



Starters

Soup of the Day
Irish brown bread & Kerrygold butter – 9

Chowder of the Day
Irish brown bread & Kerrygold butter – 9

Hearty Dublin Coddle
Bacon, sausage, onions, kale, rosemary, Irish brown bread & Kerrygold butter – 12

Salads

Goat Cheese Salad **GF** V**
Mixed baby greens, sun-dried tomatoes, roasted red peppers, cherry tomatoes, candied walnuts, crumbled goat cheese, panko crusted goat cheese disc & citrus dressing – 14

Ulster Salad **GF**
Mixed greens, bacon, tomato, cucumber, chopped egg, red onion, grilled chicken & honey mustard dressing – 16

Quinoa Caesar Salad **GF** V**
Chopped romaine, shaved parmesan, avocado, cherry tomatoes, garlic croutons, tri color quinoa, & Caesar dressing – 14

Ahi Tuna Salad* **GF****
6oz of ahi tuna, rocket salad, green beans, cherry tomatoes & Cusabi dressing – 18

Buffalo Chicken Salad **GF****
Chopped romaine & spinach, celery, carrot, cucumber, avocado, cherry tomatoes, blue cheese crumbles, fried chicken, hot sauce & blue cheese dressing – 16

Add: Steak-8, Chicken-6, Salmon- 7, Ahi Tuna-8

Breakfast

Irish Breakfast
Two rashers, sausages, eggs, black & white pudding, baked beans, potato cake & house made brown bread served with Kerry Gold Irish butter – 20

Dalkey Benedict **GF****
Poached eggs, smoked salmon, spinach, potato cakes, hollandaise – 16

Mitchelstown Eggs **GF****
Poached eggs, spinach, Irish muffin, hollandaise – 14

Roscrea Benedict **GF****
Poached eggs, Irish Rashers, Irish muffin, hollandaise – 16

Crab Cake Benedict
Poached eggs, hollandaise – 20

Tipperary Tart
Cashel Blue cheese & leek quiche –14

Baileys French Toast
Brioche bread, Baileys Irish cream, Mixed berry compote – 15

Breakfast Pizza
Irish Rasher, sausage, black & white pudding & fried egg – 18

Croque Madame
Ham, parmesan & Swiss cheese, béchamel, toasted white bread & fried egg – 16

Steak & Eggs* **GF**
10oz Irish striploin steak, eggs, hollandaise – 24

*All our meats are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked food may increase your risk of foodborne illness especially if you have certain medical conditions

GF – Gluten Free
V – Vegetarian

GF** - Gluten Free with small adjustment
VV – Vegan



Sandwiches

Beckett's Burger* GF**
Bushmills bacon jam, fried onions, Dubliner Irish Cheddar, roasted tomato and arugula – 16

Lamb Burger* GF**
Caramelized onions, goat cheese & garlic aioli – 17

Crispy Chicken Sandwich GF**
Lettuce, tomato, red onion & boom boom sauce – 16

Veggie Burger V
Black bean & soy burger, Dubliner Irish cheddar, spinach, tomato, red onion, & house made curry aioli – 14

Wicklow Roll GF**
Roast lamb, baguette, lettuce, tomato & garlic aioli – 17

Irish Steak Sandwich GF**
6oz Irish Striploin, toasted panini, fried onions, sautéed mushrooms, arugula & garlic butter – 20

Mains

Shepherd's Pie
Organic ground lamb & minced vegetables in Guinness gravy, whipped potatoes – 18

Lamb Stew
Irish brown bread & Kerrygold Irish butter – 16

Fish & Chips
Beer battered cod, pub fries, coleslaw, tartar sauce – 18

Bacon & Cabbage GF**
Thick cut Irish ham, colcannon & parsley sauce – 18

Bangers & Mash
Irish pork sausages, Bushmills mashed potatoes, fried onions & Guinness gravy – 16

Chicken Curry
Mild Irish curry, chicken, mixed vegetables, Jasmine rice & garlic toast – 20

Rib Eye Meatloaf
Bushmills mashed potatoes, green beans & mushroom Marsala sauce – 20

Chicken Parmigiana
Marinara Linguini, Mozzarella, garlic toast – 16

Alaskan Salmon* GF**
Jasmine rice & shaved brussel sprouts with bacon – 24

Blackened Cod GF
Pico de gallo, jasmine rice & green bean almondine – 20

Vegetarian

Irish Chickpea Curry VV
Mild Irish curry, chickpeas, red onion, red & green peppers, garlic toast – 18

Mushroom & Spinach Gnocchi V
White wine sauce, mushrooms & spinach – 22

Sides

Mashed potatoes – 6
Parmesan Truffle Mash – 8
Colcannon – 8
Pub Fries – 6
Sweet Potato Fries – 6
Home fries – 6
Tater Tots – 6
Onion Rings – 6
American Bacon – 5
Irish Rashers – 6
Irish Sausage – 6
Eggs – 5
Brussels & Bacon – 7
Broccoli – 6
Side Salad – 6
Green Bean Almondine – 6

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