

MAYFLY

RESTAURANT

STARTERS

Soup of the day, fresh Guinness and treacle soda bread (1a,7,9) €7.50

Wild Mushroom Arancini, confit garlic aioli, marinated leek, mushroom dust (1a,3,12) €12.00

Stewed Vine Cherry Tomato Bruschetta, balsamic emulsion, fresh basil (1a,10) €9.00

Pan fried Prawns, white wine, garlic and butter emulsion, toasted focaccia (1a,2,7,12) €14.00

Seafood Chowder, fresh Guinness and treacle soda bread (1a,2,4,7,9,12,14) €12.50

Crispy buffalo chicken wings, blue cheese dip, celery (7,9,10) €13.75

Pork and Beef Meatballs, tomato ragu, parmesan, fresh herbs (7,9) €12

Goats Cheese and Beetroot salad, goats curd, pickled beetroot, candied almonds, frisee salad (7,8,10,12) €11.50

MAIN COURSES

Black Angus 10oz Rib-Eye steak, cherry tomato, onion rings, pepper sauce, fries (1a,7) €37

8oz Beef Burger, house sauce, lettuce, tomato, double cheese, bacon, onion ring, fries (1a,7) €21

Prawn linguine, tiger prawns, garlic chili, tomato ragu, rocket (1a,2,3) €22

Chicken Schnitzel, garlic butter and baby potato (1a,3,7) €21

Vegan Pasta, tomato ragu, courgette, onion, mushroom (9) €17

Beer battered cod, pea puree, tarter, charred citrus, fries (1a,3,4,10) €21

Rigatoni Carbonara, with parmesan, pancetta, black pepper and cream sauce (1a,3,7) €19.50

Penne Funghi, wild mushroom, cream sauce, parmesan cheese (1a,3,7) €18

Pan Fried Seabass, cauliflower puree, petit pois, pancetta, roasted rosemary potato (4,7,12) €24

Roasted Chicken Supreme, savoy cabbage, pancetta compote, creamy mash, gravy (7,12) €22.50

STONEBAKED PIZZA

Margarita Pizza, fior di latte, tomato sauce, basil (1a,7,9) €16

Campagnolo Pizza, chicken, mushroom, fior di latte, tomato sauce (1a,7,9) €17

Vegetarian Pizza, Mediterranean vegetables (1a,9) €16.50

Double Pepperoni Pizza, fior di latte, tomato sauce (1a,7,9) €17

SIDES

Rocket and parmesan salad (7,12) €5.50

Sweet potato fries €6

Tenderstem broccoli, almond flakes (8) €5.50

Parmesan Fries (7) €6.50

Onion Rings (1a) €5

Creamy Mash (7) €5

Allergens: 1. Cereals containing gluten a) Wheat b) Barley c) Rye d) Oats | 2. Crustaceans | 3. Eggs | 4. Fish

5. Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | a) Almonds b) Hazelnuts c) Cashews d) Pecan e) Brazil nuts f) Pistachio g) Macadamia h) Pine 9. Celery | 10. Mustard | 11. Sesame Seeds 12. Sulphur Dioxide/Sulphites 13. Lupin | 14. Molluscs

For any further information, please consult your server.

Discretionary 10% service charge applies to all groups of six guests or more. All service charge and tips go directly to the team.

