



To Start

CHEF'S SOUP OF THE DAY ② ⑨ ⑩ ⑮	€5.00
AIDAN'S SEAFOOD CHOWDER ② ③ ⑦ ⑨ ⑩ ⑪ ⑬ ⑭ ⑮	€7.00
QUENELLE OF CRAB & SEAFOOD TIAN Infused with Dillisk, Smoked Salmon, Crème Fraiche, Pickled Onion ① ③ ④ ⑤ ⑦ ⑩ ⑪ ⑬ ⑭ ⑮	€8.50
CLASSIC CAESAR SALAD Cajun Chicken, Smoked Bacon, Herb Croutons, Caesar Dressing, Parmesan Shavings ① ④ ⑨ ⑬ ⑭ ⑮	€9.00

Main Courses

HOUSE ROAST OF THE DAY <i>Please ask your Server for details</i>	€14.00
HOP-HOUSE 13 FISH & CHIP Ale-Battered Fresh White Fish, Twice-Cooked Chips, Tartare Sauce, Tossed Green Salad ① ③ ④ ⑨ ⑩ ⑬ ⑮	€16.00
BEEF & GUINNESS CASSEROLE Traditional Beef Casserole, Slowly Stewed in Porter, Creamy Mash, Root Vegetables ② ④ ⑨ ⑩ ⑮	€14.00
RIGATONI PASTA Roasted Courgettes, Mushrooms, Fresh Tomato, Chilli Flakes, Parmesan Cheese ⑨ ⑮	€13.00
CHEF'S SPECIAL FISH OF THE DAY <i>Please ask your Server for details</i>	

Lighter Bites

THE HOUSE SPECIAL €8.00

Toasted Ham, Cheese, Onion, and Tomato Sandwich,
Served with Chips & Salad

② ④ ⑤ ⑨ ⑬ ⑭ ⑮

BURREN SMOKED SALMON SALAD €12.50

King Prawn, Avocado Mayonnaise, Baby Caper, Red Onion, Served
open on Homemade Brown Bread

① ② ③ ④ ⑤ ⑦ ⑨ ⑩ ⑪ ⑫ ⑬ ⑭ ⑮

STEAK SANDWICH €13.50

Pan-Fried Strips of Marinated Beef in Garlic & Sesame Seeds,
Red Onion Marmalade, Rocket Leaves, Black Pepper Mayo,
Served on Toasted Ciabatta with French Fries

② ④ ⑤ ⑨ ⑬ ⑭ ⑮

Something Sweet €7.00

HOUSE-STYLE CHEESECAKE OF THE DAY

Please Ask Your Server

① ② ⑧ ⑨ ⑮

WARM HOMEMADE APPLE & RHUBARB CRUMBLE

Ginger Nut & Oatmeal Base, Crème Anglaise

① ② ⑨ ⑮

HOMEMADE WARM CHOCOLATE BROWNIE

Vanilla Ice-Cream

① ② ④ ⑨ ⑬ ⑮

Traditional Eton Mess

Crushed Meringue, Summer Berry Compote, Chantilly Cream

① ② ⑮

ALLERGENS

① EGG ② MILK ③ FISH ④ MUSTARD ⑤ SOYA ⑥ NUTS

⑦ MOLLUSCS ⑧ PEANUTS ⑨ CEREALS CONTAINING GLUTEN

⑩ CELERY ⑪ CRUSTACEANS ⑫ SESAME SEEDS

⑬ LUPINE ⑭ SULPHUR DIOXIDE ⑮ LACTOSE