



| SAMUEL

BAR & GRILL

M E N U

BAR BITES

Warm Marinated Cypressa
Mixed Olives **v/vG/GF** 5.50

Sweet Potato Fritters **vg** 7.50
Sriracha and lime dip.

Crispy Parmesan Chicken Strips 10.50
Truffle mayo.

SANDWICHES

Add a mug of soup to any sandwich for 4.00

Sourdough Ham and Smoked
Cheese Toastie 12.50
Carved ham, Applewood cheese,
red onion relish, sea salt fries.

Focaccia Cinquanta **v** 13.50
Grilled Mediterranean vegetables, crumbled
feta cheese, caper, tomato and basil salsa,
sea salt fries.

SMALL PLATES

Fresh Artisan Soup **v** 7.50
Warm sourdough loaf.

Bang Bang Prawns 10.50
Tempura fried king prawns, honey and chilli dip.

Greek Keftedes 10.50
Meatballs, Greek herbs, plum tomato sauce, feta cheese, mint
tzatziki, pita.

Whipped Goat’s Cheese **v** 10.00
Roast beetroot, orange and fennel salad, rocket and toasted
hazelnuts, grain mustard dressing.

Spinach and Pea Falafel **vg** 7.50
Sundried tomato pesto, garlic aioli.

Original Buffalo Chicken Wings 12.50
Crisp fried wings, hot sauce, Cashel Blue dip.

Korean Fried Chicken Bao Bun 10.50
Cucumber, red chilli and toasted sesame seeds.

Hand-Stretched Sourdough
Garlic Bread **v** 10.50
Cheese, aioli.

LOADED FRIES

Loaded Bacon and Cheese Fries 10.00
Crispy bacon, cheddar cheese sauce
sour cream.

Volcano Fries **v** 10.00
Hot sauce, garlic mayo, fried chilli, spring onion.

Loaded Sesame Crispy Chicken Fries 11.50
Asian spices, sliced chilli, katsu curry sauce,
buttermilk dressing.

12" STONE-BAKED SOURDOUGH PIZZA

All pizzas are hand-stretched and are available gluten-free

Alla Diavola 15.50
Tomato sauce, buffalo mozzarella
cheese, pepperoni.

Margherita **v** 14.50
Fresh tomato sauce, mozzarella and herbs.

Contadina **v** 16.00
Tomato sauce, mozzarella cheese, hot honey, ricotta,
olives and basil.

MAIN COURSES

Caesar Salad 10.50

Cos lettuce, sourdough croutons, Parmesan Caesar dressing.

TRY ADDING:

Cajun chicken +4.00

Crisp fried shrimp +6.00

Centre-Cut Irish 8oz Sirloin Steak 38.50

Grilled portobello mushroom, onion rings, chips and pepper sauce.

Slow-Cooked Feather Blade of Beef 29.00

Braised beef cooked in red wine, roast garlic mash and stewed vegetables.

Red Spiced Thai Chicken and Sweet Potato Curry 17.50

Steamed rice, chilli crackers.

Prawn and Chorizo Linguine 19.50

Arrabbiata sauce, garlic and olive oil.

Traditional Fish and Chips 22.50

Battered cod fillet, tartar sauce, crushed peas, sea salt fries.

Chicken Parmigiana 18.50

Parmesan potatoes, rocket salad and balsamic vinaigrette.

Buddha Bowl v 12.00

Sticky halloumi, sweet potato and bean salad, kale, cherry tomato, hummus, pomegranate, pickled jalapeños, toasted cashew nuts and soya and ginger dressing.

TRY ADDING:

Cajun chicken +4.00

Crisp fried shrimp +6.00

Lime and Herb Grilled Salmon 26.50

Ratatouille, charred broccoli, olives, caper and tomato salsa.

HOUSE BURGERS

Our double 4oz burgers are made to our unique specification, using prime Irish Angus beef rib responsibly sourced by our butcher, Quigley Meats, Innishmore, Ballincollig, Cork.

Classic Burger 21.50

Smoked Applewood cheese, crispy onions, baby gem lettuce, tomato relish, sea salt fries.

TRY ADDING: Bacon +1.50

The Gourmet Burger 22.50

Crisp prosciutto, grilled onions, mozzarella cheese, beef tomato, rocket and truffle mayo, sea salt fries.

Creole Buttermilk Chicken Burger 21.50

Mexicana cheese, crispy onion ring, jalapeños, Cajun slaw, chipotle mayo, sea salt fries.

Moroccan Spiced Falafel Burger vg 16.50

Plum tomato, baby gem, onion chutney, crunchy slaw, potato bun, sea salt fries.

SIDES

Sea Salt Fries v/vg/gf 5.50

Parmesan Fries v 7.50

Truffle mayo.

Beer-Battered Onion Rings 7.50

Chipotle mayo.

Greek Salad v/gf 7.50

Cherry tomatoes, bell pepper, red onion, cucumber, rocket, olives and feta cheese.

Charred Tenderstem Broccoli, Sauté Kale and Mushrooms v 7.50

Toasted sunflower seeds.

ALLERGEN INFORMATION



Please scan the QR code to check allergen information for your chosen dish.

We take food allergies very seriously; however, our kitchen has many ingredients, so we can't guarantee zero cross-contamination with allergens. Please inform a member of our team of any food allergies so we can guide you accordingly.

We have also highlighted dishes which are Vegetarian, Vegan or Gluten-free:

v Vegetarian vg Vegan gf Gluten-free

Our beef is 100% Irish and is responsibly sourced by our butcher, Quigley Meats, Innishmore, Ballincollig, Cork.

DRINKS

Please ask your server for our range of draught beers and our full selection of beverages available on our drinks menu.

BOTTLED BEER

Coors	6.40	Bulmers Pint Bottle	7.90
Corona Extra	6.50	Kopparberg Strawberry & Lime 500ml	8.10
Heineken	6.40	Kopparberg Mixed Fruit 500ml	8.10
Heineken 0.0	6.10		

WINE

For our complete selection, kindly request the drinks menu from your server.

White 75cl	Country	175ml	250ml	bottle
Andantino Grecanico Pinot Grigo	Italy	9.15	11.50	32.00
Amuse Sauvignon Blanc	France	9.00	11.50	32.00
Amuse Chardonnay	France	9.00	11.50	32.00
Red 75cl	Country	175ml	250ml	bottle
Michel Torino Colección Malbec	Argentina	9.50	11.50	32.00
Amuse Cabernet Sauvignon	France	9.00	11.50	32.00
Amuse Merlot France	France	9.00	11.50	32.00
Rosé 75cl	Country	175ml	250ml	bottle
Les Petites Jamelles Rosé	France	9.50	13.50	38.00
Sparkling 75cl	Country		snipe	bottle
Masottina Prosecco Frizzante	Italy		11.00	40.00

SPIRITS

Gordon’s Gin	6.50	Captain Morgan Spiced Rum	6.80
Gordon’s Pink Gin	6.90	Jameson Irish Whiskey	6.50
Smirnoff Vodka	6.50	Hennessy Brandy	7.00
Don Julio Tequila	6.80	Kahlúa	6.50
Bacardí Rum	6.80	Baileys Irish Cream Liqueur	7.00

SOFT DRINKS

Coca-Cola 330ml	4.80	Monster Energy 250ml	5.00
Sprite 330ml	4.80	Three Cents Ginger Beer 200ml	3.80
Fanta 330ml	4.80	Three Cents Soda Water 200ml:	4.00
Coke Zero 330ml	4.80	Pineapple	
Diet Coke 330ml	4.80	Pink Grapefruit	
Water Still/Sparkling	3.00	Cherry	
		Schweppes Classics 200ml:	2.60
		Lemonade/Tonic/Slimline Tonic	