

BITEs

Marinated Olives 3

Cheese & Bacon Bites(1,7) 5

Bread & Dips(1,7,11) 7

TO START

TODAY'S SOUP Homemade Seed Bread (1,7) {GFA}	5.9
CHOWDER Smoked Haddock, Sweetcorn, & Cheesy Croutes (1,4,7,) {GFA}	8.9
CHICKEN WINGS Buffalo Sauce, Spring Onion, Carrot Sticks (3,7)	8.9
STEP SCOTCH EGG Soft-Boiled Free-Range Egg, Scarlet Heifer Pudding/Sausage, Apple Chutney, Frisee (1,3,7,10)	8.9
GIN CURED SALMON Organic Salmon, Dill Pancake & Chive Crème Fraîche (1,4,7) {GFA}	8.9
DUCK ARANCINI Red Cabbage Slaw & Plum Sauce (1,3,7)	8.9
PANKO BRIE Chilli Jam, Rocket Salad, Pomegranate Dressing (1,3,7,10)	8.9
PRAWN & CRAB Ravioli Bisque Sauce & Citrus Foam (1,2,3,7)	9.9

OFF THE GRILL

THE STEP INN BURGER 2 4oz Hereford Beef Patties, Cheddar Cheese, Crowes Dry Cured Smoked Bacon, Tomato, Red Onion Pickles & Fries(1,3,7) {GFA}	16.9
WARM SALAD O'Doherty's Black Pudding, Beets, Potato, Caramelised Apple, Walnuts, Rocket & Goat's Crumble(1,8,10) {GFA}	15.9
HAKE FILLET in a Light Beer Batter, Crushed Peas, Lime Tartar & Chunky Fries(1,4,7)	17.9
WILD MUSHROOM RISOTTO Crème Fraiche, Peas, Parmesan & Cep Foam(7)	18.9
FREE RANGE CHICKEN Glin Valley Chicken, Confit wing, Bubble and Squeak, Honey Glazed Carrots, Thyme Jus(7,12)	19.9
VEGAN RICE BOWL Courgette, Portobello Mushroom, Radish, Quinoa, Edamame, Carrot & Sweet & Sour Dressing(6,12)	17.9
CRISP ANDARL PORK BELLY 36 Hour Slow Cooked, Polenta, Aubergine Caviar, Roast Beets, Lime Dressing, Cider Jus & Puffed Skin(7,12)	23.9
SPICED MONKFISH Tail, Saffron Potato, Tomato, White Wine, Clams & Vegetable Broth(4,12)	24.9
10OZ Aged Angus Rib Eye Dressed Salad, Fries, Portobello Mushroom, Slow Roast Tomato Garlic Butter, Choice of Sauce (Pepper/Bearnaise)(7,12)	28.9
8OZ Aged Angus Fillet Steak , Dressed Salad, Fries Portobello, Mushroom, Slow Roast Tomato, Choice of Sauce (Pepper/ Garlic Butter)(7,12)	32.9

ALLERGENS 1-Gluten/Wheat, 2-Crustacean, 3-Eggs, 4 -Fish, 5-Peanuts, 6-Soybeans,7-Milk, 8-Nuts, 9-Celery, 10-Mustard, 11-Sesame,12-Sulphites,13-Lupins, 14-Molluscs {GFA}=Gluten Free Available

SIDES 4

Seasoned Fries
(Paprika & Rosemary Salt)

Sauté Onion & Mushrooms(7)

Sweet Potato Fries (Aioli)(3)

Seasonal Veg(7)

Beer Battered Onion Rings(1)

Polenta Fries
(Parmesan & Truffle Aioli)(3,7)

House Salad (Organic Leaves)(10)

Champ Mash(7)

Early Bird /Set Menu 2Course 21.90 3Course 25.90
Available Wednesday to Friday 17:00 to 19:00

TODAY'S SOUP Homemade Seed Bread(1,7) { GFA }

PANKO BRIE Chilli Jam, Rocket Salad, Pomegranate Dressing(1,3,7,10)

CHICKEN WINGS Buffalo Sauce, Spring Onion, Carrot Sticks & Ranch Dip(3,7)

CAESAR SALAD Baby Gem, Smoked Bacon, Croutons, Parmesan & Caesar Dressing(1,3,7,4,10)

CHEESEBURGER ¼LB Beef Patty, Cheddar, Onion Ring, Tomato, Gherkins & Fries(1,3,7) { GFA }

GOLDEN FISH GOUJONS Dressed Salad, Tartar Sauce Lemon & Fries(1,3,4,7,10)

PAPPARDELLA RAGU Slow Cooked Rich Beef Ragù & Parmesan Shavings(1,3,7)

WILD MUSHROOM RISOTTO Crème Fraîche, Peas, Parmesan & Cep Foam(7,12)

CITRUS TART

Orange & Lemon Tart, Berry Compote, Cream(1,3,7)

SELECTION OF ICE CREAM

Chocolate, Vanilla, Strawberry, Wafer(1,3,7)

CHOCOLATE BROWNIE

Vanilla Ice Cream, Chocolate Sauce(3,7,8)

ALL OUR BEEF IS 100% IRISH

SUPPLIERS

Bread-----Sugarloaf Bakery (Bray)
Meats-----Scarlet Heifer/ Robinsons
Fish-----Ocean Marine/ Kish Fish
Milk-----Village Dairy (Carlow)
Eggs-----Old Court Farm
Fruit & Veg-----Doyles Veg
Speciality Foods-----La Rousse Foods/Redmond's
Dairy-----Buttermountain Foods

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