FOOD MENU

BITES

CAULIFLOWER WINGS €12.95

Southern fried cauliflower served with blue cheese dip or vegan mayo and a celery stick

(1A/4/9) (AVAILABLE VEGETARIAN OR VEGAN)

MUSHROOM ARANCINI €12.95

Three mushroom arancini served with micro leaves, herb purée and grated parmesan
(14/4/7) (VEGETARIAN)

CHICKEN WINGS €13.95

Coated in Louisiana hot sauce and served with a blue cheese dip and a celery stick
(4/9/13) (GLUTEN FREE)

DEEP FRIED BRIE €13.95

Pieces of deep fried brie served with mixed leaves and cranberry sauce (1A/4/13) (VEGETARIAN)

TEMPURA PRAWNS €14.95

Five tiger prawns coated in crispy tempura batter served on a bed of mixed leaves and a chipotle aioli (14/4/7)

VEGAN HALLOUMI CHIPS AND FALAFEL CROQUETTES €14.95

Served with chilli sauce and mixed leaves

OPEN-FACED SMOKED SALMON SANDWICH €15.95

Served on soda bread with lemon and dill cream cheese and micro greens (1A/3/4/8)

SALADS

CAESAR SALAD €14.95

Baby gem lettuce, bacon, Caesar dressing, grated parmesan and croutons (1A/4/7/13)

(ADD CHICKEN OR PRAWNS (5) - €5)

GOAT'S CHEESE SALAD €16.95

Warm goat's cheese, mixed leaves, cucumber, caramelised figs and croutons (14/4)

PLATES

VEGGIE BURGER AND FRIES €15.95

Vegan patty, tomato, pickle, roast red pepper and baby gem lettuce (1A/4/7/12/13) (VEGAN)

BACON CHEESEBURGER AND FRIES €15.95

6oz Irish beef patty, American cheese, baby gem lettuce, tomato, pickle, crispy bacon and ketchup sauce (1a/4/7/13) (GLUTEN-FREE OPTION AVAILABLE)

HADDOCK AND CHIPS €21.00

Battered haddock served with homemade chips, pea purée, tartar sauce and a lemon wedge

(1A/4/8/13)

SHARING BOARDS

CHARCUTERIE BOARD €27.00

Chorizo, serrano ham, salami, olives, mixed pepper pickle and grilled sourdough (14/4/13)

CHEESE BOARD €27.00

Chef's cheese selection, pane carasau, crackers, chutney, and honeycomb (14/3/4)

VEGAN BOARD €28.00

Vegan halloumi chips, falafel croquettes, beetroot hummus, grilled sourdough, cajun cauliflower wings and salted fries (14/13)

CHEESE AND CHARCUTERIE BOARD €31.00

Chorizo, serrano ham, salami, Chef's cheese selection, olives, grilled sourdough and pane carasau (14/3/4/13)

THE SCC SHARING BOARD €31.00

2 x arancini, 4 x tempura prawns, 6 x chicken wings, 2 x deep fried brie pieces and salted fries $\frac{(14/4/5/7/13)}{}$

FRIES

SALTED FRIES €5.50

(VEGAN)

PARMESAN FRIES €6.95

Homemade Fries, Grated Parmesan
(4) (VEGETARIAN)

GARLIC CHEESE FRIES €6.95

Homemade fries, garlic mayo, grated cheddar
(3/4/7) (VEGETARIAN)

CHILLI BEEF FRIES €7.95

Homemade fries, chilli con carne, grated cheddar (4)

ALL OF OUR FRIES MAY CONTAIN TRACES OF GLUTEN, PLEASE SPEAK
TO A MEMBER OF THE TEAM IF YOU ARE CONCERNED ABOUT ANY
ALLERGENS

Desserts

ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

CHOCOLATE BROWNIE €7.95

Chocolate Sauce, Vanilla Ice Cream (1A/4/7)

ETON MESS €7.95

Meringue, Mixed Berry Compote and Whipped Cream (4/7)

CHURROS €7.95

Cinnamon Sugar (Chocolate Sauce or Dulce de Leche) (14/4/7)

SUNDAE €6.95

Strawberry or Chocolate or Dulce de Leche (4)

MILKSHAKE €6.95

Strawberry or Chocolate or Crunchie or Vanilla or Dulce de Leche or Oreo (14/4/10)

ALLERGENS:

1-Gluten (A-Wheat, B-Spelt, C-Khorasan, D-Rye, E-Barley F-Oats),2-Peanuts, 3-Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio,G-Macedemia, H-Walnut), 4-Milk, 5-Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6-Mollusc, 7-Eggs, 8-Fish, 9-Celery, 10-Soya, 11-Sesame Seeds, 12-Mustard,13-Sulphur Dioxide & Sulphites, 14-Lupin

