



Food Served Daily 12:30 – 21:30

Menu

Starters	Butternut Squash Soup , <i>Crispy Duck, Toasted Pumpkin Seeds</i> (7)	10.00
	Irish Seafood Cocktail , <i>Shredded Lettuce, Marie Rose Sauce</i> (2,4,5,8,9)	15.00
	Goat's Cheese Tart , <i>Red Onion, Dates, Salad</i> (5,7,14)	10.00
	Seared Scallops , <i>Cauliflower Purée, Ham Croquette, Game Chips</i> (8,7,5)	18.00
	Spiced Lamb Shoulder Bignet , <i>Yoghurt, Avocado, Pepper</i> (3,5,7,14)	11.00
Mains	Wild Mushroom Risotto , <i>Forest Mushroom, Shaved Parmesan, Rocket</i> (Add Shaved Truffle 5.00) (7,14)	14.00
	Fish and Chips Haddock , <i>Mushy Peas, Tartare Sauce</i> (3,4,5,9)	18.50
	JJ Youngs Ribeye Steak , <i>Chips, Watercress, Bearnaise</i> (7,14,5,9)	36.00
	Whole Sea-Bream , <i>Baked with Fennel, Baby Potatoes</i> (2,3,7,14)	22.00
	Chicken Pithivier , <i>Mushroom, Braised Carrots, Onion Sauce</i> (4,5,7,14)	26.00
Sides	Buttered Spinach (7)	4.50
	Chips with Parmesan (7)	4.50
	Lyons Garden Salad (9,14)	4.50
	House Baked Sourdough (5)	3.50
Desserts	Apple & Blackberry Crumble <i>Sage & Walnut Ice Cream</i> (5,7,10)	10.00
	70% Chocolate & Salted Caramel Tart , <i>Salted Caramel Ice Cream</i> (5,7)	10.00
	Selection of five Irish Cheeses , <i>Oat Biscuits, Chutney</i> (7,5,14)	15.00

1. Celery
8. Mollusc

2. Crustacean
9. Mustard

3. Fish
10. Nuts

4. Eggs
11. Peanuts

5. Gluten
12. Soybean

6. Lupin
13. Soybean

7. Milk
14. Sulphur

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.