## Finger Food Menu

## Individual pieces - choose 3 pieces for $€ 11$ *

Mini Lamb Burgers with Hummus and Rosemary - $(1,11)$
Mini Beef Burgers with Cheese \& Relish - $(1,7,11)$
Korean Pulled Pork Sliders - $(1,11)$
Sausage, Chutney and Black Pudding Rolls - $(1,12)$
Cured Salmon on Penny Rolls with Horseradish - $(1,4,7)$
Pear and Scamorza Sourdough Toasts (1,7) (v)
Roast Vegetable Crostini with Basil Pesto - ( $1,7,8$ ) (vegan)
Irish Rarebits with Wholegrain Mustard \& Stout - $(1,7,10)$ (v)
Crispbreads with Goats Curd and Greens - (1,7) (v)
Beetroot Hummus with Caramelized Onions Bruschetta - (1) (vegan)

## To Share - each serves 4 to 5 people

Roast Baby Potatoes with Tahini, Garlic and Sour Cream - €10* (7,11) (v)
Roast Sausages with Wholegrain Mustard with Ale \& Honey - €15* $(10,12)$
Root Vegetable Crisps with Smoked Salt - € $8 *$ (vegan)
Irish Cheese Board with Figs, Honey and Crackers - €14* (1,7) (v)
Charcuterie with Pickles, Oil and Bread - €14* (1)
Sweet Potato Wedges with Sumac and Lemon - €10* (7) (vegan)

Prices above are ex VAT at 13.5\% Allergens in Parenthesis All beef of Irish Origin
All Vegetarian Dishes can be altered to Vegan on request.
Allergens. 1: Cereals containing gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soybeans 7: Milk 8: Nuts 9: Celery 10: Mustard 11: Sesame Seeds 12: Sulphur dioxide \& sulphites 13: Lupin 14: Molluscs

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