

# Tapas

## Thursdays

**Atlantic prawn pil pil** - chilli, garlic, smoked paprika oil, coriander - served with toasted ciabatta (1a, 1b, 4, 5d, 8, 12) - €10.95

**Plaice fritters** - coated in a light and crispy panko crumb, romesco dip (1a, 4, 7, 8, 12) - €9.95

**Goats cheese mousse** - served with ciabatta crisps, honey and truffle oil, pistachio crumble (1, 1a, 4, 3f, 12, 13) - €9.95

**Nordic flatbreads** - toasted and served with homemade hummus, olive tapenade, sun-dried tomato pesto (1a, 3, 4, 8, 9, 11, 13) - €8.95

**Crispy chicken wings** - Louisiana or BBQ style glaze, Cashel blue cheese dip, celery batons (4, 9, 10, 12, 13) - €9.95

**Crispy calamari rings** - served with a mango and chilli salsa, romesco dip (1a, 4, 8, 10) - €10.95

**Steamed mussels and chorizo** - white wine shallots, saffron cream, toasted sourdough (1a, 4, 6a, 9, 12, 13) - €8.95

**BBQ pulled pork tacos** - slow roasted in-house - corn tortillas, shredded lettuce, cherry tomato, coriander and avocado salsa, sour cream, piri piri drizzle (1a, 4, 13) - €10.95

**Buttermilk chicken burger** - served in a brioche bun, baby gem lettuce, beef tomato, tobacco onions, sriracha mayo - €11.95  
Add chips (1a, 7, 4, 10, 12)

### Sides

**Patatas Bravas** - cubes of Irish potato, fried in olive oil - Bravas sauce, spring onions (10) - €5.95

**Sweet Potato Fries** - €5.95

**Skinny Fries** - €5.95

**CHOOSE 3 OPTIONS FOR €28**

**€25 FOR HOUSE BOTTLE OF WINE**