



ALL DAY MENU

STARTERS

Soup of The Day,
Soda Bread (GF*) (V*) 5.95
(changes daily, see server)

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Seafood Chowder 7.50

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Cara's Antipasti Board
Toasted Focaccia and Tapenade to Share 14.95

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Homemade Garlic Bread (V)
w/ Mozzarella 6.50

Maple Glazed Pork Belly
and Black Pudding Salad,
Free Range Egg (GF*) 12.50

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Mozzarella Fritters (V)
Sweet Chilli Jam and Cream Cheese Dip 7.95

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Hake Tempura
Garden Pea and Mint Leaf Salad,
Tartar dressing 11.50

Spiced Calamari
Citrus Aioli, Rocket 10.50

-
Battered Fish Tacos
Mango and Basil Salsa 11.50

-
Crab and Salmon Cakes
Asian Salad+, Chilli and Lime Mayo 14.95

-
Hot and Spicy
Chicken Wings (GF*)
Blue Cheese Dip 11.95

SALADS

Add Warm Parmesan Chicken 4.00 / Grilled Halloumi (V) 3.00 / Bacon 1.50

Classic Caesar (GF*)
Crispy Bacon, Sourdough Croutons 9.50

-
Warm Baby Potato
and Chorizo Salad

Sundried Tomatoes, Red Onions, Brie
Cheese and Basil Oil 11.95

Irish Goats'
Cheese Salad (GF*) (V*)
Baby Gem, Charred Corn, Roasted Beetroot,
Pickled Red Onion, Candied Walnuts,
Lemon and Herb Dressing 9.50

Cara's Vegan Salad
Butternut Squash, Baby Spinach, Avocado,
Spelt, Beets and Spiced Curried dressing 11.95

-
Caprese Salad
Ripe Tomatoes, Buffalo Mozzarella, Torn Basil
and Chateau La Coste Olive Oil 10.50

BURGERS AND SANDWICHES

(All served with handcut fries, homemade slaw and pickles)

Add Bacon 1.50

Bacon and
Cheese Burger (GF*)
Pickles 15.95

-
Cashel Blue Burger (GF*)
House Relish 15.25

-
Southern Fried Chicken
Basil Mayo, Pickles and Baby Gem 15.25

Crushed Avocado
Beef Burger (GF*)
Plum Tomatoes, Red Onion 15.95

-
Chilli Beef Burger (GF*) 15.95

-
Sirlion Steak Sandwich
Toasted Batch, Pickled Onion, Rocket and
Sundried Tomato Cream Cheese 15.95

Grilled Halloumi (GF*) (V)
Red Peppers, Grilled Courgettes 14.50

-
Spiced Vegetable Burger (V)
House Burger Sauce, Red Onions and
Pickled Beetroot 14.50

-
Cheddar Cheese
Burger (GF*) 14.95

PASTAS

Chicken Alfredo
Fresh Linguini Pasta, Sautéed Garlic, Fresh
Herb and Parmesan Cream Sauce 15.50

Spinach and Ricotta
Tortellini
Roast Butternut Squash, Porcini
Mushroom Cream 15.50

Add Grilled Chicken 4.00 / Prawns 7.95

Lasagne (V)
Hand cut fries, Coleslaw
and Salad 15.50

FROM OUR TRADITIONAL PIZZA OVEN

Pepperoni 13.95

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Prosciutto Crudo
Tomato sauce, Prosciutto,
Mozzarella and Rocket 14.50

Homemade Garlic Bread (V)
w/ Mozzarella 6.50

-
Artichoke (V)
Red Peppers, Courgette and Mozzarella 14.95

Margherita (V) 12.95

-
Chilli Beef Pizza
Jalepeno Peppers, Red Onions and
Buffalo Mozzarella 14.50

— MAINS —

(Please choose one side)

Pan Fried Hake (GF*)

Baby Potatoes, Asparagus and Garden Peas, Courgette,
Tomato and Caper Salsa 21.95

Grilled Salmon

Asian Salad+, Fennel, Beansprout, Bell Pepper, Orange,
Pomegranate Toasted Cashews, Lime Ginger Dressing 23.95

10 Oz. Irish Sirloin Steak (GF*)

Fries, Crispy Onion Salad, Mushroom Cream Sauce or
Pepper Sauce 29.95

10 Oz. Irish Ribeye Steak (GF*)

Fries, Crispy Onion Salad, Mushroom Cream Sauce
or Pepper Sauce 28.95

Parmesan Chicken

Garlic Butter, Red Pepper Peperonata, Courgette Spaghetti 19.95

— SIDES —

(All 3.95)

Creamy Champ Mash (V) (GF*)

Sweet Potato Fries (V) (GF*)

Skinny Fries (V) (GF*)

Seasonal Greens (V) (GF*)

Salted Butter

Caprese Salad

(V) (GF*)

Parmesan Fries and

Basil Mayo (GF*)

Tossed Mixed

Leaf Salad (V) (GF*)

— DESSERTS —

Key Lime Pie

5.95

Creme Brulee Cheesecake

Raspberry Sorbet 5.95

Vanilla Ice-Cream Sundae

Toasted Pecans, Salted Caramel Sauce
and Fudge Brownie 5.95

White Chocolate and Raspberry Meringue Roulade

Fresh Cream 5.95

Irish Cheeses

Crackers, Chutney 9.95

Flourless Chocolate Cake (GF*)

Vanilla Crem Fraiche 5.95

— TEA AND COFFEE —

Americano 3.50

Flat White 3.50

Latte 3.95

Cappuccino 3.95

Double Hot Chocolate

With marshmallow and flake 4.95

Mocha 4.50

Espresso 2.30

Double Espresso 2.70

Macchiato 3.30

Hot Chocolate 4.25

Cuban Iced Coffee 3.00

Irish Breakfast Tea

2.75

Camomile 2.95

Peppermint 2.95

Rooibos & Caramel 2.95

Wildberry 2.95

Green Tea 2.95

Earl Grey 2.75

Ceyon Black Decaf 2.95

— JUICES —

(Available until 5pm)

Freshly Squeezed Orange Juice

3.95

Freshly Pressed Apple Juice

3.95

Carrot, Apple and Ginger

4.95

Apple, Kiwi, Fresh Orange

4.95

Kale, Spinach, Pear and Ginger

4.95

Homemade Lemonade, Mint

3.95

Also available:

Full Cocktail/Wine Menu & Children's Menu

(V)Vegetarian (no meat or fish) (VE)Vegan (GF)Gluten Free (*)Ask us to make it: Vegan, Gluten Free
(+)Contains Alcohol Some of our meat/fish dishes may contain bones

Allergies We use allergens in our kitchen as part of the preparation of food. We also cook different foods in the same equipment. Please advise us of any allergies on every visit to our restaurants as our recipes are subject to change and we occasionally substitute products. Full allergen information from items on our menu is available upon request. Should you require more detailed information related to any 'may contains' or the cooking process, please discuss with your Server.

Service Our aim is to provide first class service. In this restaurant gratuities are entirely at your discretion, all monies go direct to employees serving and preparing your food. Thank you.



BREAKFAST MENU

Irish Organic Greek Yoghurt (V) 6.95
Granola, Berry Compote, Raw Honey

Irish Breakfast Brioche Roll 10.50
Streaky Bacon, Pork Sausage, Fried Egg, House Relish and Home Fries

Cara's Full Irish Breakfast 11.50
Sausage, Bacon, Eggs (Any Style), Kelly's Black and White Pudding, Tomato, Baked Beans and Home Fries

Bacon and Eggs (GF*) 11.50
Bacon, Eggs (Any Style) Home Fries, Toasted Soda Bread, Tomato

Egg and Avocado Toast (GF*)(V) 11.95
Poached Eggs, Crushed Avocado, Sundried Tomato Cream Cheese, Sourdough Toast

Cara's Vegan Breakfast (VE) 11.75
Chickpea Vegetable Fritter, Sautéed Mushrooms, Grilled Tomato, Avocado, Baked Beans and Home Fries

Eggs Royale 10.95
Smoked Salmon, Poached Eggs, Hollandaise Sauce and Home fries

Eggs Benedict 9.95
Baked Ham, Poached Egg, Hollandaise Sauce and Home Fries

Eggs Florentine (V) 9.95
Spinach, Sautéed Mushrooms, Poached Eggs, Hollandaise Sauce and Home Fries

SIDES

2 x Grilled
Pork Sausages 3.95

Sourdough Bloomer/
Soda Bread (V) 2.50

Freshly Baked Scone with
Jam and Irish Butter 3.95

Crispy Streaky Bacon
(GF*) 3.95

Home Fries
(GF*)(V) 3.00

Pastry of
your Choice 3.95

Children's Breakfast

Scrambled Eggs, Crispy Bacon, Sausage and Toast 5.95

Pork Sausage Sambo 5.95
With Tomato Ketchup

Scrambled Eggs and Toast (GF*)(V) 4.50

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