



29/08/2025

LUNCH MENU

LIGHT LUNCH

Grilled Toonsbridge Halloumi & Tahini Apple on Flat Bread	16
<i>Olive Couscous / Dukkha / Sumac Aioli / Red Pepper Jam</i>	
Cajun Crispy Prawns & Hierloom Tomato Salad	18
<i>Lime Aioli / Organic Leaves / Brown Bread</i>	
Friendly Farmer Roasted Chicken Sandwich	16
<i>Creamy Sundried Tomato / Roasted Red Pepper / Organic Leaves / Pickles</i>	
Sticky Korean Pork Belly	19
<i>Creamy Peanut Pink Lady / Black Sesame Cucumber / Organic Leaves / Grilled Flat Bread</i>	
Doonbeg Crab & Smoked Salmon Salad	18
<i>Treacle Bread / Leaves / House Pickles</i>	

SMALL PLATES

Tomato & Basil	7.5
<i>Toasted Seeds / Treacle Brown Bread</i>	
Seafood Chowder	10
<i>Herb Oil / Treacle Brown Bread</i>	
Kelly's Rock Oysters or Flaggy Shore Dainty Oysters	11
<i>3 Natural Oysters / Shallot Vinaigrette</i>	
Doonbeg Crab Claws	24
<i>Roast Garlic / Lemon & Herb Cream / Toasted Focaccia</i>	
Toonsbridge Burrata	14
<i>Tomato Salsa / Olive Tapenade / Focaccia Crips</i>	

BIG PLATES – served with a side of potatoes

Glazed Short Rib Of Beef	27
<i>Corn & Jalapeno Salsa / Peanut / Lime & Coconut cream</i>	
Tandoori Spiced Fillet of Hake	24
<i>Minty Raita / Tenderstem Broccoli</i>	
Pigs On The Green Pork Schnitzel	23
<i>Buttermilk Ranch / Orange & Cabbage Slaw</i>	
Grilled Celeriac Steak	22
<i>Remoulade / Oranmore Organic Kale / Peanut Rayu</i>	

ADD

Hand Cut Chips	6	Organic Leaves	6
Grilled Sourdough Focaccia	4	Treacle Brown Bread	4
Oranmore Organic Kale & Aged Cheddar	6.5	Sautee Greens	6.5

– Everything Made In House, Local & Organic Where Possible –