

SMALL & SHARING PLATES

OLIVES	4
🍷 SOUP OF THE DAY	7
warm Bretzel Bakery sourdough (1,3,8)	
WILD IRISH SCALLOPS	15
pan-seared scallops, cauliflower purée, Inch House black pudding crumble, apple sauce, crispy shallot, chive (1, 3, 10)	
PORK BELLY GUA BAO	13
'Andal Farm' Tipperary pork belly Bao Buns, honey harrisa ginger marinade, sesame, pickled pink onion, ranch, coriander (1, 3, 6, 9)	
CALAMARI FRITTI	12
Tajin, chipotle dip, lemon, green salad (1, 3, 10)	
🍷 WARM BEET & GOAT CHEESE TOWER	10.5
roast beetroot, Tipperary Cooleeney Farm goat's cheese, candied walnut, green salad, apple vinaigrette, Bretzel crostini, (1, 3, 4)	
CRISPY CHICKEN WINGS	13 small / 17.5 sharing
Irish chicken wings, Cashel blue cheese dip & celery. Choose: Franks, Harissa Honey & Ginger or Korean BBQ (1,2,3,8)	
KILLER NACHOS	13 small / 19.5 sharing
Blanco nino paprika salted tortilla chips, Irish chilli beef ragu, three cheese queso, sour cream, avocado & feta guacamole, tomato salsa & jalapenos. Vegan & veggie available with halloumi or mushroom (1,2,3)	

MAIN COURSES

FRIED CHICKEN TACOS & FRIES	21
crispy buttermilk chicken breast, roast pineapple, avocado smash, chipotle mayo, lime, coriander (3)	
Vegetarian available with halloumi or mushroom	
SLOW-COOKED PORK BELLY	24
Andarl Farm Co. Mayo Pork Belly, colcannon, cauliflower purée, roasted carrots, broccoli, onion jus, apple (3)	
TRADITIONAL FISH & CHIPS	23
Battered Atlantic cod, tartar, pea puree, pink onion, green salad, charred lemon (1,2,3)	
BEEF AND GUINNESS STEW	19
tender Irish beef chuck steak, smoked bacon, root veg & Guinness with mashed potato, Bretzel batch bread & butter (1, 3, 7, 8)	
TRADITIONAL SAUSAGE & MASH	18.5
'Crowe's Farm' Tipperary sausages, colcannon mashed potato, caramelized onion gravy, crispy onion ring, pickles (1, 3)	
8 OZ STRIPLOIN STEAK	29
21 day Aged Striploin Steak, pepper sauce, Portobello mushroom, onion ring, broccolini, chips or mash (1,3,8)	
🍷 GIANT TORTELLONI	19
Mushroom tortelloni, ricotta roasted butternut squash sauce, sautéed mushroom, crispy sage (1, 2, 3, 8)	
CHICKEN SALAD	17.5
Chicken breast, green leaf organic salad, avocado & feta guac, quinoa, GF Blanco Nino tortilla chips, pink onion, black beans, ranch, pomegranate & spicy salsa verde (2,3) Vegetarian available with halloumi or mushroom	
THE FARMER BURGER & FRIES	19.5
Two 4oz smashed Irish beef patties, cheddar, red pepper, tomato, cos, onion, aioli, Bretzel Bakery Dublin brioche (1,2,3)	
THE MASSEY FERGUSON BURGER & FRIES	20.5
Two 4oz smashed beef patties, Dubliner cheddar, smoked streaky bacon, onion ring, tomato, salad, aioli, relish, brioche (1,2,3)	
THE PO BOY BURGER & FRIES	22
Buttermilk fried chicken, salad, dill pickle, ranch, Frank's hot sauce, Bretzel Bakery Dublin brioche (1,2,3)	
V BURGER & FRIES	19
Vegan burger patty, vegan cheese, tomato, onion, dill pickle, vegan mayo, vegan brioche (1,6,7)	

SIDES

Beer Battered Onion Rings (1)	7
Buttered seasonal greens, orange zest (3,4)	6
Dips: Aioli / Blue cheese / Franks / Ranch / Chipotle (2, 3)	2

House fries: paprika salted fries 5 / sweet potato fries 6 / half sweet half paprika salted fries 6 (1)

Loaded Fries: cheese Fries 7 (€2 upgrade) (1,3) / taco beef fries 9 (€3 upgrade) / parmesan truffle fries 7.5 (€2 upgrade)

ALLERGEN CODES: 1 = Gluten | 2 = Eggs | 3 = Milk/Dairy | 4 = Nuts | 5 = Peanuts | 6 = Soy | 7 = Sulphites | 8 = Celery | 9 = Sesame | 10 = Molluscs

Our Beef is 100% Irish. Optional 12% tip for 5+ tables