

Starters

Nachos

Guacamole, red pepper salsa, chorizo, fresh chilli topped with melting Irish cheddar cheese & sour cream.

1. 7.
€6.50

Soup of the evening

Cream soup of the evening served with homemade brown bread.

7. 9. 
€5.50

Goats Cheese Bon Bons

Almond crusted St. Tola goats cheese bon bons with a raisin & pomegranate salad with a wild fig & red currant dressing.

1. 3. 7. 
€6.95

Pavilion 'Superfood' Salad

Stem broccoli, kale, almonds, blueberries, avocado, pomegranate, multi seeds, St. Tola feta cheese with a mango dressing.

€7.50  

Add grilled chicken - €1.50

Hot and Spicy Chicken Wings

With a crisp salad & blue cheese dip.

7. 9. 
€6.95

Sharing Board (for 2 people)

Pulled pork sliders, calamari fritti, hot & spicy wings, dressed mushrooms filled with Athea black pudding, harissa and sweet chilli dressing.

1. 3. 4. 7.
€14.00

Mains

Indonesian salmon satay & coconut brown rice bowl

Seared fillet of salmon satay, coconut brown rice, daikon & carrot salad, nori gomasio and fermented lime pickle

4. 8. 11.
€14.50   

Grilled Irish Beef Burger

Brioche bun, celeriac & gherkin slaw, harissa mayo, beef tomato, baby gem lettuce & smoked cheddar cheese served with rustic fries.

1. 9. 11.

€8.95

Add bacon - €1.00

Fish & Chips

Crisp fillet of haddock in a tempura batter, mixed leaves, Asian style mushy peas & tartar sauce served with fries.

1. 4. 10

€12.50

Chicken Curry

Indian style chicken curry with Basmati rice and poppadom

1. 7. 9. 10.

€9.50

Classic Spaghetti Bolognese

Served with garlic bread and Parmesan shavings

3. 9.

€8.95

Vegetarian Option

Our in-house baked three bean stew served with fresh coriander and mango salsa

6. 8. 11.   

€8.50

The Ultimate Vegan Burger

Rainbow slaw, dill pickled cucumbers, butterbean vegan mayo, spicy sweet chili & fresh greens with rosemary & spinach polenta chips

8. 11. 12.
€13.50    

On the side - all items €3

Rustic fries

Garlic Bread 1. 3. 7.

Coleslaw 3. 9. 10.

Sweet Potato Fries

Gratin Potatoes 1. 5. 10.

 vegan  gluten-free  dairy-free  raw  contains nuts

ALLERGENS KEY: 1. Gluten | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds | 12. Sulphur Dioxide and Sulphites | 13. Lupin | 14. Molluscs

All of our meat products are 100% Irish. When preparing your food, every effort is made to avoid cross-contamination. However, all dishes are prepared in an environment that handles gluten.