

SPRITZ €12

Aperol Spritz

Aperol, prosecco, soda

Campari Spritz

Campari, prosecco, soda

Hugo Spritz

Elderflower Liqueur, Mint, Prosecco, Soda

Rose Spritz

Glendalough Rose Gin, Raspberry, Lemon, Prosecco, Soda,

SIGNATURE COCKTAILS €

Flo and Basy #2 €14

Beefeater Gin, Pseudo Lime, Basil Foam*

Biscoff Martini €14

Absolut Vodka, Kahlua, Coffee, Homemade Biscoff Syrup

Cafe Creme €12

Killowen Rum & Raisin, Cold Brew, Demerara Syrup, Two Stacks Irish Cream infusion

Jalisco High Life €14

Casamigos Tequila, Rhubarb Liqueur, Lillet Rose, Rhubarb Puree

Apples & Pears €14

Glendalough Calvados Cask, Apple & Pear Cordial, Prosecco

Amaro Mio €14

Duppys Share Spiced Rum, Amaro Montenegro, Muscovado & Demerara

White Magnum €14

White Chocolate Bourbon, Kahlua, Disaronno

Paul O'Meara €14

Glendalough Poitin, Agave, Lime, Hot Sauce, Poachers Pink Grapefruit Soda

Garden of C €14

Beefeater Gin, Stillgarden Berrisimo, Hibiscus, Lemon, Vegan foamer

Boland's Mill €14

Hennessy VS, Pineapple, Lime, PX Sherry

N/A COCKTAILS €10

Blue Magic

Lyres N/A Single Malt, Lemon, Blueberry, Vegan Foamer

Drivers Daiquiri

Lyres N/A Cane Spirit, Lime, Watermelon,

* contains Soy

Please inform your server if you have any dietary requirements.

Discretionary 12.5% service charge on parties of six or more. 100% of all tips go directly to staff.

PRE DINNER COCKTAIL

Flo & Basy €13

Elderflower Spritz €10

Lemongrass & Chilli Margarita €12

STARTERS

Confit pork rilette, sauce gribiche €13

Scallops, butternut squash, chicken butter sauce €16

Cauliflower cheese, caper, raisins €14

Burrata, pepperonata, sourdough croutons €13

Crispy squid, lemon aioli €14

Sea trout ceviche, yuzu ponzu, watermelon radish €14

Chargrilled gambas, garlic, chilli, lemon, sourdough €14

MAINS

Cod kiev, black garlic, chips €28

Aged short rib, champ mash, bordelaise €29

Chicken, wild mushroom, sage mash €26

Charred celeriac, Coolea cheese, pickled walnut, pearl barley €23

Fish of the day, lemon, capers, brown butter baby potatoes €28

9oz Ribeye steak, fries, wild garlic chimichurri, pickled shallots, watercress €38

SIDES

Bitter leaf salad €6

Carrots, harissa, labneh, smoked almonds €6

Charred broccoli, miso brown butter €6

Fries, garlic aioli €6

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DESSERT

Warm chocolate brownie, salted toffee, tonka bean ice cream €9
Almond & lemon cake, maraschino cherry ice cream €9
Pink rhubarb, white chocolate mousse, marshmallow €9
Selection of Irish cheeses—grapes, quince, homemade crackers €12

DESSERT WINES

Dow's, LBV, Douro Valley

Portugal €8

Juracon

South West France 2016—Petit Manseng €9

Zantho, Burgenland

Austria 2018—Scheurebe €10.5

Le Cedre Vintage, Cahors

France 2015—Malbec €9.5

APRES DINNER COCKTAILS

Popcorn Espresso Martini €13

Peartini €13

Sugar & Spice €13

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PRE THEATRE MENU

Available from 5pm – 7pm

2 course €36

3 course €45

STARTERS

Roast butternut squash soup, goat's cheese, maple pumpkin seeds

Marinated beetroot, bresaola, horseradish, crème fraîche

Sea trout ceviche, yuzu ponzu, watermelon radish

Chargrilled gambas, garlic, chilli, lemon, sourdough (€5 supplement)

MAINS

Cod kiev, black garlic, chips

Aged short rib, champ mash, bordelaise

Charred celeriac, Coolea cheese, pickled walnut, pearl barley

9oz Ribeye steak, fries, wild garlic chimichurri, pickled shallot, watercress (€10 supplement)

SIDES

Bitter leaf salad €6

Carrots, harissa, labneh, smoked almonds €6

Charred broccoli, miso brown butter €6

Fries, garlic aioli €6

DESSERT

Warm chocolate brownie, salted toffee, tonka bean ice cream

Almond & lemon cake, maraschino cherry ice cream

Pink rhubarb, white chocolate mousse, marshmallow

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BRUNCH COCKTAILS

Mimosa €9

Bellini €9

French 75 €9

BRUNCH

CQ Hash

Sausage, bacon, black & white pudding, hashed potato, roast tomatoes, fried egg, sourdough toast €16

Smoked Salmon Florentine

Smoked salmon, marinated tomato, spinach, poached egg, dill hollandaise, English muffin €15

Mexican eggs

Salsa rosa, avocado, fried egg, tortilla chips, sour cream €15

Shakshuka

Baked eggs, tomato, peppers, cumin, feta, flatbread €15

Moules Frites

Killary fjord mussels, garlic, white wine, cream, chips €16

Irish Beef Burger

Beef Burger, smoked bacon, chipotle sauce, Hegarty's cheddar, fries €18

SIDES

Smoked streaky bacon €4

Breakfast sausage €4

Bitter leaf salad €6

Carrots, harissa, labneh, smoked almonds €6

Charred broccoli, miso brown butter €6

Fries, garlic aioli €6

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BAR FOOD

Grilled flatbread, hummus and baba ganoush €9

Crispy squid, lemon aioli €14

Wings, buffalo sauce, garlic mayo €11

Chargrilled gambas, garlic, chilli, lemon, sourdough €14

Burrata, pepperonata, sourdough croutons €13

SIDES

Bitter leaf salad €6

Carrots, harissa, labneh, smoked almonds €6

Charred broccoli, miso brown butter €6

Fries, garlic aioli €6

DESSERT

Warm chocolate brownie, salted toffee, tonka bean ice cream €9

Almond & lemon cake, maraschino cherry ice cream €9

Pink rhubarb, white chocolate mousse, marshmallow €9

Selection of Irish cheeses—grapes, quince, homemade crackers €12

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LUNCH

Roast butternut squash soup, goat's cheese, maple pumpkin seeds €10
Cauliflower cheese, caper & raisin €14
Killary fjord mussels, garlic, white wine, cream, chips €16
Confit pork rilette, sauce gribiche €13
Chargrilled gambas, garlic, lemon aioli, sourdough 14
Burrata, pepperonata, sourdough croutons €13
Chicken Caesar salad, bacon, croutons, cos lettuce, Caesar dressing €16
Crispy squid, lemon aioli, chips €19.50
Short rib & mushroom tagliatelle €19
Charlotte Quay burger, bacon, Hegartys cheddar, pickles, chips €19
Cod kiev, black garlic, chips €28
10oz Ribeye, fries, wild garlic chimichurri, pickled shallot, watercress €38

SIDES

Bitter leaf salad €6
Carrots, harissa, labneh, smoked almonds €6
Charred broccoli, miso brown butter €6
Fries, garlic aioli €6

DESSERT

Warm chocolate brownie, salted toffee, tonka bean ice cream €9
Almond & lemon cake, maraschino cherry ice cream €9
Pink rhubarb, white chocolate mousse, marshmallow €9
Selection of Irish cheeses—grapes, quince, homemade crackers €12

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