




Evening




Our evening menu embraces a variety of innovative small plates, perfect for sharing and showcasing the best of West of Ireland produce, couple with a wide choice of non-meat & vegan options. With a nod to our medieval history it incorporates traditional Irish dishes with a Mediterranean influence.

Rips and Dips

Warm Roundstone Sourdough Bread & Lebanese Flat Bread 5.95

served with homemade hummus with harissa oil & tahini herb sauce 1w, 11 


Bandon Valley Mozzarella and Plum Tomato 6.95

with olive oil & balsamic vinegar 7 

Add Parma Ham 12 3.00

Soups and Signature Sambos

Soup of the Day 4.95

served with homemade soda bread 1w,3,7 


Seafood Cauldron 7.95

Selection of the west coasts finest fresh fish, gently poached in our house chowder sauce with celeriac, carrots, leeks, onions and finished with fresh herbs and served with homemade soda bread 1w, 4,7,9

Pulled Lamb Cubano 12.50

Slow cooked Irish lamb shoulder marinated in herbs & citrus peel, served in ciabatta bread with homemade pickles, Swiss cheese, mustard mayo and salsa Verde, and toasted on the stove top 1w,3,7,10,12

3 Cheese Stovetop Toastie 9.95

Dubliner cheddar, Hegarty's smoked cheddar, Bandon Vale mozzarella on Roundstone sourdough bread and toasted on the stove top 1w,7 

The Friars Open Crab Sambo 12.95

Irish white crab meat salad of fresh herbs, diced apple, celeriac bound with a remoulade sauce served on our house made soda bread 1w,2,3,7,9,10

Small Plates

Beef Rib Picante 10.95

Irish beef Rib marinated in coffee grounds & spices, slow cooked till fall off the bone served with crushed sweet potato & a burnt corn chimi churri salsa 9,12


main course 17.95

The Fisherman's Cake 1520 Style 8.95

Selection of local Irish fish steamed at 65 degrees, blended with steamed seasonal potatoes, fresh parsley, chives, spring onions, lemon juice & zest and served with curried mayonnaise sauce 1w,3,4,7

main course 16.95

The Halloumi Burger 10.95


Grilled Toonsbridge halloumi cheese with charred red peppers, shallot jam, braised portobello mushroom, rocket, on toasted sourdough and rye bun with tahini & herb sauce 1w,6,7,11 

main course 14.95

Cheeky Carnitas 9.95

3 Melt in your mouth pulled Irish beef cheeks served on original soft corn tacos with coriander & onion salsa, jalapeno mayo & spicy braising gravy dip 3,9,10

Courgette Fritters 6.95

3 fresh grated courgette combined with Irish feta cheese, fresh herbs & spices, deep-fried and served with a spicy dipping sauce 7,10 

Crispy Duck Wings 12.95

4 deep fried confit Irish duck wings coated in homemade orange & chilli sauce & topped with spring onion & crispy onions 2,14

The Dogs "Pollocks" 9.95

Crispy local panko coated pollock hot dog served in brioche bun with house made cucumber & dill pickles & seafood mayo 1w,3,4,7,10,12

Crispy Chicken Thigh 6.95


Buttermilk marinated boneless chicken thighs dipped in our secret coating & seasoning served with pickled jalapeños & chipotle mayo 1w,3,7,12

2 Thighs 12.95


Cheese Burger Spring rolls 9.95

Crispy spring roll pastry stuffed with pulled braised beef with house pickles, Dubliner cheddar, white onion and served with our house signature burger sauce 1w,6,7,10,12

The Fungi Dog 7.95

Panko crusted king oyster mushroom served in soft hot dog bun with house pickles and tahini & herb sauce 1w,6,11,12 

Latin Potato Gems 4.95

Deep fried crushed potatoes served with homemade aioli & brava sauce 3,9,12 


• Braised Irish beef cheek Add 3.00

with coriander & onion salsa, jalapeño mayo and Dubliner cheese 3,7,9,12

• Pulled Irish lamb shoulder Add 3.50

with chipotle mayo, crumbled feta and salsa verde 3,7,10,12

Celtic Salad 4.95

Mixed leaves with feta, roast red pepper and hummus served with a balsamic and maple dressing 7,11 

Sides

Chips 3.95
w/Garlic & Parmesan 7 4.95


Homemade Soda Bread 1w,3,7 2.50

Sweet Potatoes 4.95
w/Garlic & Parmesan 7 5.95


Roundstone Sourdough Bread 1w 2.50

Dessert

Skillet Chocolate Chip Cookie 7.95

Homemade double chocolate chip cookie, baked to order served with Glenown vanilla ice cream 1w,3,7 

Warm Wild Berry Chocolate Brownie 7.95

served with Glenowen vanilla ice cream 1w,3,7 

Dessert of the Day 7.95

Ask your server for details

ALL OUR BEEF AND LAMB ARE OF 100% IRISH ORIGIN

ALLERGENS:

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat, 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut, 6 Soybean, 7 Dairy, 8a Nuts-Almonds, 8c Nuts-Cashew, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs