

MENU

THE | SAMUEL

TWO-COURSE SPECIAL €28

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

SANDWICHES

All sandwiches served with sea salt fries.

CHEESE AND HAM TOASTIE 13.50

Hand-carved ham with melting aged cheddar cheese, onion relish and rosemary butter on sourdough bread

SPICED PANEER KATHI ROLL 13.50

Spiced marinated paneer, with sautéed vegetables and tangy chutney on a savoury Indian wrap

SMALL PLATES

GAMBAS PIL PIL 12.50

Pan-fried chilli-infused prawns with fresh garlic on charred pinca bread

PULLED BEEF CHILLI NACHOS 13.50

Crunchy tortilla chips topped with slow-cooked Irish beef, guacamole, cheddar cheese, sour cream, jalapeños and salsa

FRESH ARTISAN SOUP 8.00

Served with warm sourdough bread.
Ask your server for today's soup of the day

OLIVES 5.50

Selected olives with garlic, fresh herbs and extra virgin olive oil

JALAPEÑO POPPERS 9.50

Peppers filled with cream cheese and served with a tomato salsa

ORIGINAL BUFFALO WINGS 13.50

Crispy fried wings coated in a hot sauce, served with a blue cheese dip

HAND-STRETCHED SOURDOUGH GARLIC AND CHEESE PINCA BREAD 10.50

Served with garlic aioli

LOADED FRIES

LOADED SESAME CRISPY CHICKEN FRIES 12.50

Asian-spiced fries topped with crisp fried battered chicken, sliced chilli, katsu sauce and a buttermilk dressing

LOADED CHORIZO AND MOZZARELLA FRIES 11.50

Fries topped with spicy chorizo, garlic mayo and mozzarella

12" STONE-BAKED SOURDOUGH PIZZA

MARGHERITA 17.50

Classic fresh tomato sauce, mozzarella and mixed herbs

ALLA DIAVOLA 18.50

Fresh tomato sauce, mozzarella and pepperoni with a touch of chilli

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.

HOUSE BURGERS

All burgers served on a potato bun

THE CLASSIC BURGER 24.50

Two prime 4oz Irish rib steak burgers topped with cheddar cheese, grilled onions, iceberg lettuce, beef tomato and a sweet dill pickle mayo

THE MEXICAN BUTTERMILK CHICKEN BURGER 22.50

Tender chicken breasts in a crisp fried batter, topped with chilli cheese, salsa, baby gem lettuce, red onion, jalapeños and a smoky chipotle slaw

THE SMASHED BUFFALO BURGER **vg** 20.50

Two smashed veggie patties served with a red pepper houmous, baby gem lettuce, smashed avocado, tomato and a basil mayo

ADD:

4oz Irish/6oz British rib steak burger +5.50
Crisp fried battered chicken breast +6.50
Crispy bacon +2.00
Upgrade to Parmesan truffle fries +2.50

SALADS

BUDDHA BOWL **vg** 14.50

Cumin and lemon couscous and harissa salad with chickpeas and red peppers. Topped with charred baby corn, smashed avocado, a tahini-lemon dressing and toasted pumpkin seeds

ADD:

Crisp chicken +4.00
Grilled prawns +6.00
Grilled tofa **VG** +6.00

CAESAR SALAD 18.50

Cos lettuce, baked sourdough croutons, chicken and bacon with a Parmesan and Caesar dressing

MAIN COURSES

CHIMICHURRI AND LIME GRILLED SALMON 26.50

Salmon fillet with roasted chipotle red peppers, sweet potato and charred tenderstem broccoli. Topped with toasted almonds and herb yoghurt

TRADITIONAL FISH AND CHIPS 23.50

Beer-battered fish fillet served with crushed peas, tartar sauce and sea salt fries

CHICKEN PARMIGIANA 21.50

Breaded chicken escalope served with Parmesan potatoes, fresh rocket and balsamic vinaigrette

CHICKEN AND OYSTER MUSHROOM PAPPARDELLE 22.50

Pappardelle pasta with tarragon and spring onion cream, 'nduja crumb and Parmesan shavings. Served with toasted garlic bread

SIDES

SEA SALT FRIES 5.50

PARMESAN FRIES 7.50

Truffle mayo dip

ROAST SPICED CORN RIBS 7.50

Cholula mayo dip

MEDITERRANEAN CHOPPED SALAD 7.50

Chopped cos lettuce with fresh cherry tomatoes, cucumber, red onion, feta cheese, Kalamata olives and a honey mustard vinaigrette

BEER-BATTERED ONION RINGS 7.50

Chipotle mayo dip

ADD A DIP: +2.00

Truffle mayo	Garlic mayo	Sweet chilli
BBQ	Taco	

