



Dinner Menu

Served from 4pm – 9:15pm



Soups & Salads

HARVEST SOUP €6.00

Roasted roots & Manuka honey soup, sour cream, toasted & salted pumpkin seeds, batch loaf bread
(1-wheat,rye,6,7,9,12) Vegan - optional

SMOKED CHICKEN CEASAR SALAD

Reg €10.00 | Lg €14.00

Parmesan, crisp baguette fingers, Japanese Sisho vinegar
(1-wheat,3,4,6,7,10,12)

SIRACHA PRAWN SALAD €13.00

Tempura of prawns, lamb's lettuce and radish on Guinness bread
(1-wheat,2,3,6,7,9,10,12)

Light Bites

CURRIED CRAB & HAKE FISH CAKE

Reg €11.00 | Lg €17.00

Asian slaw, curried aioli
(1-wheat,rye,2,3,4,6,7,9,10,12)

STICKY CHICKEN WINGS

Reg €9.50 | Lg €15.00

Rum glazed with spring onion and chilli jam
(4,6,9,10,11,12,14)

CRISPY FRIED BRIE €9.50

Wicklow brie, summer berries, confit pear and candied walnuts
(1-wheat,3,6,7,8-walnut,10,12)

BBQ PULLED "PORK" STYLE BAO BUN €10.00

Vegan steamed buns, vegetables, micro leaves, and Asian slaw
(1-wheat,6,8-peanuts,9,10,12) Vegan

Botanical Favourites

GILLIGAN'S FARM BEEF BURGER €17.50

Rosemary & smoked sea salt, Korean BBQ sauce and cheese, toasted onion bap, spiced potato chips
(1-wheat,rye,3,6,7,9,10,11,12)

VEGETABLE YELLOW THAI CURRY €15.00

Seasonal greens & root vegetables, coconut cream and basmati rice
(6,9,10,12)
Add chicken €4.00

CHEF'S SPECIAL OF THE DAY *Market Price*

Please ask your server for today's special

Fish

DUBLIN LINGUINI

Reg €15.50 | Lg €19.50

Fresh seafood pasta with Dublin Bay prawns and clams, green pea and chili
(1-wheat,2,3,4,6,7,9,10,12,14)

FISH 'N CHIPS €18.00

The daily catch from North Dublin, in a crisp Fox's Rock beer batter, sour cream tartar, spiced potato chips
(1-wheat,rye,3,4,6,7,9,10,12)

BUTTER CRUSTED SEABREAM €21.00

Roasted pepper and ginger crusted, Wasabi & coriander, pickled red onion and radish salsa
(1-wheat,3,4,9,12)

Meat

SHORT RIB OF BEEF €24.00

Overnight roasted on the bone, truffled mash, grilled pak choi and baby carrots
(7,9,10,12,14)

BUTTER ROAST SUPREME OF CHICKEN

€ 21.00

Ginger scented champ, grilled vegetables and lemon cream
(1-wheat,3,4,9,12)

GRILLED STRIPLOIN STEAK €29.00

10oz Gilligan's Farm beef, truffle butter, spiced potatoes
(7,9,10,12)

On the Side

SKIN ON FRIES €4.50

Choose plain or chicken salted
(6,7,9,10)

TRUFFLED PARMESAN FRIES €6.50

Truffled fries topped with parmesan, served with garlic aioli
(3,6,7,9,10)

TENDERSTEAM BROCCOLI €6.00

Topped with toasted almonds
(3,6,7,9,10)

ASIAN SIDE SALAD €4.50

(12)

SELECTION OF SPECIALITY SAUCES €1.00

Garlic aioli (3,7,10,12), Korean BBQ (1-wheat,6,11,12), Tomato Relish (10)

Tea & Coffee

Espresso Single €3.00 | Double €3.60

Americano €3.00

Cappuccino €3.40 (7)

Latte €3.40 (7)

Flat White €3.30 (7)

Mocha €3.80 (7)

Pot of Barry's Tea €3.00

Selection of Herbal Teas €3.20

Irish Breakfast, Yunnan Green, Gunpowder & Mango, Wild Berry, Peppermint, Orange Blossom, Darjeeling, Pure Mint & Verbena, Blood Orange, Earl Grey, Camomile

Hot Chocolate €3.40

(7)

Desserts

WHITE CHOCOLATE AND CRUNCHY RASPBERRY

€8.50

Glastry Farm vanilla bean ice cream
(1-wheat,3,5,6,7,8-almond,12) Vegetarian

JASMINE SCENTED COCONUT BRÛLÉE €8.00

Lavender sorbet, jaggery sugar crust, ginger biscuit
(1-wheat,6,12) Vegan

MANGO & PASSIONFRUIT CHEESECAKE €8.50

Minted strawberry salsa
(1-wheat,3,6,7,12) Vegetarian

Desserts

CARAMELIZED GRANNY SMITH APPLE TART

€8.50

Green apple sorbet, butterscotch
(1-wheat,3,6,7,12) Vegetarian

DATE & CHOCOLATE BAKE €8.00

Cranberries, tonka bean oat milk Anglaise
(1-wheat, oat, 6,12) Vegan

THE IRISH CHEESES

Reg € 12.50 | Lg € 16.50

Sharing platter of the best farmhouse cheeses of the island
Nuts, olive and preserves with biscuits
(1-wheat,oat,rye,3,6,7,8-almond,9,10,11,12) Vegetarian

botanical

All our beef, chicken and pork is of Irish origin unless stated otherwise. Whilst every care is taken to ensure our dishes do not contain allergens other than listed for each dish, traces may be present due to the nature of our kitchens and operations.

Please inform your server if you suffer from any food allergy or have other dietary requirements.

1-Cereals cont. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soybeans, 7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame Seeds, 12-Sulphites, 13-Lupins, 14-Molluscs