



DINNER MENU

STARTERS & SALAD

HOUSE CURED GRAVLAX 14.50 <i>Seared Donegal Bay salmon, celeriac remoulade Dijon emulsion with soda bread (1-wheat,oat,3,4,7,10,12)</i>	PRESSED HAM HOCK & PISTACHIO 10.50 <i>Sourberry jam, blackberry jelly Sour dough wafer (7,8-pistachio,9,10,12)</i>
GRILLED GOATS CHEESE CROSTINI 10.50 <i>St Tola goats cheese, beetroot, rocket leaves Mint and candied walnuts (1-wheat,6,7,8-walnut,12)</i>	AUTUMN SALAD 9.50 <i>Tossed kale and black quinoa, pomegranate Chickpea and lemon vinaigrette Vegan - (10,12)</i>
CRISPY CRAB ARANCINI 12.50 <i>Pickled shaved fennel, chili aioli (1-wheat,2,3,4,6,7,9,12)</i>	THE BRASSERIE CAESAR 8.95 12.50 <i>Smoked pancetta and focaccia croutons Baby gem and our dressing (1-wheat,barley,3,4,6,7,9,10,12)</i>
	<i>Add chicken to any salad (7)</i> 4.00

SOUPS

CHEF'S ATLANTIC SEAFOOD CHOWDER 9.50 <i>Creamy soup of fish and shellfish, soda bread (1-wheat,oat,2,3,4,7,9,10,12,14)</i>	SOUP OF THE DAY 5.95 <i>Wholemeal soda bread (1-wheat,oat,3,6,7,9,12)</i>
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PIZZA

CLASSIC MARGHERITA PIZZA 14.50 <i>San Marzano tomato pizza sauce West Cork mozzarella and fresh basil (1-wheat,3,6,7,9,12)</i>
SHREDDED BEEF PIZZA 15.50 <i>Slow cooked beef French - Louisiana style hot sauce base Tomato and crisp onion (1-wheat,3,6,7,9,10,12)</i>
VEGAN MOZZARELLA & FETA CHEESE PIZZA 14.50 <i>Grilled artichokes and crumbled chestnuts Vegan - (1-wheat,6,8-chestnut,9,10,12)</i>
BUILD YOUR OWN PIZZA 0.50 EA <i>Choose one of the above and add extra toppings Chicken, bacon, ham, pepperoni, salami, peppers, Pineapple, jalapeno peppers, mushrooms, rocket (11,12)</i>

PASTA

TAGLIATELLE CARBONARA 14.50 <i>Alsace bacon & Parmigiano Reggiano (1-wheat,3,6,7,9,12)</i>
WILD MUSHROOM RISOTTO 14.50 <i>Roast vine cherry tomato Caramelized shallot and artichokes (1-wheat,3,6,7,9,12)</i>

OUR SIGNATURE DISHES

POACHED FILLET OF SEABASS 23.50 <i>Rich seafood bouillabaisse, fresh clams and mussels Aioli and sour dough baguette crisps (1-wheat,2,3,4,6,7,9,10,12)</i>
GILLIGAN FARM WAGYU BEEF BURGER 19.50 <i>Toasted bun, guacamole and pancetta Irish cheddar and spiced chips (1-wheat,3,6,7,9,10,12)</i>

WAVES

BAR

BAR EVENING MENU

MAINS

GRILLED ATLANTIC SALMON 19.50
*Colcannon potato cake, creamed onions
Wilted chard (3,4,6,7,9,12)*

VENISON HOT POT 23.50
*Braised venison
Bitter chocolate and chili, seared potatoes (6,7,9,10,12)*

MEDALLIONS OF SIRLOIN STEAK 28.50
*Gilligan Farm
Café de Paris butter, sauteed greens
French fries (1,3,6,7,9,10,12)*

ANDARL FARM PORK FILLET 26.50
*Chestnut crumble, celeriac puree, wild quince
Mulled wine reduction (4,6,7,8-chestnut,9,10,12)*

**SLOW COOKED BEEF
FEATHERBLADE** 19.50
*Alsace bacon jam, roast carrot, thyme & port jus
(6,7,9,10,12)*

ROAST SUPREME OF CHICKEN 19.50
*Grilled pak choi, fondant potato
Heggarty cheddar cream, crisp pancetta (6,7,9,10,12)*

CHEF'S DINNER RECOMMENDATION

Market Price

*Your server will be delighted to advise you of today's
choices and all allergens contained in the dishes*

IRISH COMFORT

SPICY CHICKEN WINGS 9.50
*Crispy Irish wings in our own hot sauce
Main course portion with fries
(1-wheat,3,6,7,9,12)*

FRESH FISH N CHIPS 18.00
*Smithwicks battered, house pickle tartar sauce
Salad (1-wheat,rye,oat,barley,3,4,6,7,10,12)*

CHICKEN BURGER 17.50
*Southern fried, smoked bacon
Garlic mayo, brioche bun and chips
(1-wheat,barley,oat,3,6,7,10,12)*

PLANT BASED BURGER 16.95
*Vegan mozzarella, vine tomato
Chive & chili mayo, beetroot burger bun
Vegan - (1-wheat,6,9,10,11,12)*

SIDE ORDERS

Side salad (6,12) 3.50
Creamed potatoes (7,12) 4.00
Skinny skin on chips (6) 4.00
Roast root vegetables (6,7) 4.50
Cheesy garlic bread (1-wheat,6,7) 4.50
Chicken spiced chips (6,9,10,12) 4.00

*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*

DESSERTS

FERRERO ROCHER CHEESECAKE 7.95
*Dark chocolate sauce
Chantilly cream and caramelized hazelnuts
(1-wheat,3,6,7,8-hazelnut,12)*

APPLE & AUTUMN BERRY CRUMBLE 7.50
Vanilla bean ice cream (1-wheat,oat,3,6,7,12)

BANOFFEE PIE 7.50
Coffee cream (1-wheat,oat,3,6,7,12)

COCONUT PANNA COTTA 7.50
*Autumn fruit salsa with elderflower, berry sorbet
Vegan - (12)*

**CHOCOLATE, COURGETTE &
CLEMENTINE GATEAU** 7.50
*Rich Callebaut chocolate gateau
Raspberry gel and vanilla ice cream (1-wheat,6)*

BOULABAN ICE CREAM 7.00
*Selection of ice creams and sorbets
(1-wheat,barley,3,6,7,12)*

ARTISAN CHEESEBOARD 12.50
*Farmhouse cheese, crackers and chutney
(1-wheat,oat,rye,3,6,7,8-almond,hazelnut,9,10,12)*

