

LUNCH

menu



LIGHT BITES

HOMEMADE SEASONAL SOUP // €9.00

made using the finest of seasonal vegetables, served with homemade Dooliner bread (1,3,5)

ATLANTIC SEAFOOD CHOWDER // €11.00

prime local seafood, finished with seaweed, spring onion, Dooliner bread, salted butter (1,2,5,10,11,12)

SIGNATURE WINGS // Small €9.95 · Large €14.95

sauce of choice: Louisiana hot sauce or BBQ sauce, blue cheese dip (2,3,4,5,14)

CLASSIC CAESAR SALAD // €13.50

romaine lettuce, aged parmesan, Sourdough croutons, Caesar dressing. Add spiced chicken +€3.00 (1,2,3,4,10,11)

Larger Bites

SEXTON CRAB CLAWS // €22.95

coconut, lime and chili velouté, coriander, toasted sourdough (1,4,5,9,10)

SOY GLAZE SALMON POKE BOWL // €19.95

sesame, pickled red cabbage, radish, ginger infused sushi rice, peanut rāyu, wakame, siracha mayo (4,5,8,9,11,13,14)

OPEN WEST CLARE CRAB SANDWICH // €19.50

Dooliner brown bread, sexton crab, apple, lemon gel, avocado, fries (1,2,3,4,5,10)

CLUB SANDWICH // €16.95

grilled chicken, smoked bacon, tomato, egg mayo, gem lettuce, fries (1,3,5,13)

OPEN BUTTERMILK CHICKEN FLATBREAD // €19.95

coriander, sour cream, tomato salsa, siracha mayo, peanut rāyu, rocket (1,2,3,4,8,9,13,14)

OPEN BURRATA FLATBREAD // €18.50

rocket pesto, sundried cherry vine tomatoes, rocket (1,2,3,4,7)

FISH & CHIPS // €21.00

local white catch, crispy yeast batter, beef dripping chips, tartare sauce, lemon, mushy peas (1,3,4,11,13)

SWEET CURED BACON LOIN BONE // €19.95

savoy cabbage, wholegrain mustard, apple, scallion pomme puree, pickled mustard seeds (2,4,5,13)

SPECIAL OF THE DAY // €POA

Please ask your server for today's choice

ATLANTIC PRAWN TAGLIATELLE // €24.95

garlic and sage butter, snow peas, chili, coriander (1,2,3,4,5,10)

STICKY TOFFEE PUDDING // €9.50

warm caramel sauce, salted caramel ice cream (1,2,3)

LEMON TART // €10.00

caramelised lemon tart, shortcrust pastry, crème fraîche (1,2,3)

VANILLA CRÈME BRÛLÉE // €10.00

Burren gold twisters, vanilla ice cream (1,2,3)

ARTISAN ICE CREAM // €7.50

choice of 3 flavours – vanilla, chocolate, strawberry, salted caramel, mint & choco chip, served in a crisp wafer basket, chocolate sauce (1,2,3)

DESSERTS

PLEASE ASK YOUR SERVER FOR VEGAN AND VEGETARIAN OPTIONS

(1) Gluten · (2) Milk · (3) Eggs · (4) Sulphites · (5) Celery · (6) Lupin · (7) Nuts
(8) Peanuts · (9) Soy · (10) Shellfish · (11) Fish · (12) Molluscs · (13) Mustard · (14) Sesame