

SOUP & SALADS

Chefs Soup of the Day, Baked Bread, Butter €7.50

Chickpea, Kale and Beetroot Salad with Onion, Crumbled Feta, Coriander Sprouts and Lemon Dressing €13.50 (5,17,18)

Atrium Caesar Salad, Baby Gem with Crispy Irish Bacon, Shaved Aged Parmesan and Roasted Croutons €13.50
(1,5,6,7,17,18)

Superfood Salad, Autumn Greens, Avocado, Radish, Beetroots, Blueberries, Tomatoes, Tri-Colored Quinoa and Sunflower Seeds with Citrus Dressing €13.00 (17,18)

Marinated Heirloom Tomato and Irish Toons Bridge
Mozzarella with Rocket and Basil €12.00
(5,17,18,23)

Why not add some extra:

Josper Roasted Cold Cut Chicken €6
Poached Prawns €6 (22)
Baily & Kish Smoked Salmon €7 (7)
Dressed Crab €7 (6,17,18,22)

(Allergen Guide: 1 Wheat · 2 Rye · 3 Oats · 4 Barley · 5 Diary · 6 Egg · 7 Fish · 8 Peanut · 9 Soybean · 10 Almond · 11 Walnut · Walnut · 12 Hazelnut · 13 Cashew · 14 Pecan · 15 Pistachio · 16 Celery · 17 Mustard · 18 Sulphites · 19 Sesame · 20 Lupin · 21 Shellfish · 22 Crustaceans · 23 Pinenuts

ALL OUR BEEF, FREE RANGE CHICKEN & EGGS ARE SOURCED FROM IRISH PRODUCERS

SIGNATURE SANDWICHES

Irish Hand Picked Crab Salad with Spinach and Mayonaise on Toasted Brioche €14.50 (1,5,6,17,18,22)

Grilled Chicken and Bacon with Melted Cooleeney Irish Brie, Red Onion Relish on Ciabatta €14.00 (1,5,18)

Grilled Pepper and Aubergine with
Basil Pesto on Foccacia with Garden Green Salad
Bowl €13.00
(1,17,18,23)

Spiced Tikka Chicken with Cucumber, Red Onion, Mango and Greek Yogurt in Grilled Wrap €14.50 (1,5,6,8,17,18)

SWEETS

Apple and Rhubarb Butter Crumble with French Vanilla Ice Cream €9 (1,3,5,6)

Pear and Almond Tartlet with Crème Anglaise and Cinnamon €9 (1,3,5,6,8,10)

Selection of Tipperary Boulabán Farm Ice Creams, €11 (5,6)

Warm Chocolate Fondant, Raspberry Reduction and Berry Ice Cream €9 (1,3,5,6)