

TO START & SHARE

ANTIPASTO ITALIANO (1,9,11,13,15) perfect share for 2 Selection of cured salumi, pickles, olives, patè, crostini and taralli	19
NACHOS* (9,11,15) perfect share for 2 people Melted cheese, salsa, guacamole, sour cream, jalapeño	12
HOMEMADE VEGGIE SOUP (1,15) Made with fresh market vegetables	6.50
CHOWDER (1,7,9,10,15) Creamy fish soup	12
CRUDO E BUFALA* (9,10,13,15) Dry cured ham with buffalo mozzarella and salad	11.50
MUSSEL A LA MARINARA (1,5,6,9,15,17) Served in our homemade tomato sauce with a pinch of chilli, with bruschetta	14
HONEY SPICY CHICKEN WINGS* (9,13,14,15)	9.50

MAIN

LAMB RUMP ROAST* (9,10,15) Served with roasted vegetables & roast potatoes	25
ROAST DUCK LEG* (9,10,15) Served with roasted vegetables & roast potatoes	23
SLOW COOKED RACK OF PORK RIBS* (9,15) glazed in homemade smoked sauce and served with chips	19.50
HALF CHICKEN* (9,10,15) Roast vegetables, potatoes, rosemary gravy sauce	19.50
MEDITERRANEAN COD* (7,9,10,11,15) Pan Seared Cod served on a bed of tomato sauce and olives with roasted potatoes	19.50
CAESAR SALAD (1,5,6,7,9,10,13,15) Lettuce, soft boiled egg, smoked Italian pancetta, anchovies, crouton, aged parmesan and condiment Add Grilled chicken + 6	14

All Items (*) are no Added Gluten, Please note however we are Not a Gluten Free Kitchen, as we do make our own Breads on-site.

Allergen Information = 1 Wheat, 2 Rye, 3 Barley, 4 Oats, 5 Crustaceans, 6 Egg, 7 Fish, 8 Peanuts, 9 Soya, 10 Milk, 11 Nuts, 12 Celery, 13 Mustard, 14 Sesame, 15 Sulphates, 16 Lupins, 17 Molluscs

CRISTIAN'S CHARCOAL GRILL

Select your personal steak at the main bar from our Dry Ager fridges

Dry aged RIB-EYE steak 10oz	26
Dry aged STRIPLOIN steak 10oz	26
Dry aged FILLET steak 8oz	36
T-BONE	8.5 per 100g
TOMAHAWK	7.5 per 100g

Our beef is sourced locally by O'Farrell Meats of Midleton, from the best Irish farms. We then allow them to mature in house on Himalayan salt blocks, dry aged for a minimum of 21 days.

All our on the Bone Steaks are cut by hand following the natural lines of the meat and therefore generally a minimum of approx' 25oz / 708g.

Chef Cristian would recommend that these steaks are cooked to rare/ medium rare.

All of our meat are served with grilled mushroom, house salad, chips and a choice of Peppercorn or Garlic Butter

Add extra sauce @ € 2.0

BURGER'S

TAVERN BURGER	18.5
Irish beef patty with crispy streaky bacon, cheddar, tomato, onions, lettuce and smothered in homemade Jameson ketchup	
'DIRTY MURPH'	18.5
Beef burger topped with crispy streaky bacon, buffalo cheese, tomato relish, crispy onion, salad and tomatoes	
GRAND ROYAL	18.5
Beef burger topped with crispy streaky bacon, gorgonzola cheese, caramelised onions, ketchup, mayonnaise, salad and tomatoes	
THE LOADED	16.5
Beef burger topped with crispy bacon and cheddar, lettuce and tomato	
THE CHICKEN	16.5
Grilled chicken breast with lettuce, tomatoes, onions and mayonnaise	
THE VEGGIE	16.5
Vegetables patty with lettuce, tomatoes, onions and mayonnaise	

Kids

MEATBALL Pasta. In homemade tomato & basil sauce	8
BABY Fish or Meat. Ask at the staff for day choice	8
BABY BOWL Mixed blended vegetables with or without gravy	4

Sides

Homemade Chips
Roasted vegetables
Roasted potatoes
House salad
Mashed Potatoes
4 each

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