

BAR MENU

TAPAS

NATURAL PACIFIC OYSTERS ½ DOZEN

(see our boards for the regions)

2.30 each

Recommended: Manzanilla, LaGuitta, Hijos de Rainera Perez Martin (Dry)

5.00

GREEN NOCELLARA OLIVES

Sicily

4.20

HOUSE ROASTED MAPLE NUTS

4.20

CHARCOAL GRILLED GAMBAS

chimichurri sauce

12.50

DOUBLE COOKED CHICKEN WINGS

maple glaze, blue cheese

9.50

CRISPY PIGS EARS

tartar sauce

7.50

POTTED LAMBAY CRAB

sourdough toast

11.50

HOMEMADE WICKLOW VENISON SAUSAGE

pickled red cabbage, honey & mustard, sourdough toast

9.50

CHARCUTERIE & CHEESE

CHARCUTERIE BOARD

sourdough toast, pesto

12.50

CHARCUTERIE WITH SHERIDAN'S CHEESE

17.00

SHERIDAN'S CHEESE BOARD

quince paste, grapes, crackers

11.50

F.X.BUCKLEY. STEAKS

ALL OUR STEAKS ARE 28 DAY DRY AGED AND CUT TO ORDER

F.X.BUCKLEY 10oz RIB-EYE

30.00

F.X.BUCKLEY 16oz T BONE

40.00

STEAKS ARE SERVED WITH BEEF DRIPPING CHIPS AND PEPPER SAUCE

BURGERS

8oz BURGER

Crowe Farm bacon, cheddar, salad, chips

17.00

HALLOUMI BURGER

tomato chutney, avocado, salad (V)

15.00

SIDES

BEEF DRIPPING CHIPS

4.50

SHOESTRING FRIES

4.50

SIDE SALAD

4.00

ONION RINGS

Garlic Aioli

4.50