

A LA CARTE

STARTERS

HOMEMADE SOUP OF THE DAY

€9.00

served with our seeded house soda bread
(contains: 1, 3, 7, 14, 17)

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, 14, 17, 19)

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, 14, 15, 17)

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, 15, 17)

DUCK LIVER PATE

€13.50

served with balsamic crostini, water cress salad and cranberry puree
(contains: 1, 3, 7, 17)

GOLDEN FRIED FISH CAKE

€14.50

served with pea salsa and sweet chilli mayonnaise
(contains: 1, 2, 3, 4, 7, 15, 17)

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, 14, 17)

SALADS

GREEK STYLE FETA CHEESE AND PASTA SALAD

€18.50

fresh rigatoni pasta topped with crumbled feta cheese, red onions, cherry tomatoes, toasted sunflower seeds and pesto dressing
(contains: 1, 3, 7, 17)

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, 15, 17)

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, 17)

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, 9, 14, 17)

PUMPKIN RAVIOLI

€22.00

served with roast pumpkin and shrimp cream sauce, warm pumpkin puree & roast pine nuts
(contains: 1, 2, 3, 7, 17)

JOHN DORY AND LOBSTER

€36.00

pan seared john dory served with lobster infused risotto, buttered samphire and parmesan tuille
(contains: 2, 4, 7, 14, 17)

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, 14, 17)

CONFIT CHICKEN SUPREME

€26.00

served with sweet potato dauphinoise, buttered pak choy and wild mushroom cream sauce
(contains: 7, 17)

BEER BATTERED MONKFISH

€32.00

served with lemon and dill mayonnaise , french fries and house salad
(contains: 1, 3, 4, 7, 15, 17)

SPICED GREEN LENTIL DAHL

€25.00

served with kimchi fennel, pak choy and crispy onions
(contains: 17)

DESSERTS

HOMEMADE LEMON BAKED CHEESECAKE

€12.00

served with vanilla ice cream and candied lemon
(contains: 1, 3, 7, 17)

HOMEMADE BLACK FOREST ETON MESS

€12.00

chantilly mascarpone, meringue, chocolate sponge and sour cherry compote
(contains: 1, 3, 7, 17)

ICE CREAM SELECTION

€12.00

bourbon vanilla, strawberry and chocolate ice cream served with chantilly cream, strawberries and wafer topping
(contains: 1, 3, 7, 17)

HOMEMADE CHOCOLATE BROWNIE

€12.00

served with pecan crumble, caramel sauce and vanilla bean ice cream
(contains: 1, 3, 7, 17)

Allergen Index:

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybean (and products of)
7. Milk (Dairy)
8. Almond
9. Cashew
10. Hazelnut

11. Pistachio
12. Pecan
13. Walnut
14. Celery
15. Mustard
16. Sesame Seeds
17. Sulphur Dioxide and Sulphates
18. Lupin
19. Molluscs