

-----TABLE BITES, STARTERS & SMALL PLATES -----

Mixed Olives - Smoked Almonds - Sheraton Mix - Wasabi peanuts	4.50
Soup of the day, Served with fresh Firecastle treacle bread	6.80
Crispy House Potato skins:	
o Bacon & bechamel 1,7	9.90
o Chorizo & paprika aioli 1,7	9.90
Twice cooked Chicken wings, Hartes chilli dry spice rub, mint yoghurt dip 1,7	9.90
Clonakilty black pudding & ham hock hash, poached egg, bacon crumb, treacle brown bread soldier, 1,3,7	10.50
Chicken liver pate, apricot chutney, apple, sourdough 1,7,11,12	11.50
Burrata, Pea and avocado salad, beetroot, blood orange with mint hazelnut pesto and balsamic, sourdough 1,7,8,12	12.90
Smoked haddock fishcake, Creamed leeks & pickled cauliflower 1,3,4,7	11.50
Wild mushroom & smoked Knockanore arancini, maple walnuts, parmesan 1,3,7,8	9.50
Prawn & chorizo Pil Pil, Garlic & chilli olive oil, toasted sourdough 1,2	16.90

----- MAIN COURSES -----

Hartes chargrilled beef burger, Crozier bearnaise, lettuce, bacon jam, brioche & chips 1, 3,7	Suggested beer pairing : "Ninety Six" Oatmeal Pale Ale - 4.8% ABV	19.00
Beer battered Fish & chips Hake from Wrights of Marino, Dew drop lager batter, pea puree, chips, tartare sauce 1,4	Suggested beer pairing : "No Fury" Helles Lager - 4.3% ABV	21.90
Moroccan Chickpea Tagine, fried halloumi almonds, raisins 1,3,7,8 (vegan option available)	Suggested beer pairing : "Ellipsis"- Tropical Pale Ale - 5% ABV	21.90
Sage gnocchi with asparagus, white wine & lemon cream, wild garlic, parmesan, mint & hazelnut pesto 1,7,8,12	Suggested beer pairing : "Zither" Vienna Lager - 4.6% ABV	18.50
Lemon & thyme marinated chicken supreme, Sage gnocchi, asparagus, spinach, smoked bacon cream, mint & hazelnut pesto 1,7,8,12	Suggested beer pairing : "Zither" Vienna Lager - 4.6% ABV	22.00
8 hour braised blade of Beef, Mulled red cabbage, parsnip puree, honey roast carrot, caramelised shallot 7,12,9	Suggested beer pairing : "Bushwacked" Irish Red Ale - 4.2% ABV	24.90
Hereford sirloin & crozier blue Salad, Sliced Hereford beef, crispy potatoes, mixed leaves, crozier blue cheese 7	Suggested beer pairing : "Bushwacked" Irish Red Ale - 4.2% ABV	26.90
Wrights of Marino Plaice, samphire, brown shrimp, capers, lemon & dill velouté, shaved fennel, parmesan, dill & lemon crushed potato 1,3,4,7,8	Suggested beer pairing : "No Fury" Helles Lager - 4.3% ABV	29.00
Rump of lamb, Pea, mint & spinach, baby leek, turnip & cumin puree, roast baby potatoes with mint butter, jus 7,9	Suggested beer pairing : "Ninety Six" Oatmeal Pale Ale - 4.8% ABV	32.00
10oz West Cork Hereford Sirloin, Dew drop ale pepper sauce, or crozier blue bearnaise, onion rings, mushroom, parsnip puree, watercress, 1,3,7,9,12	Suggested beer pairing : "Bushwacked" Irish Red Ale - 4.2% ABV	35.00
Buttery mash & chive 7, Mixed greens 7, Cauliflower & cheese 7, roasted garlic baby potatoes 7, fries, chunky fries		4.50

----- DESSERTS -----

Crème brulee, plum & cinnamon compote, almond shortbread 1,3,7,8	9.90	White chocolate and espresso mousse, hazelnut praline, white chocolate & custard cream 3,7,8	9.90
Sticky toffee pudding, butterscotch sauce, walnut crumb, salted caramel ice cream 1,3,7,8	8.90	Hartes banoffee sundae, banana, butterscotch, cookie crumble 1,6,7	8.90
Raspberry & vanilla panna cotta, Coconut & almond biscuit 7,8	8.90	Selection of Firecastle Cheeses Served with apricot chutney, crackers, grapes, apple 1,7,12	11.00



Allergens – 1. Gluten, 2-Crustaceans, 3-Eggs, 4-Fish, 5-Peanuts, 6-Soy beans, 7-dairy, 8-nuts, 9-celery, 10-Mustard, 11-Sesame Seeds, 12 Sulphites, 13 Lupin, 14, Molluscs  
Our kitchen operation involves shared cooking and preparation areas, therefore we cannot guarantee that any menu item can be completely free of allergens



**“Ellipsis”- Tropical Pale Ale – 5% ABV**

Pt: €5.80

This beer with a malty backbone with the use of Irish Ale malt, has hefty additions of juicy Citra & Mosaic hops, giving a totally citrus & tropical taste of mangos, peaches, grapefruit & limes. This beer is mildly bitter and softly carbonated giving off great aromas and is super drinkable.

**“Ninety Six” Oatmeal Pale Ale – 4.8% ABV**

Pt: €5.80

Named after the Wexford All Ireland winning team of 1996, this full & flavoursome pale ale using Aurora & Ella Hops, 6 types of malt including rolled oats, giving it the style. It is an unfiltered beer and carries an ABV of 4.8%. Using the Aurora to bitter & Ella for flavour & aroma.

**“No Fury” Helles Lager – 4.3% ABV**

Pt: €5.80

Our Helles style Lager is made the traditional way and is lagered for 3 weeks, which means storing the beer in cold temperatures to condition & clear the beer. The result is a crisp, biscuity, effervescent lager with just the right amount of hops and a very simple malt bill.

**“Bushwacked” Irish Red Ale – 4.2% ABV**

Pt: €5.60

A brewpub staple. There is no finer beer than a good, well brewed malty red ale. This beer accentuates all that is good in small batch brewing, where we let the malt do all the work. With a mix of Irish Ale malt, crystal and chocolate malts, we have a beer that has a malty backbone, medium body, with notes of toffee, caramel and slight roasted nature. Its an easy drinking beer that goes perfect with our steak or burger.

**“Zither” Vienna Lager – 4.6% ABV**

Pt: €5.80

The Vienna Lager style accentuates one thing, Vienna Malt. A simple malt profile give a lager that has a beautiful amber colour, with a clean white head when poured. It has a smooth maltiness, bready & toasty with very moderate bitterness. Its is medium bodied with a creamy mouthfeel.

**Allergens: All beers contain gluten & sulphites, wines contain sulphites**

**OUR HOUSE & POURING WINES, PLEASE ASK FOR OUR FULL DRINKS MENU**

**WHITE Wine**

RIFF Organic,	<i>Pinot Grigio</i> , by Alois Lageder, Veneto, Italy	G.8.00	B.32.00
Viu Manent Estate Reserva	<i>Sauvignon Blanc</i> Colchagua, Chile	G.7.50	B.28.00
Serra da Estrela	<i>Albarino</i> , Rias Baixas, Spain	G.9.50	B.37.00
PEAR TREE	<i>Sauvignon Blanc</i> , Marlborough, New Zealand	G.10.00	B.42.00
Pegoes “Colheita Seleccionada”	<i>Chardonnay/Arinto</i> , Lisbon, Portugal	G.8.50	B.32.00

**RED WINE**

Coto Mayor Crianza	<i>Tempranillo</i> , Rioja, Spain	G.9.00	B.36.00
La Maialina	<i>Chainti</i> DOCG by Attilio Pagli, Sangiovese,	G.7.75	B.31.00
Chateau La Bastide “Tradition”	<i>Shiraz/Grenache</i> , Corbieres, France	G.8.00	B.32.00
Viu Manent Estate	<i>Cabernet Sauvignon</i> ‘Reserva’, Colchagua, Chile	G.7.50	B.28.00
OSADO, Ucco Valley,	<i>Melbec</i> , Mendoza	G.8.25	B.33.00
La Porte Cailhau,	<i>Merlot</i> , Bordeaux, France	G.8.25	B.33.00

**OUR IRISH DERBY WINNING COCKTAIL MENU**

DREAM WELL	€12.00	(espresso martini) smirnoff vodka, kahlua, sugar syrup, bellane fresh espresso
COMMANDER IN CHIEF	€11.00	(whiskey sour) jameson whiskey, beara bitters, lemon juice, simple syrup, egg whites
DARK WARRIOR	€13.00	(jungle bird) goslings rum, campari, pineapple juice, lime juice
FROZEN FIRE	€12.00	(passionfruit martini) smirnoff vodka, passionfruit puree, lime juice, pineapple juice, vanilla syrup
OLD VIC	€12.00	(old fashioned) powers whiskey, beara bitters, brown sugar
GAILEO	€13.50	(margarita) casa amigos tequilla, cointreau, lime juice, maldron rock salt
SODIUM	€13.00	(French 75) jackford gin, prosecco, lemon juice, sugar syrup
ST. JOVITE	€12.00	(negroni) bombay saphire, campari, belsazar rose vermouth
CAPRI	€11.00	(aperol spritz) aperol, prosecco, soda, fresh orange
WESTOVER	€13.00	(grand cosmo) grey goose, grand marnier, lime juice, cranberry juice

**An Irish Gastro Pub explained** – An Irish gastro pub offers an innovative menu which suitably complements their drink selection. The Best Gastropubs provide restaurant quality dining, using local produce and locally brewed beer, whilst not compromising on the traditional ‘pub’ atmosphere.



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