

grain & grill

ALL DAY MENU _____

TWO-COURSE SPECIAL €28

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

*Does not include feather blade of beef.

SIGNATURE SANDWICHES

All sandwiches served with sea salt fries.

Add Parmesan fries for +4.00, add side salad for +2.50, add soup for +4.00

Cheese and Ham Toastie 12.95

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

Spiced Paneer Kathi Roll 12.50

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

SMALL PLATES

Gambas Pil Pil 13.75

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

Pulled Beef Chilli Nachos 11.75

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

Fresh Artisan Soup 7.50

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

Olives 7.00

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

Jalapeño Poppers 8.75

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

Spicy Crisp Cauliflower Taco vg 10.95

Crunchy cauliflower florets loaded with gochujang mayo slaw, corn tortillas and a red pepper and basil salsa

Hand-stretched Sourdough Garlic and Cheese Pinca Bread 8.00

Served with garlic aioli

LOADED FRIES

Loaded Sesame Crispy Chicken Fries 13.50

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

Loaded Chorizo and Mozzarella Fries 13.50

Fries topped with spicy chorizo, garlic mayo and mozzarella

Loaded Taco Fries vg 13.50

Fries topped with a bean chilli, jalapeños and chipotle mayo

12" STONE-BAKED SOURDOUGH PIZZA

Margherita 17.00

Classic fresh tomato sauce, mozzarella and mixed herbs

Contadina 18.50

Fresh tomato sauce and mozzarella, topped with mushrooms, grilled peppers, hot honey and basil

Alla Diavola 18.00

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 23.50

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 21.50

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 18.50

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

ADD:

4oz Irish rib steak burger +6.00

Crisp fried battered chicken breast +5.00

Crispy bacon +2.00

Upgrade to Parmesan truffle fries +2.00

SALADS

Superfood Salad 17.50

Baby spinach, crumbled feta, sweet carrot and tenderstem broccoli with bulgur wheat and quinoa. Topped with herb vinaigrette and toasted flaked almonds

Buddha Bowl vg 18.75

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

Caesar Salad 15.75

Cos lettuce, baked sourdough croutons, Parmesan and Caesar dressing

ADD:

Crisp fried battered chicken breast +5.00

Garlic prawns +7.00

Crispy cauliflower +5.00

Grilled tofu **VG** +4.00

MAIN COURSES

Chimichurri and Lime Grilled Salmon 27.75

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

Traditional Fish and Chips 25.00

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

Chicken Parmigiana 26.50

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

*Slow-Cooked Irish Feather Blade of Beef 32.00

Braised Irish beef cooked in red wine and sage. Served with garlic mash and honey-roasted carrots

Laksa VG alternative available 24.75

Noodle dish with prawns, chicken, bok choy, beansprouts and fried tofu in a chilli-spiced broth, topped with crispy onions

SIDES

Sea Salt Fries 5.00

Parmesan Fries 7.00

Truffle mayo dip

Roast Spiced Corn Ribs 6.00

Cholula mayo dip

Mediterranean Chopped Salad 5.00

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

Beer-Battered Onion Rings 6.00

Chipotle mayo dip

Add A Dip Truffle mayo +4.00

Garlic mayo +3.00 Sweet chilli +3.00

BBQ +3.00 Taco +3.00