



MENU

THE | SAMUEL

TWO COURSE SPECIAL €28

Includes any small plate or dessert added to any main course, pizza or burger

*Does not include 8oz sirloin steak.

**€5 supplement for Lime & Herb Grilled Salmon

BAR BITES

WARM MARINATED CYPRESSA

MIXED OLIVES **vg** 5.00

Fresh herbs and extra virgin olive oil

RED PEPPER HUMMUS 6.50

Grilled flatbread

GUACAMOLE AND CHIPS 6.50

Sour cream and salsa

SANDWICHES

All sandwiches served with sea salt fries.

SOURDOUGH HAM AND SMOKED

CHEESE TOASTIE 12.50

Carved ham, Applewood cheese and red onion relish

FOCACCIA CINQUANTA 13.50

Grilled Mediterranean vegetables, crumbled feta cheese, capers, tomato and basil salsa

SMALL PLATES

FRESH ARTISAN SOUP 7.50

Warm sourdough loaf

PRAWNS PIL PIL 12.00

Pan-fried garlic and chilli prawns, charred ciabatta

ROASTED GARLIC AND MUSHROOM

FLATBREAD 10.00

Red pepper hummus, avocado, cherry tomatoes, cucumber with sun-dried tomato and basil pesto

ORIGINAL BUFFALO CHICKEN WINGS 12.50

Crisp fried wings, hot sauce and Cashel Blue dip

HAND-STRETCHED SOURDOUGH

GARLIC BREAD 9.50

Cheese, aioli

LOADED FRIES

LOADED BACON AND CHEESE FRIES 10.00

Crispy bacon, cheddar cheese sauce and sour cream

LOADED SESAME CRISPY CHICKEN FRIES 11.50

Asian spices, sliced chilli, katsu curry sauce and buttermilk dressing

12" STONE-BAKED SOURDOUGH PIZZA

ALLA DIAVOLA 18.50

Fresh tomato sauce, buffalo mozzarella and pepperoni

MARGHERITA 17.50

Fresh tomato sauce, buffalo mozzarella and herbs

ADD: a dip +2.00

MAIN COURSES

CAESAR SALAD 18.50

Cos lettuce, sourdough croutons, Parmesan and Caesar dressing, Cajun chicken and smoked bacon lardons

ADD:

Grilled prawns +6.00

CENTRE CUT IRISH 8OZ SIRLOIN STEAK* 42.00

Grilled portobello mushroom, onion rings, chips and pepper sauce

MASSAMAN CURRY 20.50

Chicken, sweet potatoes and onion in a mild spiced curry sauce with crushed peanuts. Served with steamed rice

GARLIC BUTTER PRAWN LINGUINE 19.50

Roasted red peppers, cherry tomatoes, 'nduja pesto and garlic bread

TRADITIONAL FISH AND CHIPS 22.50

Battered fish, tartar sauce, crushed peas and chips

CHICKEN PARMIGIANA 20.50

Parmesan potatoes, rocket salad and balsamic vinaigrette

BUDDHA BOWL **vg** 12.50

Sweet potato and bean salad, cherry tomatoes and hummus. Topped with pomegranate, pickled jalapeños, charred tenderstem broccoli and avocado. Pumpkin seed, soya and ginger dressing

ADD:

Cajun chicken +6.00
Grilled prawns +6.00
Grilled tofu +5.00

LIME AND HERB GRILLED SALMON ** 26.50

Ratatouille, charred broccoli, roasted red peppers, olives, capers, tomato salsa and paprika potatoes

HOUSE BURGERS

All burgers served on a potato bun with sea salt fries

ADD:

Bacon +2.00
4oz Irish rib steak patty +4.50
Crispy battered chicken breast +4.50

THE CLASSIC BURGER 23.50

Two prime 4oz Irish rib steak patties, melted cheddar cheese sauce, crispy smoked bacon, crispy battered onion rings, crisp iceberg lettuce, dill pickle and tomato

THE KOREAN FRIED CHICKEN BURGER 21.50

Crispy battered chicken breast, cucumber, crisp iceberg lettuce, sriracha slaw, chilli and lime mayonnaise and Korean BBQ sauce

THE SMASHED BUFFALO BURGER 19.50

Two smashed veggie patties, plum tomato, baby gem lettuce, red onion, jalapeños, Cajun slaw and smokey chipotle mayonnaise

SIDES

SEA SALT FRIES **vg** 5.50

PARMESAN FRIES 7.50

Truffle mayo

BEER-BATTERED ONION RINGS 7.50

Chipotle mayo

GREEK SALAD 7.50

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

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 **VG** Vegan. 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
AMUSE SAUVIGNON BLANC	FRANCE	9.00	11.50	32.00
AMUSE CHARDONNAY	FRANCE	9.00	11.50	32.00
ADACIO PINOT GRIGIO ORGANIC	ITALY	9.15	11.50	32.00
RABBIT ISLAND SAUVIGNON BLANC	NEW ZEALAND	11.00	13.50	39.00
RED 75CL	COUNTRY	175ml	250ml	BOTTLE
AMUSE MERLOT FRANCE	FRANCE	9.00	11.50	32.00
AMUSE CABERNET SAUVIGNON	FRANCE	9.00	11.50	32.00
RHYTHM & RHYME SHIRAZ	AUSTRALIA	9.50	11.50	33.00
SANTA ANA MALBEC	ARGENTINA	9.50	11.50	32.00
ROSÉ 75CL	COUNTRY	175ml	250ml	BOTTLE
NATURA ROSÉ ZINFANDEL/SHIRAZ	CHILE	9.50	13.50	38.00
SPARKLING 75CL	COUNTRY		SNIPE	BOTTLE
COLLE DEL RINCIPE PROSECCO FRIZZANTE	ITALY		9.50	36.00
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	THREE CENTS SODA	4.00
SPRITE 330ML	4.80	WATER 200ML:	
FANTA 330ML	4.80	PINEAPPLE	
COKE ZERO 330ML	4.80	PINK GRAPEFRUIT	
DIET COKE 330ML	4.80	CHERRY	
WATER STILL/SPARKLING	3.00	SCHWEPPES CLASSICS 200ML:	2.60
MONSTER ENERGY 250ML	5.00	LEMONADE/TONIC/SLIMLINE TONIC	
THREE CENTS GINGER BEER 200ML	3.80		