

## Desserts

| Poached rhubarb and green tea custard, ginger crumble (1.2.8)   | €6.00 |
|---|-------|
| 70% Cocoa Atelier Gluten free dark chocolate brownie Vanilla Ice cream, wild berry coulis, hazelnut (2.3.8) | €6.00 |
| Banoffee Mess Caramelised banana and mousse, toffee, crispy meringues (1.2,3,8)                             | €6.00 |
| Selection of Ice Cream & Sorbets Served with fresh berries and fruit coulis (2.3.8)                         | €6.00 |

#### Allergens

| 1. Cereals containing gluten |   |
|------------------------------|---|
| 2. Milk (including lactose)  | 9 |
| 3. Nuts                      |   |
| 4. Peanuts                   |   |
| 5. Soya                      |   |
| 6. Mustard                   |   |
| 7. Lupin                     |   |

8. Eggs 9. Crustaceans

10. Fish

11. Sesame seeds

12. Sulphites 13. Celery

14. Molluscs

# Dinner Menu

### Snacks

All Snacks €5.00

Salt and vinegar puffed pork crackling

Selection of mixed olives

Goats cheese churros with truffle honey (1,2)

Mini parsley falafels with tahini aioli and dukkah (2,3,4,8,13)

### Starters

| Soup of the Day Served with freshly baked bread (1.2.3.13)          | €6.50                      |
|---|----------------------------|
|   | 60.00                      |
| Davenport Seafood Chowder   | €9.00                      |
| Served with homemade Guinness bread (1,2,3,9,10,1)                  | 2,13,14)                   |
| Crispy Chicken Thighs   | Small €10.00               |
| Frank's hot sauce, blue cheese, Waldorf, celery (1.2                | .3,6,8,13,12) Large €16.00 |
| Black Tea House Smoked Salmon                                       | €12.00                     |
| Cream cheese, cucumber, dill and pickles, Guinnes (1,2,3,6,8,13,12) | ss bread                   |
|   |                            |

## Salads

#### Tuna Nicoise Salad €16.00

6 oz. seared Tuna Steak, crispy lettuce, potato, soft boil egg, olives, green beans, anchovies, capers and lemon dressing (2,6,8,10)

Caesar Salad €12.00

Baby gem, soft boiled egg, bacon crumble, sourdough croutons, sundried tomato, aged parmesan (1.2.6.8)

### Mains

| Pan Fried Cod  Mussel and chorizo broth, colcannon mash croquettes, spring greens (1,2,3,8,9,10,13)                                | €21.00 |
|--|--------|
| Potato Gnocchi<br>Garden peas, grilled asparagus, baby spinach,<br>Pecorino Romano (1,2,8)   | €17.00 |
| 9 oz. Sirloin steak Tender stem broccoli, rocket and sundried tomato salad, garlic butter, fries (2.6)                             | €25.00 |
| Beer Battered Haddock Charred lemon, crushed peas, sauce gribiche, fries (1,2,6,8,10)  | €17.50 |
| Beef Burger  Dubliner cheddar, bacon jam, beef tomato, homemade burger bun, fries (1,2,6,8,11,12)                                  | €16.50 |
| Crispy Buttermilk Chicken Burger Frank hot sauce, Ranch dressing, beef tomato, baby gem, homemade burger bun, fries (1.2.3,6.8.12) | €15.00 |
| Slow Cooked Lamb Shank Bulgur Pilaf, sweet and sour aubergine, tahini aioli (1.2.3.4.6.8.13)                                       | €19.00 |

Add any side dish for €5.00

Creamy mash potato (2) Fries & garlic mayo (2,6,8)

Buttered seasonal veg (2) Crispy potato wedges & basil aioli (2,6,8)

For Allergens please turn over page for more information Please advise a member of our team if you require further information on any of our dishes.