

### DROMQUINNA GARDEN

soup of the day  
**€6.50**

### SEAFOOD CHOWDER

freshly cooked fish in a light  
fish cream  
**€10.50**

### FISH CROQUETTES

caper and lime dressing,  
pickled seaweed  
**€12.50**

### CRISPY FISH TACOS

guacamole, baja salsa  
**€12.50**

### TIGER PRAWN & CHORIZO 'PIL PIL'

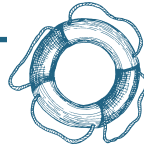
chilli & garlic  
**€14.50**

### BANG BANG BROCCOLI

sriracha, sesame seeds,  
spring onion  
**€12.50** 

### OUR FAMOUS POTTED CRAB

crispy capers, tortillas  
**€14.50**



### SUMMER SALAD OF WHIPPED FETA

maple roasted beetroot,  
shaved fennel, organic leaves,  
& roasted hazelnuts  
**€12.90**

### LEMONGRASS INFUSED CHICKEN SALAD

celeriac remoulade, golden  
raisins, caramelised walnuts,  
lemongrass cilantro dressing  
**€13.90**

### PORCINI MUSHROOM ARANCINI WITH GRUYÈRE

roasted garlic aioli, baby  
leaves, cilantro drizzle  
**€11.90**

### SPICED BABY CARROTS

coconut yogurt, pistachio  
& maple  
**€12.50** 

#### Gratuity Policy

In light of recent legislation regarding tipping we feel it important to outline our policy for the clarity of all.

#### Cash left on table or given to server

These are pooled between everyone who works in the restaurant and kitchen and distributed by the manager every two weeks. The team receive 100% of what you have given.

#### Tip paid by credit/debit card

As this goes through the company account, legislation dictates they are processed through the wages system. As a result there is approximately, depending on individual personal tax credits, 40% paid in tax and 2% in credit card fees, so the team only receives approximately 58% of what you have given.

The company takes no element of any tips or include them as part of the hourly rate. The team receive 100% of all tips but credit/debit gratuities are liable for personal tax and credit card fee.

Thank you for visiting and hope you enjoyed your experience.

a list of allergens is available  
on request



# STARTERS