



THE DOYEN

LUNCH SPECIALS SERVED DAILY

Food served
Wednesday - Saturday 12noon - 9pm
& Sunday 12noon - 8pm

SMALL PLATES

Roast Garlic and Cheese Ciabatta (V) Aged balsamic, wild rocket	£4.95
Peppered Pulled Beef Yorkshire pudding	£4.95
Apple and IPA Beer Mustard Croquettes (V) Roasted garlic mayo	£4.95
Crispy Salt and Chilli Cauliflower Fritters (VE) Shaved radish, hot sauce	£4.95
Crispy Chicken Strips BBQ buffalo sauce, iceberg lettuce, pickled carrots	£4.95
Wild Garlic and Tomato King Prawns Mini garlic & coriander naan	£4.95
Honey and Mustard Glazed Cocktail Sausages	£4.95
Crispy Chorizo and Patatas Bravas Roast garlic mayo	£4.95
Hot Honey and Truffle Goats Cheese Bonbons (V) Pickled fennel, wild rocket	£4.95
IPA Beer Battered Dill Gherkins (V) Mustard mayo, watercress	£4.95

CHOOSE 3 FOR £13 | 5 FOR £20

Available all day Wednesday - Saturday

LITE BITES

Soup of the Day (V) Stout wheaten bread, whipped Irish sea salt butter	£6.50
Honey Baked Beetroot and Goats Cheese Salad (V) Wild rocket, red wine compressed apples, candied walnuts, aged balsamic dressing	£9.00
Crispy Buffalo Chicken Wings Sesame seeds, fresh celery, roast garlic mayo dip	£9.00
Haddock and Spring Onion Fishcakes Curry broth, braised baby gem, shaved radish, crispy capers	£9.00
Crispy Salt and Chilli Beef Taco Tex mex slaw, lime cured red onions, sriracha sour cream	£9.00
Korean Spiced Pulled Pork Spring Roll Salt baked pineapple & red onion salsa, crispy noodles, buffalo BBQ sauce	£9.00

MAINS

Salt Baked Butternut Squash and Sage Risotto (VE) Oat fraiche, baby spinach, green beans, peas, candied walnuts, grilled ciabatta	£17.50
Sun Dried Tomato and Roasted Red Pepper Orzo Pasta (V) Green beans, fennel, wild rocket, pickled chilli, spring onions, roast garlic ciabatta	£17.50
Salt and Chilli Chicken Strips Asian slaw, watercress, pickled carrots, sriracha mayo, salt & chilli fries	£17.50
Irish Sweet Cured Bacon Chop Confit honey roast carrots, apple IPA beer mustard croquettes, braised baby gem, cider gravy	£20.00
Pan Fried Cod Chorizo & white bean tomato ragu, charred tenderstem broccoli, crispy prawns, spring onion & olive oil mash, pickled fennel	£22.00
Mexican Spiced Pulled Pork Sandwich Sourdough ciabatta, smoked BBQ sauce, tex mex slaw, cheddar cheese, salt & chilli fries, IPA beer mustard mayo dip	£16.50
Crispy Chicken Curry Peas, green beans, braised rice, mini garlic & coriander naan	£17.50
Chargrilled 6oz Irish Beef Burger Cheddar cheese, iceberg lettuce, beef tomato, dill pickle, roast red pepper & tomato relish, hand cut red rooster chips, burger sauce dip	£17.50
Classic IPA Beer Battered Haddock Hand cut red rooster chips, tartar sauce, salt & vinegar mushy peas, burnt lemon	£19.00
6oz Open Irish Sirloin Steak Sandwich Brandy & green peppercorn sauce, garlic ciabatta, aged balsamic & red onion jam, French fries	£20.00
Chargrilled 10oz Dry Aged Irish Sirloin Steak Brandy & green peppercorn sauce, hand cut red rooster chips, roast portobello mushroom, IPA Beer battered onion rings	£32.00

COMPLIMENTARY GLASS OF WINE WITH EVERY MAIN

Available Wednesday to Friday 5-9pm

SIDES

Hand Cut Red Rooster Chips £4.75 | French Fries £4.75 | Salt & Chilli Fries £4.75
Olive Oil Mash £4.75 | Seasonal Vegetables £4.75 | Wild Rocket, Sun Dried Tomato & Parmesan Salad £4.75
IPA Beer Battered Onion Rings £4.75 | Brandy & Green Peppercorn Sauce £3.50

DESSERTS

Cheesecake of the Day Ask your server for details	£7.00	Sticky Toffee Pudding Rich toffee sauce, honeycomb ice cream, fresh blueberries	£7.00
Wild Berry and Apple Crumble Vanilla ice cream, warm custard	£7.00	Selection Of Ice Cream and Sorbet Fresh berries, honeycomb pieces, wild berry coulis	£5.50
Warm Chocolate Brownie Wild berry sorbet, honeycomb pieces, fresh strawberries	£7.00		

(V) - Vegetarian. (VE) - Vegan. For Vegan and Gluten Free options, please ask a member of staff to advise.

Food Allergies and Intolerances: When placing your order, please speak to our staff about the ingredients used in your meal.

Please be advised that food allergens are handled in the kitchen.

In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.