

seasonal irish sandwiches

suppliers

beef – wagyu; seán tully, cavan, hereford; mcloughlins

chicken - feighcullen farm, kildare

ham – salters free-range, carlow

veg – ballincarey farm, kildare & condren's, dublin

bread – oak smoke bakery, dublin

coffee – cloud picker, dublin



everything we make is based around 4 key pillars: nature, culture, nourishment & flavour

lunch menu – winter 2024

sandwiches

the beef - €10.50 (1, 3, 7)

smoke-roasted wagyu beef, red onion jam, cheddar, horseradish mayo, salt & vinegar crisps, toasted

hot chicken - €10.00 (1, 3, 9)

spicy roast chicken, winter slaw, crispy stuffing, seasons greens, ciabatta

sunday roast - €10.00 (1, 3, 9)

roast chicken, house gravy, crispy stuffing, winter pickle, seasons greens, pink aioli, ciabatta

glazed celeriac melt (v) (1, 3, 7)

€9.50 (1, 5b, 7, 9)

honey glazed celeriac, cheddar, pickled mushroom, toasted pumpkin seeds, pink aioli, seasons greens, toasted

ham & cheese - €10.00 (1, 3, 7, 10)

brown sugar pit and house-smoked free-range ham, cheddar, winter slaw, mustard

bowls

sunday roast bowl - €11.00

(3, 5b, 9)

roast chicken, house gravy, winter pickle & slaw, crispy stuffing, roasted winter veg, seasons greens

honey glazed celeriac bowl -

€10.50 (1, 5b, 7, 9)

honey roasted celeriac, cheddar, pickled mushroom, slaw, pickled, pink aioli, seasons greens, roasted winter veg, toasted pumpkin seeds

the works - €12.00 (1, 3, 5b, 9)

spicy chicken, pumpkin paté, crispy stuffing, winter slaw, roasted winter veg, pumpkin seeds, seasons greens

allergens:

1. wheat
2. shellfish
3. eggs
4. fish
- 5a. peanuts
- 5b. hazelnuts,
- 5c. almonds
6. soybeans
7. milk
8. nuts
9. celery
10. mustard
11. sesame seeds
12. sulphur dioxide
13. lupin
14. molluscs

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