



EVENING MENU

STARTERS

- SOUP OF THE DAY (V)** 6.5
Wheaten Soda Bread | M Wh
- ST TOLA'S GOATS CHEESE & FIG SALAD (V)** 8
Rocket, Lemon & Honey Oil, Toasted Walnuts | M N
- SEAFOOD CHOWDER** 9
Fresh "Baily & Kish" Catch of the Day
Wheaten Soda Bread | F M Wh
- ORGANIC IRISH SMOKED SALMON** 10
Citrus Viniagerette, Capers | F M Wh
- CHICKEN WINGS** 8
Blue Cheese Dressing & Celery Sticks
| Ce E M Mu
As a Main Course..... 12

SALADS

- GRILLED CHICKEN CAESAR SALAD** 16
Bacon Lardons, Parmesan Shavings, Garlic Croutons,
Homemade Caesar Dressing | E M Mu Su
- ST TOLA'S GOATS CHEESE & FIG SALAD (V)** 16
Rocket, Lemon & Honey Oil, Toasted Walnuts | M N
- VEGAN FALAFEL SALAD (VG)** 15
Tabbouleh, Pickled Cabbage, Tomato Salsa, Rocket,
Baby Vine Tomatoes, Balsamic Glaze | Wh
- GRILLED PORTOBELLO MUSHROOM (V)** 15
White Wine Sauce, Chef's Potatoes & Vegetables | M Su

PIZZA

- MARGHERITA** 12.5
Tomato Sauce, Fresh Irish Mozzarella | M Wh
- HAM & SWEETCORN** 13.5
Tomato Sauce, Mozzarella | M Wh
- PEPPERONI** 13.5
Tomato Sauce, Mozzarella | M Wh
- CHICKEN & BACON CLUB** 15.5
Béchamel, Red Onions, Onion Purée, Avocado,
Spinach | M Su Wh
- WILD MUSHROOM (V)** 14.5
Truffle Béchamel, Fresh Irish Mozzarella, Onion
Purée, Truffle Oil, Torn Basil | M Wh

HOUSE CLASSICS

- FRESH COD & CHIPS** 19
5 Lamps Beer Batter, Skinny Fries, Garden Salad &
Tartare Sauce | E F M M Su Wh
- OVEN BAKED NORTH ATLANTIC SALMON** 19
Rye & Horseradish Crumble, Craft Cider, Shallot
Cream, Chef's Potatoes & Vegetables | F M Mu
- BAKED LIMERICK HAM** 18
Parsley Sauce, Chef's Potatoes & Vegetables | M Mu
- BEEF & GUINNESS STEW** 19
Chef's Potatoes & Vegetables & Parsnip Crisps | M
- BACON CHEESE BURGER** 18
Brioche Bun, Lettuce, Tomato, Onion Rings,
Homemade Chips | Ba M Wh

9OZ IRISH RIBEYE STEAK 27
Sautéed mushrooms & onions, brandy
peppercorn sauce, Homemade Chips | M Su
Steaks may take up to 30 mins during busy periods
€6 supplement applies to set menu

SIDES

- Home Fries 3.5 Side Salad 4.5
- Onion Rings 3.5 Fresh Vegetables 4.5

DESSERTS

- APPLE & CINNAMON CRUMBLE** 7.5
Vanilla Ice-Cream, Caramel
Sauce, Toasted Pecans | M N
- CHOCOLATE FUDGE BROWNIE** 7.5
Vanilla Ice-Cream, Chocolate Sauce,
Toasted Walnuts | M N
- BAKED LEMON CHEESECAKE** 7.5
Citrus Compote, Vanilla ice-cream | M N
- TO FINISH**
- CASTLE IRISH COFFEE** 8.5
Roe & Co Dublin Whisky, Fresh Cream,
Organic Java Republic Coffee, Demerara
- BAILEYS COFFEE** 8.0
Baileys Irish Cream, Fresh Cream, Organic
Java Republic Coffee, Demerara





WINE LIST

WHITE



MACABEO 6.5 8 24

Marques de Verdellano, Spain.
Fruity, lasting ending, elegant, fresh & tasty with apple and pineapple aromas

SAUVIGNON BLANC 7.5 9 28

Saint Marc Reserve, France
Crisp and fresh with intense aromas of citrus and exotic fruits

SAUVIGNON BLANC 7 8.5 26

Camino del Ray Reserve, Chile.
Captures the unmistakable green freshness of the grape.

PICPOUL DE PINET 7 8.5 26

Demaine Delsol, France
Lively & fresh with equal acidity & roundness. Fruity & floral nose with hawthorn & lime tree notes

PINOT GRIGIO 8 9.5 30

Gabriella, Italy.
Mouth-watering, delicate, citrusy, dry with tangy finish with hints of nuts & toasted bread.

CHARDONNAY 8 9.5 30

Shottesbrooke, Australia
Fruit flavours dominate the palate with tight grained oak providing background & complexity.

SOAVE - - 36

San Antonio, Italy
Well-balanced, fruity, fresh & lingering with delicate bouquet of flowers.

SAUVIGNON BLANC - - 32

Rabbit Island, New Zealand
Fresh & vibrant with crisp varietal characters & beautiful mineral acidity

ROSÉ



PETITES JAMELLES 6.5 6.5 24

Grenache, Languedoc, France
Fresh & delicious with scents & flavours of strawberries.

BUBBLES



CHAMPAGNE PANNIER BRUT - - 58

France
Powerful, complex, delicious with an interplay of grace & density.

RED



TEMPRANILLO 6.5 6.5 24

Marques de Verdellano, Spain
Intense black cherry. Great fruit and berry jam aromas with a touch of cocoa. Fruity, chocolate, liquorice.

MERLOT 7.5 9 28

Saint Marc Reserve, France
Supple wine with silky tannins. Intense aromas of red fruits & spices

CABERNET SAUVIGNON 7 8.5 26

Camino del Ray Reserve, Chile.
Packed with blackcurrants, blackberries & spice with refreshing acidity and fine tannins.

MALBEC 7.5 9 28

Santa Ana, Argentina
Black pepper and floral notes on the nose, a full bodied & rich palate with flavours of dark currents & sweet spice.

SANGIOVESE 8.5 10 34

Farnio Montepulciano, Italy
Fruity, medium-bodied, giving a lovely balance of ripe fruit and freshness. Rich notes of rose petals, cherry and plum

SHIRAZ 7 8.5 26

Heathcote, Australia
Dark berry fruit and gentle pepper spices create a smooth & elegant Shiraz

BORDEAUX - - 35

Chateau Puynard, France
A pleasant nose of red fruits, wild blueberries and peony flowers. Well balanced, with an overall harmony and a long aromatic finish.

FLEURIE - - 42

Lupe Cholet, France
On the palate, it is full-fleshed with good body and a very well balanced background.

SPARKLING



MASOTTINA PROSECCO 8.5 - 32

Glera, Italy.
The palate is fresh with structure with apple and pear flavours coming through.

RIALTO PROSECCO 8.5 - 32

Veneto, Italy.
A light fresh wine that has a nicely balanced structure, lightly floral aromas and attractive fruit flavours.