

A LA CARTE

STARTERS

HOMEMADE SOUP OF THE DAY

€9.00

served with our seeded house soda bread
(contains: 1, 3, 7, 9, 12)

GLENMAR SEAFOOD CHOWDER

€15.00

salmon, hake, haddock, Dublin Bay prawns, mussels and clams in a white wine and lobster infused cream sauce served with a homemade dill scone
(contains: 1, 2, 3, 4, 7, 9, 12, 14)

ROCKPOOL CHICKEN WINGS

€13.50

tossed in a choice of franks hot sauce or BBQ sauce, served with blue cheese dip
(contains: 1, 3, 7, 9, 10, 12)

CLASSIC PRAWN COCKTAIL

€16.00

Dublin Bay prawns and shrimp coated in homemade marie rose sauce, crisp ice berg lettuce and house soda bread
(contains: 2, 3, 7, 10, 12)

DUCK LIVER PATE

€13.50

served with balsamic crostini, water cress salad and cranberry puree
(contains: 1, 3, 7, 12)

GOLDEN FRIED FISH CAKE

€14.50

served with pea salsa and sweet chilli mayonnaise
(contains: 1, 2, 3, 4, 7, 10, 12)

WEST CORK LOBSTER BRUSCHETTA

€19.50

fresh West Cork lobster on homemade focaccia, served with pico de gallo and lobster bisque
(contains: 1, 2, 7, 9, 12)

SALADS

GREEK STYLE FETA CHEESE AND PASTA SALAD

€18.50

fresh garganelli pasta topped with crumbled feta cheese, red onions, cherry tomatoes, toasted sunflower seeds and pesto dressing
(contains: 1, 3, 7, 12)

CHICKEN/PRAWN CAESAR SALAD

crisp baby gem lettuce in homemade caesar dressing with grilled chicken/prawn, garlic and herb croutons, crispy bacon and parmesan shavings
(contains: 1, 2, 3, 4, 7, 10, 12)

CHICKEN €18.00

PRAWN €19.50

HUMMUS AND FALAFEL SALAD *

€18.50

roast red pepper hummus topped with golden fried falafels, dried apricot salsa, tzatziki and pickled cucumber
(contains: 1, 7, 12)

MAINS

HOMEMADE MAKINI CURRY

€24.00

curried roasted vegetables in makini sauce topped with lime yogurt, and fresh coriander served with basmati rice
Choose from chicken or prawn - Add €5 supplement
(contains: 2. 7. 8. 9. 12)

PUMPKIN RAVIOLI

€22.00

served with roast pumpkin and shrimp cream sauce, warm pumpkin puree & roast pine nuts
(contains: 1, 2, 3, 7, 12)

JOHN DORY AND LOBSTER

€30.00

pan seared john dory served with lobster infused risotto, buttered samphire and parmesan tuille
(contains: 2, 4, 7, 9, 12)

10 OUNCE RIBEYE STEAK

€38.00

served with portobello mushroom, caramelized shallot, house fries and choice of:
pepper sauce, bernaise sauce, garlic butter
(contains: 3, 7, 9, 12)

CONFIT CHICKEN SUPREME

€26.00

served with sweet potato dauphinoise, buttered pak choy and wild mushroom cream sauce
(contains: 7, 12)

BEER BATTERED MONKFISH

€32.00

served with lemon and dill mayonnaise , french fries and house salad
(contains: 1, 3, 4, 7, 10, 12)

SPICED GREEN LENTIL DAHL

€25.00

served with kimchi fennel, pak choy and crispy onions
(contains: 12)

DESSERTS

HOMEMADE LEMON BAKED CHEESECAKE

€12.00

served with citrus sorbet and candied lemon
(contains: 1, 3, 7, 12)

HOMEMADE BLACK FOREST ETON MESS

€12.00

chantilly mascarpone, meringue, chocolate sponge and sour cherry compote
(contains: 1. 3, 7. 12)

ICE CREAM SELECTION

€12.00

bourbon vanilla, strawberry and chocolate ice cream served with chantilly cream, strawberries and wafer topping
(contains: 1, 3, 7, 12)

HOMEMADE CHOCOLATE BROWNIE

€12.00

served with pecan crumble, caramel sauce and vanilla bean ice cream
(contains: 1. 3, 7. 12)

Allergen Index:

- 1. Cereals containing gluten
- 2. Crustaceans
- 3. Eggs
- 4. Fish
- 5. Peanuts
- 6. Soybean (and products of)
- 7. Milk (Dairy)

8. Nuts

- 9. Celery (Celeriac)
- 10. Mustard
- 11. Sesame Seeds
- 12. Sulphur Dioxide & Sulphites
- 13. Lupins
- 14. Molluscs