



12:30 – 21:30

Starters	New England Chowder <i>Irish Seafood</i>	10.00
	Cured Organic Salmon <i>Horseradish Cream, Free Range Egg</i>	13.00
	Goat's Cheese Tart <i>Red Onion, Dates, Salad</i>	10.00
	Seared Scallops <i>Cauliflower Purée, Ham Croquette, Game Chips</i>	18.00
	Spiced Lamb Shoulder Beignet <i>Yoghurt, Avocado, Pepper</i>	11.00
Mains	Wild Mushroom Risotto <i>Forest Mushroom, Shaved Parmesan, Rocket</i>	14.00
	<i>Add Shaved Truffle</i>	5.00
	Fish and Chips <i>Haddock, Mushy Peas, Tartare Sauce</i>	18.50
	Ribeye Steak <i>JJ Youngs Ribeye, Chips, Watercress, Bearnaise</i>	32.00
	Whole Sea-Bream <i>Baked with Fennel, Baby Potatoes</i>	22.00
Chicken Pithivier <i>Chicken, Mushroom, Braised Carrots, Onion Sauce</i>	26.00	
Sides	Sautéed Spinach	4.50
	Home Cut Chips with Parmesan	4.50
	Lyons Garden Salad	4.50
	House Baked Sourdough	3.50
Desserts	Apple & Blackberry Crumble <i>Sage & Walnut Ice Cream</i>	10.00
	Poached Plum <i>Red Wine, Crème Fraîche, Almonds</i>	10.00
	Selection of five Irish Cheeses <i>Oat Biscuits, Chutney</i>	15.00

Please note that all of our dishes are prepared-to-order and may contain allergens.
Our kitchen operation involves shared cooking and preparation areas; therefore we cannot guarantee that any menu item can be completely free of allergens