

PLATFORM

TO START

Calamari and Prawns, Chilli, Salt & Pepper [3, 4, 5a]
Caper Aioli **11.50** [6, 11, 13]

Burrata, Roast Tomatoes, Olive Oil Basil and Focaccia Bread **11** [1, 5a]

Mozzarella Sticks, Arrabiata Dip **9** [1, 5d, 6, 10]

Garlic & Rosemary Pizza Bread [5a] **6.50**
Add Mozzarella +1.25 [1]

Antipasti Board, Pecorino, Blue Cheese, Cherry Buffalo Mozzarella, Cherry Tomatoes, Mixed Olives, Mortadella, Prosciutto, Salami, Chorizo and Focaccia & Hummus Dip **16.50** [1, 5a]

Great for sharing

Prawns Pil Pil, Prawns Marinated in Chilli, Garlic and Coriander, served with Focaccia **12.50** [3, 5a]

✓ **Chickpea & Mixed Vegetable Fritter**, Rocket & Lemon Dressing **9** [5d, 11, 13]

Traditional or Boneless Wings 11.50
Boneless [5a] / Traditional

- Bootleg [Mild] [9]
- Sweet Satay [Mild] [1, 5a, 5b, 9]
- Caribbean Jerk [Medium] [9]
- Buffalo [Hot] [1]
- Spitfire [v Hot] [9]

Served with Blue Cheese Dip [1,6,11] or Garlic Mayo [6,11]

MAINS

10oz Sirloin Steak, Sautéed Green Beans, Baby Carrots, Pepper Sauce **32** [1, 10, 13]

Pan-Fried Market Fish, Tenderstem Broccoli, Baby Carrots, White Wine Sauce, with Seasonal Vegetables [ask server] and Chimichuri [1, 2] **19.50**

Platform Lasagne, topped with our house made pizza Dough **19** [1, 5a, 6, 10, 13]

Mains are served with a choice of Fries, Green Salad [11, 13] or Rosemary Potatoes [1]

Switch to Sweet Potato Fries add + 2.50

PASTA

Tagliatelle, Chicken, Chorizo and Shallots in a Creamy White Wine and Tomato Sauce, Rocket **16.50**
[1, 5a, 6, 10]

Tagliatelle Carbonara, Pancetta, Parmesan and Black Pepper **16** [1, 5a, 6]

Penne Arrabiata, Aubergine, Courgette, Tenderstem Broccoli & Roast Red Pepper, Slow Cooked Tomato and Chilli Sauce **15** [5a, 10] ✓ Vegan pasta available [5a]

Seafood Linguine, Fresh Mussels, Baby Squid, Prawns, Vine Tomato, White Wine Sauce **19** [1, 2, 3, 4, 5a, 6]

Classic Bolognese, Linguine, Parmesan **16.50**
[1, 5a, 6, 10, 13]

Choice of non-gluten pasta available

FLATBREADS & SALADS

Buratta Flatbread, Roast Tomatoes, Olive Oil Basil **15**
[1, 5a]

Moroccan Chicken Flatbread, Hummus, Rose Harissa, Rocket **15.50** [5a]

Pulled Chicken Salad, Butternut Squash, Beetroot, Giant Cous Cous, Feta, Spinach, Spicy Buffalo Dressing **16.50** [1, 5a, 10]

✓ **Chickpea Fritter Salad**, Giant Cous Cous, Homemade Hummus, Butternut Squash, Beetroot, Spinach, Lemon Dressing **16.50** [5a, 5d, 11, 10, 13]

Superfood Salad, Tenderstem Broccoli, Baby Carrots, Spinach, Rocket, Cherry Tomato, Red Onion, Grilled Gem Lettuce, Feta, Lemon Dressing **14.50** [1, 11, 13] [NCG1]

Why not add? Prawn [3] +5 Chickpea Fritter [5d] +3 Chargrilled / Moroccan Chicken +4

✓ = vegan

Our ingredients are fresh, locally sourced + prepped in house daily, our beef is of Irish origin

STARTERS & MAINS

PIZZAS

Our pizza bases are made fresh in house daily

Margherita, Buffalo Mozzarella, Tomato, Basil **14.50**
[1, 5a]

Smoked Chicken, Shallots, Pinenuts, Pesto **16**
[1, 5a, 6, 8a]

Meaty, Pepperoni, Smoked Chicken, Ham **17** [1, 5a]

Rosemary Potato, Mozzarella & Talleggio Cheese,
Rosemary Potatoes, **15.50** [1, 5a]

Pancetta, Wild Mushroom, Mozzarella, Fried Egg **16.50**
[1, 5a, 6]

Pepperoni, Mozzarella, Chilli Flakes **16** [1, 5a]

Prosciutto, Mascarpone, Mozzarella, Tomato, Black
Olive, Rocket **16.50** [1, 5a]

Ground Beef, Jalapeño, Red Onion, Black Beans **16.50**
[1, 5a, 10, 13, 14]

Chorizo, Sun-dried Tomato, Taleggio Cheese, Pesto
16.50 [1, 5a, 6, 8a]

Goat's Cheese, Pancetta, Candied Walnut, Maple Syrup
16.50 [1, 5a, 8b]

Boneless BBQ, Boneless Wings, BBQ Base, Blue Cheese
16 [1, 5a, 9]

Anchovies, Mozzarella, Tomato, Capers, Green
Olives **15.50** [1, 2, 5a, 13]

Slow Roast Pulled Pork, Marinated Grilled Pineapple,
Rocket **16** [1, 5a, 10]

Vegan, Tomato Base, Courgette, Roast Red Pepper,
Tenderstem Broccoli, Aubergine, Vegan Pesto **16.50**
[5a, 8, 8a, 8b]

Add to your Pizza: Any meat +2.50 / Any veg +1.80

Switch to a non-gluten base : +3.00

SIDES

Fries, Parmesan 5.00 [1,6]

Gratin Potato 7.00 [1,6]

Sweet Potato Fries 6.50

Pancetta, Garlic, Parmesan Fries [1,6, 11] **7.50**

Nduja, Spring Onion, Ranch Fries [6, 11] **7.50**

Rosemary Potatoes [1] **5.50**

Side Salad [11, 13] **5.00**

Mac n Cheese [1, 5a, 6] **7.00**

Garlic Pizza Bread [5a] **6.50**

[Add Mozzarella [1] +€1.25]

Parmesan [1,6] **2.00**

Focaccia [5a] **2.00**

ADD A DIP 2.00

- **Blue Cheese** [1,6,11]

- **Ranch** [6,11]

- **Garlic Mayo** [6,11]

- **Vegan Garlic Mayo** [11]

- **Caper Aioli** [6, 11, 13]

- **Sweet Satay** [1,5a,5b,9]

- **Caribbean Jerk** [9]

- **Buffalo** [1]

- **Spitfire** [9]

- **Bootleg** [9]

- **Garlic Butter** [1] **1.25**

[NCGI] = Made using Non-Gluten Containing
Ingredients

Please note that our non-gluten products are are
handled in a kitchen that contains gluten

Our fryers use oils that may contain genetically
modified soya

Please note that all ingredients may contain
traces of other allergens

Allergen List

1 Contains Milk & milk products

2 Contains Fish

3 Contains Crustaceans

4 Contains Molluscs

5 Contains Gluten

5a Wheat

5b Barley

5c Spelt

5d Panko

6 Contains Eggs

7 Contains Peanuts

8 Contains Other nuts

8a Pine nuts

8b Walnuts

9 Contains Soy inc. soya

10 Contains Celery

11 Contains Mustard

12 Contains Sesame

13 Contains Sulphur dioxide

14 Contains Lupin

PIZZA & SIDES