

Menu

All tapas come as ready and in no particular order



Dinner Special - €59.95

Get any 5 tapas of your choice to share between 2 people for €59.95. The tapas will come as ready from the kitchen. Supplements may apply to some items.

Sharing 16oz Sirloin Steak + Sides + Dessert - €100

Sizzling 16oz Sirloin Steak. Served with Tenderstem Broccoli, Onion Rings and unlimited chips. Perfect for two people. Comes with Chimichurri. Any 2 premium desserts.

Bottomless Brunch - €49.95

Every Friday & Saturday from 3pm - 5pm. For 2 hours, get two tapas, one signature side, and free-flowing wine, beer, or prosecco for €49.99 per person.

Lunch Special - €49.95

Get any 5 tapas of your choice to share between 2 people for €49.95. The tapas will come as ready from the kitchen. Supplements may apply to some items.

To Start

1. **House focaccia** - with selection of flavoured butters (2,3) - 5.95
2. **Citrus Marinated Olives** - (13,14) - 6.50
3. **Padron Peppers** - Maldon Sea Salt & Buttermilk Aioli (1,2) - 4.95
4. **Heirloom Tomato Bruschetta** - Bocconcini, aged balsamic vinegar (1,2,3,5,9,12,13) - 14.95

Small Plates

5. **Gambas al Ajillo** - Garlic Chili Butter, Cherry Tomato, Chorizo, Crouton (2,3,4,5,13,14) - 14.95
6. **Confit Duck Leg** - Blood Orange Reduction, Braised Chicory (5,13,8)(GF) - 14.95
7. **Loaded Nachos** - Barbeque Beef, Smoked Applewood Cheese, Guacamole, Sour Cream, Salsa (2,5,11,12,14) 14.95
8. **Beef Cheek Tacos** - Bacon Onion Jam, Aioli, Smoked cheese with beef drippings (1,2,3,11,13) - 14.95
9. **Crispy Chicken Tenders** - Garlic Mayo & Franks Hot Sauce (1,2,3,5,12,13,14) - 14.95
10. **Soft Shell Crab** - Tartar Sauce and pickled cucumber (1,3,4,6,10) - 14.95
11. **Catalan Monkfish** - Romesco, butter bean, Heirloom tomatoes, burnt leek and tarragon oil (+ €9.95 supplement) (1,2,7,11,13) - 14.95
12. **Curried Cauliflower** - Apple Gel, Cauli Purée, Toasted Hazelnuts (Vegan) (8,9) - 14.95
13. **Sizzling 8oz Sirloin** - Served with chimichurri (13) 14.95 (+ €9.95 supplement)

Sides

14. **Charred Tenderstem Broccoli** - Rivesci fiery fung (5,6,8,9,12,13) - 5.95
15. **Tempura Onion Rings** - Confit Garlic Aioli (1,3) - 5.95
16. **Plain Chips** - (5,13,14) - 5.95
17. **Patatas Bravas** - Cheese Sauce, ranch dressing, smoked paprika (1,2,11,12,13) - 5.95
18. **Posh chips** - Aged parmesan and black truffle salsa (1,2,5,11,12,13,14) - 10.50

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free & (DF) Dairy Free options available. Please ask your server.

1 = Eggs 2 = Dairy 3 = Gluten 4 = Shellfish 5 = Soy 6 = Sesame 7 = Fish

8 = Peanuts 9 = Tree nuts 10 = Crustacean 11 = Celery 12 = Mustard 13 = Sulphates 14 = Lupin

*All our pork & beef is supplied by Walsh's Gourmet Butcher, Clonmel, Co. Tipperary & Paul Tobin Butchers, Clonmel Co Tipperary *Some Organic Produce comes from Annie's Organic Farm in Cashel, Co. Tipperary *Country of Origin for all cold meats are Ireland (IRL), Spain (SPN), Italy (ITL)

Menu

All tapas come as ready and in no particular order



Charcuterie & Bites

- 23. **Antipasti Platter** - Cured & smoked meats, cheeses, pickles, berries & dips (2,3,6,12,13,14) - 24.95
- 24. **Cheese Board** - Selection of cheese, crackers, dips & berries (2,3,5,6,11,13,14) - 23.95

Vegan

- 19. **Curried Cauliflower** - Apple Gel, Cauli Purée, Toasted Hazelnuts (8,9) - 14.95
- 14. **Charred Tenderstem Broccoli** - Rivesci fiery fung (5,6,8,9,12,13) - 5.95
- 21. **Tempura Onion Rings** (1,3,6) - 6.95
- 29. **Heirloom Tomato Bruschetta** - Aged balsamic vinegar (1,2,3,5,9,12,13) - 14.95
- 23. **Vegan Nachos** - Guacamole, Salsa (5,6,11,13,14) 14.95
- 2. **Citrus Marinated Olives** - (13,14) - 6.50
- 24. **Padron Peppers** - Maldon Sea Salt (1,2) - 4.95
- 16. **Plain Chips** - (5,13,14) - 5.95

Vegetarian

- 1. **House focaccia** - with selection of flavoured butters (2,3) - 5.95
- 2. **Citrus Marinated Olives** - (13,14) - 6.50
- 3. **Padron Peppers** - Maldon Sea Salt & Buttermilk Aioli (1,2) - 4.95
- 25. **Vegetarian Nachos** - Guacamole, Salsa (5,6,11,13,14) 14.95
- 14. **Charred Tenderstem Broccoli** - Rivesci fiery fung (5,6,8,9,12,13) - 5.95
- 15. **Tempura Onion Rings** (1,3,6) - 6.95
- 17. **Patatas Bravas** - Cheese Sauce, Ranch Dressing (1,2,11,12,13) - 5.95
- 18. **Posh chips** - Aged parmesan and black truffle salsa (1,2,5,11,12,13,14) - 10.50
- 22. **Heirloom Tomato Bruschetta** - Bocconcini, aged balsamic vinegar (1,2,3,5,9,12,13) - 14.95

Gluten Free

- 26. **Gambas al Ajillo** - Garlic Chili Butter, Cherry Tomato, Chorizo, Crouton (2,3,4,5,13,14) - 14.95
- 27. **Confit Duck Leg** - Blood Orange Reduction, Braised Chicory (5,13,8) - 14.95
- 28. **Loaded Nachos** - Barbeque Beef, Guacamole, Sour Cream, Salsa (2,5,11,12,14) - 14.95
- 14. **Charred Tenderstem Broccoli** - Rivesci fiery fung (5,6,8,9,12,13) - 5.95
- 19. **Curried Cauliflower** - Apple Gel, Cauli Purée, Toasted Hazelnuts (8,9) - 14.95
- 13. **Sizzling 8oz Sirloin** - Served with chimichurri (13) 14.95 (+ 9.95 supplement)

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free & (DF) Dairy Free options available. Please ask your server.

1 = Eggs 2 = Dairy 3 = Gluten 4 = Shellfish 5 = Soy 6 = Sesame 7 = Fish

8 = Peanuts 9 = Tree nuts 10 = Crustacean 11 = Celery 12 = Mustard 13 = Sulphates 14 = Lupin

*All our pork & beef is supplied by Walsh's Gourmet Butcher, Clonmel, Co. Tipperary & Paul Tobin Butchers, Clonmel Co Tipperary *Some Organic Produce comes from Annie's Organic Farm in Cashel, Co. Tipperary *Country of Origin for all cold meats are Ireland (IRL), Spain (SPN), Italy (ITL)