

LIGHT BITES

NORTH BAO BUNS

Soy mushroom, wasabi **8.00**

Sticky pork belly, asian style slaw, fresh chilli **10.00**

BBQ beef served with asian slaw/sriracha mayo **11.00**
(1/3/6/7/11/12)

SOUP OF THE DAY **8.50**

Served with a warm guinness bread
(1a/7)

CRISPY CHICKEN WINGS **11.95**

Choice of chilli & palm sugar, bourbon bbq or
house buffalo hot sauce, served with blue cheese
dip & celery sticks
(6/7/9/12)

CHILLI PRAWNS IN GARLIC BUTTER **13.95**

Served with grilled sourdough
(1/2/7)

POPCORN CAULIFLOWER **7.95**

Sticky teriyaki with sesame
(1/11)

GOATS CHEESE BON BONS **10.95**

Panko crumb, baby rocket, flaked almond,
honey & lemon drizzle
(1/2/7)

NORTH SHARING PLATTER **26.95**

Made to share with serrano ham, chorizo, salami
milano, mixed olives, roast peppers, black crowdie,
gorgonzola, roast tomato chutney & toasted sourdough
(1/1a/12)

3 light bites for 29.00 excluding sharing platter

STARTERS

NORTH FAVOURITES

SPATCHCOCK ROAST CHICKEN 24.95
Half organic chicken, creamy mash, tenderstem, red wine jus
(7/12)

BEEF FEATHERBLADE 27.95
6 hour slow roasted, creamy mash, roast mixed veg, red wine jus
(7/12)

ATLANTIC SALMON 28.95
Organic salmon, beurre blanc, tenderstem, creamy mash
(4/7/8/12)

NORTH FISH & CHIPS 21.50
Tartar sauce, mushy peas, mixed greens
(1/3/4/7)

DUCK RAGU 23.95
Pulled duck, rich tomato ragu, pappardelle, hazelnut, shaved parmesan
(1/2/7)

WILD MUSHROOM RISOTTO 18.95
Organic wild mushrooms, parmesan, rocket
Vegan option available
(1/7/8/13)

Add chicken breast or prawns for 6.00

SALADS

CAESAR SALAD 14.95
Baby gem, croutons, bacon lardons, caesar dressing, grated parmesan & chives.
(1a/3/4/7/10/13)

RAINBOW SALAD 15.50
Quinoa, tenderstem broccoli, avocado purée, feta, walnuts, beetroot, sweet potato, kiwi dressing
Vegan option available
(7/8a/10/12)

Add chicken breast, beef or prawns to your salad for 6.00

FROM THE GRILL

8OZ RIBEYE STEAK 39.50
Served with skinny fries and mixed greens, choice of peppercorn sauce, garlic butter or red wine jus
(1a/7/10/12)

STEAK SANDWICH 23.50
5oz striploin, sourdough, crispy onions, fried egg, rocket, rich tomato relish, peppercorn dip, skinny fries
(1a/3/7/10/12)

NORTH BURGERS 19.95
Choice of:
Double beef smash burger, 4oz patties, bacon & cheddar

Chargrilled chicken breast

Vegan piri-piri sweet potato 16.95
(1a/3/6/7/10/12)

*All served on a toasted brioche with tomato relish, beef tomato, pickle, lettuce & skinny fries
Upgrade to truffle parmesan fries for 2.50*

PIZZAS

CLASSIC MARGHERITA 15.95
Need we say more? (1a/7/12/13)

VEGGY DELUXE 16.95
Onion, mushroom, peppers, sweetcorn, mozzarella
(1a/7/12)

BUTCHERS BLOCK 18.95
Salami, chorizo, smoked pancetta, pepperoni
(1a/7/12/13)

Add pork belly or sticky bbq beef for 3.50

NORTH SANDWICHES

Served Monday-Friday 12pm -3pm

NORTH CLUB 15.95
Pulled roast chicken, beacon, egg mayo, tomato, baby gem & mustard mayo, skinny fries
(1a/3/10/12)

CRAYFISH 16.95
Crayfish in marie rose sauce, traditional brown soda bread, fresh baby leaves, skinny fries
(1/1a/2/3/4/8/11/13/14)

NORTH CLASSICS



SIDES

SKINNY FRIES (1)	5.00
Upgrade to truffle parmesan fries (7)	+1.50
SWEET POTATO FRIES (1)	5.00
SEASONAL VEGETABLES (7)	5.00
SAUTÉED MUSHROOMS & ONIONS	5.00
PARMESAN SALSA POLENTA FRIES (1/7)	5.50
NORTH HOUSE SALAD (10/12)	6.00

DESSERTS

ERRERO ROCHER CHEESECAKE	8.95
Hazelnut, chocolate (1/7/8)	
LEMON POSSET	8.95
Strawberry ice cream, pistachio brittle (3/7/8)	
CRÈME BRÛLÉE	8.95
Coffee ice cream, shortbread (3/7)	
CHOCOLATE CAKE	8.95
White chocolate ice cream, strawberries (3/6/7)	
SELECTION OF CO. WEXFORD ICE CREAM	6.50
Ask your server for today's flavours (3/7)	
NORTH SHARING CHEESEBOARD	15.95
Durrus, cashel blue, brie de meaux & comte cheeses, plum chutney, grapes, biscuits (1/7/12)	

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order inform a member of staff if you have any food allergy.

ALLERGEN LIST 1 Gluten 1a Wheat 1b Rye 1c Barley 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soya 7 Milk 8 Nuts 8a Walnuts 8b Cashew 9 Celery 10 Mustard 11 Sesame 12 Sulphites 13 Lupin 14 Molluscs



As part of our sustainability commitments, we use a "50 Mile Menu". All our dishes are now made from ingredients sourced within 50 miles of our restaurant.

All our beef is of Irish origin.

SIDES & TREATS

