

LUNCH

French onion soup, gruyere toastie €12

Burrata, peperonata, salsa verde, smoked almonds €15

Gambas, garlic, chili, white wine, lemon, sourdough €16

Crab roll, brioche, pickled cucumber, fries €18

Roaring bay mussels, white wine, garlic, cream, fries €18

Chicken schnitzel Caesar salad, grana padano, sourdough croutons €18

Fish & Chips, burnt lemon, homemade tartar sauce €19

Meatballs marinara, linguini €19

CQ burger, lettuce, tomato, Hegarty's cheddar, bacon, fries €19

Cauliflower steak, cauliflower & miso purée, hazelnut gremolata 19

McLoughlins striploin steak sandwich, chimichurri, garlic aioli, tomato, rocket, fries €20

SIDES

Autumn leaves, french dressing €6

Baby potatoes, smoked paprika & parsley butter €6

Fries, garlic aioli €6

Sautéed greens, romesco sauce, smoked almonds €6

DESSERT

Homemade Churros, whiskey & chocolate sauce €10

White chocolate & passionfruit cheesecake, passion fruit sorbet €10

Frozen yogurt parfait, berries, nut crumb €10

Selection of Irish cheeses—grapes, quince, homemade crackers €16

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.