



Starters

Soup of the Day
Irish brown bread & Kerrygold butter – 9

Chowder of the Day
Irish brown bread & Kerrygold butter – 9

Hearty Dublin Coddle
Bacon, sausage, onions, kale, rosemary, Irish
brown bread & Kerrygold butter – 12

Southern Rolls
Chicken, vegetables, black beans, cheese,
boom boom sauce – 12

Fried Green Tomatoes **V**
Caprese salad & aged balsamic – 10

Calamari
Cherry peppers & boom boom sauce – 16

Hummus **GF** VV**
Sun dried tomatoes, pita points, carrots &
celery – 14

Shepherd's Pie Empanadas
Guinness gravy – 12

Spinach & Artichoke Dip **GF** V**
Tortilla chips – 12

Chicken Wings **GF**
Assortment of dips – 10

Deviled Eggs **GF**
Irish Rasher & chives – 10

Irish Sausage Rolls
Irish curry & dijonaise – 14

Salads

Goat Cheese Salad **GF** V**
Mixed baby greens, sun-dried tomatoes,
roasted red peppers, cherry tomatoes, candied
walnuts, crumbled goat cheese, panko crusted
goat cheese disc & citrus dressing – 14

Ulster Salad **GF**
Mixed greens, bacon, tomato, cucumber,
chopped egg, red onion, grilled chicken &
honey mustard dressing – 16

Quinoa Caesar Salad **GF** V**
Chopped romaine, shaved parmesan, avocado,
cherry tomatoes, garlic croutons, tri color
quinoa, & Caesar dressing – 14

Ahi Tuna Salad* **GF****
6oz of ahi tuna, rocket salad, green beans,
cherry tomatoes & Cusabi dressing – 18

Buffalo Chicken Salad **GF****
Chopped romaine & spinach, celery, carrot,
cucumber, avocado, cherry tomatoes, blue
cheese crumbles, fried chicken, hot sauce &
blue cheese dressing – 16

Add: Steak-8, Chicken-6, Salmon- 7, Ahi
Tuna-8

Sandwiches

Beckett's Burger* **GF****
Bushmills bacon jam, fried onions, Dubliner
Irish Cheddar, roasted tomato and arugula – 16

Lamb Burger* **GF****
Caramelized onions, goat cheese & garlic aioli
– 17

Crispy Chicken Sandwich **GF****
Lettuce, tomato, red onion & boom boom
sauce – 16

Veggie Burger **V**
Black bean & soy burger, Dubliner Irish
cheddar, spinach, tomato, red onion, & house
made curry aioli – 14

*All our meats are cooked to the required minimum temperatures. Upon request, we will cook to your specifications. However, consuming raw or undercooked food may increase your risk of foodborne illness especially if you have certain medical conditions

GF – Gluten Free
V – Vegetarian

GF** - Gluten Free with small adjustment
VV – Vegan



Wicklow Roll GF**
Roast lamb, baguette, lettuce, tomato & garlic aioli – 17

Corned Beef Sandwich GF**
Toasted panini, Swiss cheese & thousand island dressing – 15

Smoked Salmon Panini GF**
Toasted panini, Dubliner Irish cheddar, lettuce, tomato & mayonnaise – 15

Chicken Salad BLT GF**
Bacon, lettuce & tomato with Dubliner Irish cheddar on toasted multigrain bread – 15

Chicken Caesar Wrap GF**
Parmesan, lettuce, tomato & Caesar dressing – 15

Irish Steak Sandwich GF**
6oz Irish Striploin, toasted panini, fried onions, sautéed mushrooms, arugula & garlic butter – 20

Mains

Shepherd's Pie
Organic ground lamb & minced vegetables in Guinness gravy, whipped potatoes – 18

Lamb Stew
Irish brown bread & Kerrygold Irish butter – 16

Fish & Chips
Beer battered cod, pub fries, coleslaw, tartar sauce – 18

Bacon & Cabbage GF**
Thick cut Irish ham, colcannon & parsley sauce – 18

Bangers & Mash
Irish pork sausages, Bushmills mashed potatoes, fried onions & Guinness gravy – 16

Chicken Curry
Mild Irish curry, chicken, mixed vegetables, Jasmine rice & garlic toast – 20

Rib Eye Meatloaf
Bushmills mashed potatoes, green beans & mushroom Marsala sauce – 20

Lamb Shank GF
Bushmills mashed potatoes & root vegetables, topped with braising au jus – 26

10oz Irish Striploin Steak* GF
Pub fries, creamy brandy peppercorn sauce – 26

Chicken Parmigiana
Marinara Linguini, Mozzarella, garlic toast – 16

Irish Breakfast
Two rashers, sausages, eggs, black & white pudding, baked beans, potato cake & house made brown bread served with Kerry Gold Irish butter – 20

Smoked Salmon Primavera
Creamy primavera sauce, spinach, linguini & garlic toast – 16

Alaskan Salmon* GF**
Jasmine rice & shaved brussel sprouts with bacon – 24

Blackened Cod GF
Pico de gallo, jasmine rice & green bean almonidine – 20

Vegetarian

Irish Chickpea Curry VV
Mild Irish curry, chickpeas, red onion, red & green peppers, garlic toast – 18

Mushroom & Spinach Gnocchi V
White wine sauce, mushrooms & spinach – 22

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