



THE CELLAR

KITCHEN | BAR

Light snacks served from 1pm – 5pm

Gordal Olives €6.00

Smoked Almonds €5.00

Homemade Soup of The Day €8.50

Served with Homemade Bread (1A, 6,9)

Wild Atlantic Seafood Chowder €14.50

Dill & Lemon Cream, Homemade Soda Bread (1A,2,6,4,9,14)

Open Sandwiches: Choose either €13.00

Open on Homemade Brown Treacle Bread or Sourdough

Fillings:

Herb Grilled Chicken with Avocado

Hegartys Irish Cheddar Cheese with Tomato

Smoked Salmon

Homemade Scone €7.95

Choice of: Fruit & Citrus Scone or Plain Scone

Traditional Fruit Preserves & Cream (1A,3,6)

Cereals Containing Gluten – 1 (1A Wheat, 1B Rye, 1C Barley, 1D Oats), Crustaceans – 2, Eggs – 3, Fish – 4, Soybeans – 5, Dairy – 6, Peanuts – 7, Nuts – 8 (8A Almonds, 8B Hazelnuts, 8C Walnuts, 8D Cashews, 8E Pecans, 8F Brazil Nuts, 8G Pistachios, 8H macadamia, 8I Pinenuts) Celery – 9, Mustard – 10, Sesame – 11, Sulphites-12 Lupin – 13, Molluscs – 14



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Evening Menu from 5pm – 9pm

Homemade Soup of The Day Served with Homemade Bread (1A,6,9)	€8.50
Wild Atlantic Seafood Chowder Dill & Lemon Cream, Homemade Soda Bread (1A,2,4,9,14)	€14.50
Heirloom Tomato Salad (V) Vegan Feta, Black Olive, Basil, Mixed Leaves (10,12)	€15.00
Classic Caesar Salad Bacon Lardons, Parmesan, Sourdough Croutons (1A,3,4,6,10,12) (With Chicken or Prawns - €4 supplement)	€15.50
8oz Irish Beef Burger Brioche Bun, Bacon Jam, Smoked Cheddar, Tomato, Gem Lettuce House Sauce, Pickle, Triple Cooked Chips (1A,3,6,10,12)	€22.50
Roast Cornfed Chicken Supreme Spring Vegetables, Baby Potato, Tarragon, Wholegrain Mustard Cream (6,9,10,12)	€23.50
Fish & Chips Killarney Blonde Battered Hake, Minted Peas, Tartare Sauce (1A,3,4,6,10,12)	€24.50
Lentil & Chickpea Dahl (V) Aged Basmati Rice, Cucumber & Mint Riata (1A,6,12)	€19.50

Sides

Triple Cooked Chips	€6.00
Sweet Potato Fries - (1A)	€6.00
Creamed Potato - (6)	€6.00
Side Salad - (10,12)	€6.00

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Desserts

Rhubarb Pannacotta	€9.50
Ginger Crumb, Vanilla Ice Cream (1,3,6,8)	
Dark Chocolate Opera	€9.50
Apricot Gel, Chocolate Crumb, Raspberry Sorbet (1A,3,6)	
Selection of Ice Cream	€9.00
Fresh Berries & Fruit Curd (3,6,12)	
Apple & Blackberry Crumble	€9.50
Apple Brandy Anglaise, Gingerbread Ice Cream (1A,1D,3,6,12)	
Homemade Scone	€7.95
Choice of: Fruit & Citrus Scone or Plain Scone	
Traditional Fruit Preserves & Cream (1A,3,6)	

Hot Drinks

Tea	€3.50	Hot Port	€8.50
Herbal Tea	€4.00	Hot Whiskey	€8.50
Coffee	€4.00	Irish Coffee	€8.50
Espresso	€4.00	Baileys Coffee	€8.50
Double Espresso	€6.00	French Coffee	€8.50
Cappuccino	€4.50	Calypso Coffee	€8.50
Latte	€4.50	Italian Coffee	€8.50
Hot Chocolate	€4.50		

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House Wine Selection

WHITE

100. Saint Marc Chardonnay (Pays d'OC)

Gls €9.50 Btl: €37

A well-crafted, fresh white wine from the south of France. Masses.
The wine displays great balance and acid finishing cleanly with good length.

102. Ca'Stellar Pinot Grigio (Veneto)

Gls €9.50 Btl: €37

Fruity, with hints of green apple aroma with undertones of pears and grapefruits.
Well-balanced and dry, easy to drink in the summer sun.

104. Post House Sauvignon Blanc

Gls €9.50 Btl: €38

An elegant, refreshing, and fruity Sauvignon Blanc with a crisp upfront palate.
A nose of pineapple, green fig, citrus, and gooseberry.

RED

106. Saint Marc Merlot

Gls €9.25 Btl: €37

A versatile wine with fresh and exciting expression of the ever-popular Merlot grape.
Ripe fruit flavours and overtones of liquorice and blackberries.

108. Les Roucas Cabernet Sauvignon (Oays d'OC)

Gls €9.25 Btl: €35

Fresh and spicy aromas of Blackberries and plums.
Silky palate of red fruit with soft tannis

110. Amaru Malbec (Cafayate Valley)

Gls €9 Btl: €36

Very well-balanced wine with notes of fresh red fruit and medium oak.
Long and elegant finish with real persistence.

ROSÉ

112. Montrose Rosé (Languedoc)

Gls: €10 Btl: €40.00

Light pink color. Red berries and peach flavors with spicy overtones.
Elegant wine combining roundness and freshness.

Special Cocktail of the Day

Paper Plane - Jim Beam, Amaro Montenegro, Aperol & Fresh Lemon Juice.

€16.00