















Curry Oil & Chive Cream





STARTERS / SHARING		SALAD / SANDWICHES		
PERELLÓ OLIVES	£6	CHICKEN CAESAR SALAD Crisps Bacon, Aged Parmesan	£19	
HAND CRAFTED SOURDOUGH Hand Whipped Irish Butter	£4	& Sourdough Crisps		
LISHMAN'S CURED MEATS PLATTER Fennel Salami, Coppa, Bresaola & Cornichons	£16	GOAT'S CHEESE SALAD Poached Pears, Pickled Beetroot, Candied Walnuts & Feuilles De Brick	£18	
		CRISPY DUCK SALAD Watermelon, Cashew Nuts, Coriander,	£19	
SPICED PADRON PEPPERS Pistachio Dukkah & Pomegranate	£9	Sesame Seeds, Ginger & Lemongrass Dressing		
CRISPY CHICKEN WINGS Harissa, Pickled Chilli & Coriander	£11	CROQUE MONSIEUR Bandon Vale Mature Cheddar, Grant's Ham, Bechamel Sauce & Salad	£12	
NACHOS Salsa, Sour Cream, Cheese, Jalapeños & Guacamole	£16	TURKEY & HAM CIABATTA Ballylisk Brie, Erin Grove Cranberry Sauce, French Fries & Rocket Salad	£16	
GRILLED FLATBREAD Chilli & Garlic Hummus	£8	SMOKED BBQ BRISKET SANDWICH	£17	
PIGS IN BLANKETS Mustard Maple Syrup	£9	Green Chilli Slaw, Rocket & French Fries		
CLASSIC PRAWN COCKTAIL Baby Gem, Cucumber, Marie Rose & Trout Caviar, homemade Guinness and treacle bread	£13			
BAKED CAMEMBERT Cranberry Chutney, Mulled Cranberries & Biscuits	£18			
ROASTED PARSNIP SOUP	£8			

## MAINS DESSERTS

LISDERGAN SIRLOIN STEAK Hand Cut Chips, Onion Ring, Watercress Salad & Green Peppercorn Cream	£37	CLANDEBOYE YOGURT & ORANGE BLOSSOM CHEESECAKE Blackberry, Lemon Curd, Tahini & Ginger Crumb	£9
SLOW BRAISED PORK BELLY Wholegrain Mustard Mash, Cauliflower, Cider Soaked Raisins	£26	CHRISTMAS PUDDING Brandy Anglaise, Muine Glas Vanilla Ice Cream	£9
PAN FRIED SEA BASS Olive Oil Mash, Fine Beans, Dublin Bay Prawns & Garlic Butter	£26	WARM CHOCOLATE BROWNIE SUNDAE Salted Caramel and Toffee	£9
LISDERGANIRISH	£23	Ice Cream, Butterscotch Sauce	
<b>BEEF BURGER</b> Dubliner Cheese, Baby Gem, Gherkins, Red Pepper Relish & Hand Cut Chips		PANETTONE BREAD & BUTTER PUDDING Rum & Raisin Ice Cream	£9
TURKEY & HAM ROULADE Olive Oil Mash, Roast Root Vegetables, Maderia Gravy, Red Cabbage	£26	SELECTION OF ARTISAN CHEESE Erin Grove Apple Chutney,	£15
CHICKEN MILANESE Breadcrumbed Escalope of Chicken, Potato Rosti, Watercress, Parmesan & Truffle Cream Sauce	£26	Grapes & Millers Toast	
GNOCCHI Roast Wild Mushrooms, Squash,	£22		
Crispy Kale, Hazelnut & Cornibaca Olive Oil			

## SIDES

Hand Cut Chips	£7	Pepper Sauce	£3
Truffle & Parmesan Fries	£8	Garlic Butter	£3
Buttered Greens	£7	Garlic Mayonnaise	£3
Olive Oil Mash	£7	Mixed Leaf Salad, Pickled Shallots & Parmesan	£6

## Vegan

Please make any allergies & intolerances known to a member of the team. Although every effort will be made to accommodate your request, we cannot guarantee always meeting your needs.









