

LUNCH

12.00-15.30

SNACKS & LIGHT BITES

~Flatbreads:

10" Goats Cheese & Red Onion Marmalade 15
Pickled red onion, micro rocket (1 Wheat, 6, 12)

~Skewers (3 Skewers):

Sticky Chicken & Chorizo 15
Sesame aioli, chilli & spring onion (11, 12)

~To Share:

Charcuterie & Cheese Platter 27.5
(1 Wheat, 3, 6, 8, 9, 12)

TO START

Crispy Calamari 12.5
With lemon mayonnaise (1 Wheat, 3, 4, 6, 12)

Soup of the Day 7.5
Brown bread (1 Wheat, 6, 9)

Dublin Bay Prawn Cocktail (GF) (2, 3, 12) 18.5

Crispy Hot Wings 12.95
Sesame aioli, chilli & spring onion (3, 6, 11, 12)

SALADS

The Palmer House Salad 14.5
Baby gem lettuce, parmesan cream dressing, parmesan shavings, pancetta, garlic croutons (1 Wheat, 3, 6, 10, 12)

The Ardsallagh Salad 14.5
Gold River Forest salad leaves, Ardsallagh feta cheese, pickled red onion, salted beetroot, caramelised walnuts, mustard vinaigrette (6, 7, 8, 10, 12)

ALLERGENS

1 Gluten 3 Eggs 5 Soy Beans 7 Peanuts 9 Celery 11 Sesame 13 Lupin
2 Crustaceans 4 Fish 6 Milk 8 Nuts 10 Mustard 12 Sulphites 14 Molluscs

SANDWICHES

Classic Club with Fries (1 Wheat, 3, 6, 10, 12) 18.5

Open Smoked Salmon, 18.5
Avocado, sourdough bread (1 Wheat, 3, 5, 6, 10, 12)

MAINS

Fish & Chips 22.5
Minted pea purée, sauce tartare (1 Wheat, 3, 4, 6, 12)

Masala Style Chicken Curry 24.5
Saffron rice, onion & cucumber raita, garlic naan (1 Wheat, 5, 7, 8, 11, 12)

Vegan Burger (1) 21

8oz Dry Aged Beef Burger 21
Smoked Gubeen cheese, lettuce, tomato, mustard mayo, Lyonnaise onion (1 Wheat, 6, 10, 12)

Braised Beef Cheek 32
Roast shallot, Portobello mushroom, crispy onions, creamed potato (1 Wheat, 6, 12)

SAUCES

Garlic Butter (6), Red Wine Jus (9, 12), 2.95
Green Pepper Corn (6, 12)

SIDES

Fries 5.5

Parmesan & Truffle Fries (6) 5.95

Creamed Potato (6) 5.5

Seasonal Greens (6) 5.5