€7
Smoked Bacon & Parmesan Chunky Chips (3W,4,10)	€8
Buttered Green Vegetables, Smoked Almonds (10,11A)	€5
Creamy Mash Potatoes (10)	€5
Spiced Onion Rings (1,3W,10)	€6

Tea & Coffee

Tea	€4	Flat White	€4.80
Herbal Tea	€4.50	Hot Chocolate	€5
Large Coffee	€4.50	Alternatives available:	
Cappuccino	€4.80	Soya, Almond, Coconut	
Café Latte	€4.80	& Oat	€0.75
Espresso	€4		

Onion Bhaji	€6
Mango & Apricot Chutney (3W,4,7)	
Smoked Ham & Cheese Croquettes	€7
Mustard Mayonnaise (1,3W,4,7,10)	

Soup of the Day	€9
Homemade Guinness Treacle Brown Bread (1,3W,4,5,10)	
Smoked Mackerel	€14
Potato, Beetroot, Gold River Farm Salad, Brioche, Horseradish Crème Fraiche (1,3W,4,7,10,14)	
KFC Spiced Cauliflower Nuggets	€10
Lime, Mint & Yoghurt Dipping Sauce or BBQ (3W,10)	
Oak & Anvil Chicken Wings (Mains €20)	€15
Spicy Wings, Blue Cheese Dip, Celery or Smoky BBQ Sauce (1,3W,4,5,7,10)	

Butter Chicken Masala	€26
Creamy Coconut & Coriander Sauce, Steamed Rice, Garlic Naan Bread (3W,4,10)	
24 Hour Braised Feather Blade Of Kildare Beef	€28
Celeriac Puree, Celeriac Gratin, Tender Stem, Thyme Jus (4,5,7,10)	
Spiced Butternut Squash Risotto	€22
Spiced Butternut Squash Risotto, Estate Sage, Parma Ham, Parmesan, Hazelnut Butter Sauce (4,10,11H)	
Oak & Anvil Fish & Chips	€24
Tempura Haddock, Mint & Pea Compote, Tartar Sauce, Chunky Chips (1,3W,4,7,10,14)	
Pumpkin & Sage Ravioli	€22
Pumpkin & Sage Ravioli, Parmesan, Walnut Burnt Butter And Parmesan Sauce (3W,10,11W,VG)	
Braised Lamb Shank	€32
Garlic Mash Potato, Roast Carrot & Parsnip & Rosemary Jus (4,5,10)	

Desserts

Warm Banana Pudding	€9.50
Banana Caramel Sauce, Vanila Ice Cream (1, 3, 10)	
Strawberry Knicker Bocker Glory	€9.50
Chocolate Shaving, Almond Tuile, Strawberry Sauce, Mascarpone Chantilly(1,3,10,11a)	
Dubai Chocolate Brownie	€9.50
Pistachio Ice Cream, Chocolate Sauce, Toasted Pistachio (1,3,10,11P)	
Mango Passion Cheesecake	€9.50
Mango Passion Sauce, Chantilly Cream Tuile (1,3,10)	
Citrus Pie	€9.50
Meringue Shards, Crumble, Lemon Curd Ice Cream (1,3,10)	

1) Eggs, 2) Molluscs, 3) Gluten, 4) Sulphur Dioxide, 5) Celery, 6) Sesame Seeds, 7) Mustards, 8) Crustaceans, 9) Lupin, 10) Milk, 11) Nuts, 12) Soybeans, 13) Peanut, 14) Fish, A) Almonds, B) Barley, C) Cashew, GF) Gluten Free, H) Hazelnut O) Oat, P)Pecan R) Rye, VG) Vegan Friendly, V) Vegetarian, W) Wheat
Dishes may be altered for Gluten Free Options