



LIGHT BITES

PARMA & HERITAGE TOMATO CAPRESE Mozzarella, basil, balsamic, olive oil (2/4/7)	13.95
NORTH BAO BUNS Pork belly, Asian slaw, sticky teriyaki glaze (1/3/6)	11.95
GRILLED CHILLI AND GARLIC PRAWNS Smashed avocado, roast red pepper, ciabatta crostini (1/2/3/4)	12.50
POPCORN CAULIFLOWER Sticky teriyaki with sesame seeds (1/11)	8.95
ARDSALLAGH GOATS CHEESE FRITTERS Pickled beets, tomato salsa, mixed leaves (1/3/7)	11.95
GRILLED FLATBREAD Ras-el-hamout, house hummus, crudité (1/8)	10.95
CRISPY CHICKEN WINGS Served with a choice of chilli & palm sugar, bourbon BBQ or house hot sauce, with blue cheese dip & celery (6/9/11)	
Small 11.95 Large 15.95	
SOUP OF THE DAY Please ask your server for details (1/7/9/12)	7.95
SEAFOOD CHOWDER Mixed west cork fresh seafood, homemade guinness soda bread (1/4/7/9/12)	11.95
NORTH CHARCUTERIE BOARD Made to share with parma, chorizo, baked cork ham, Carrigaline cheddar, brie, Cashel blue, sun blush toma- toes, mixed olives, toasted sourdough, plum chutney (1/7/12)	28.95

*Enjoy any 3 Light Bites for 29.00,
excludes charcuterie board*

STARTERS



NORTH FAVOURITES

GRILLED SUPREME OF CHICKEN	21.95
Gratin potatoes, chantenay carrots, broccoli, wild mushroom jus (7)	
SEARED LEMON SOLE FILLETS	22.95
Crushed pea, red onion and mint salsa, fondant potato, white wine and chervil sauce (1/4/7)	
NORTH FISH AND CHIPS	21.50
Tartare sauce, mushy peas, salad (1/4/7)	
NORTH VEGAN MASSAMAN CURRY	18.95
Vegan Mongolian style curry, spiced vegetables, basmati <i>Add chicken or grilled prawns for 4.00</i>	

SALADS

CLASSIC CAESAR SALAD	12.95
Baby gem, croutons, bacon, caesar dressing, grated parmesan, chive (1a/3/4/7/10/13)	
RAINBOW SALAD	15.95
Quinoa, tenderstem broccoli, avocado purée, feta, walnuts, beetroot, sweet potato, kiwi dressing (7a/8) Vegan option available	
NORTH BUDDHA BOWL	20.50
Butternut squash, golden quinoa, beetroot, avocado, pickled red onions, sun blush tomatoes, mixed leaves, sriracha dressing <i>Add chicken breast or grilled prawns for 4.00</i>	

SANDWICHES

Available Monday to Friday, 12pm to 3pm

NORTH STEAK SANDWICH	14.50
Rocket leaves, roast cherry tomatoes, red onion marmalade, pepper sauce or garlic butter (1/7)	
NORTH CLUB SANDWICH	13.95
Bacon, chicken, egg, lettuce, tomato, mayo (1/3/7)	
SMOKED SALMON & PRAWNS	12.95
On our home-made brown bread, pickled cucumber, marie rose sauce (1/2/4/7) <i>Add small fries or soup to your sandwich for 2.50</i>	

FROM THE GRILL

GRILLED 8OZ SIRLOIN	34.95
Grilled asparagus, wild mushrooms, chunky chips, peppercorn or bearnaise sauce (1/3/7/10)	
GRILLED 8OZ PORK CHOP	23.95
Grilled potatoes, sauteed green beans, plum tomato, salsa verde (7)	
NORTH BURGER	
Two smashed 4oz beef patties, bacon, cheddar	19.95
Southern fried chicken fillet, cheddar	19.95
Vegan beetroot & crisp rosemary	20.95
<i>(1a/3/7/10/12)</i>	

All served on a toasted brioche bun with lettuce, tomato relish & skinny fries

Upgrade to truffle & parmesan fries for 2.00

PIZZAS

BUTCHERS BLOCK PIZZA	18.95
Quigley's pudding, bacon & sausage, fried egg (1/6/7/8)	
MEDITERRANEAN PIZZA	18.50
Artichoke, roast red pepper, sundried tomato, onion & mushroom, topped with crumbled feta & rocket (1/7)	
PIZZA VESUVIO	17.50
Parma ham, chorizo, mozzarella, rocket (1/12)	
NORTH CREAMY SEAFOOD LINGUINI	22.50
Mediterranean vegetables, sun blush tomato and garlic cream sauce (1/2/4/7)	

NORTH CLASSICS



SIDES

SKINNY FRIES (3/7)	5.00
<i>Upgrade to truffle parmesan fries for 1.50</i>	
SWEET POTATO FRIES (1)	5.00
TRUFFLE & PARMESAN FRIES (1/7)	6.50
PARMESAN SALSA POLENTA FRIES (7)	5.50
NORTH HOUSE SALAD (1)	5.00

DESSERTS

FERRERO ROCHER CHEESECAKE	8.95
Fruit compote, vanilla ice-cream (1/3/7/8)	
DARK CHOCOLATE BROWNIE	8.50
Caramel sauce, honeycomb ice cream (3/7)	
STRAWBERRY AND CUSTARD TART	8.50
Vanilla cream, almond brittle, champagne sorbet (1/7/8)	
WARM PEAR AND ALMOND TART	8.50
Vanilla ice cream, cream (1/3/7/8)	
NORTH CHEESBOARD	
North selection of local cheeses, plum chutney, grapes, crackers (1/7/12)	
Small 11.00 Large 15.00	

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain specific ingredients. Please inform your server before placing an order if you have any food allergies.

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.