

S M A L L B I T E S

SOUP DU JOUR 6.5

local organic seasonal ingredients,
homemade treacle brown bread

WILD ATLANTIC FISH CHOWDER 9

fennel textures, pernod, homemade
treacle brown bread

GOLDEN FRIED

CALAMARI RINGS 10

fresh calamari, tossed in ginger, garlic, chilli,
dressed in river field leaves, citrus aioli

LB'S HOT & STICKY WINGS 11.5

crispy free-range chicken wings tossed in our hot & sticky
Louisiana sauce or sticky BBQ sauce, stem celery,
cashel blue cheese dip

CONFIT DUCK LEG CROQUETTES 11

panko textures, miso aioli, burnt orange, crisp shallots

ROASTED WINTER BEETROOT & BUTTERNUT SQUASH SALAD 10.5 ✓

whipped goat's cheese, Riverfield leaves, toasted
pecans, cranberry dressing

B I G G E R P L A T E S

MANOR FARM PORK RIBS 18

24hr slow roasted barbecue rack of pork ribs, charred corn
on the cob, mac & cheese

ROTISSERIE HALF CHICKEN 16.5

herb roasted free range chicken, classic caesar salad,
home cut fries, pan jus

SIGNATURE GOURMET BURGER 17

char grilled beef burger, applewood smoked cheddar, streaky
bacon, tomato, lettuce, bacon & red onion jam, brioche bun,
sweet mustard mayo, home cut fries

CRISPY BEER BATTERED

KILMORE DAILY CATCH 17.5

garden peas & bacon, remoulade sauce,
home cut fries

PAN SEARED FILLET OF ATLANTIC HAKE 18.5

sauté of fine beans & chorizo, new season potatoes,
chablis dill velouté

HEREFORD STEAK SANDWICH 18.5

open-faced, served on tomato & thyme focaccia,
char grilled, 6oz hereford beef striploin, five peppercorn
sauce, crisp smoked onions, mushroom & herb duxelle,
roast tomatoes, house cut fries

SUPERFOOD GRAZING BOWL 12.5

mildly spaced chickpeas, long stem broccoli, cous cous,
quinoa, roasted butternut squash, feta, orange segments,
river field organic leaves, house dressing / *add chicken 3*

WALLED GARDEN BEETROOT & CHICKPEA BURGER 16

organic beetroot & chickpea burger, pickled chinese cabbage,
harissa aioli, toasted brioche, garden textures, sweet potato fries



S I D E S 4

HOME CUT FRIES

SWEET POTATO FRIES

RED CABBAGE & APPLE SLAW

ORGANIC RIVERFIELD LEAVES,
VINAIGRETTE DRESSING

S W E E T S 9

VANILLA CRÈME BRÛLÉE

golden syrup cookie

CHEESECAKE OF THE DAY

homemade, seasonal produce, ask your server

WHITE CHOCOLATE & CRANBERRY
BREAD & BUTTER PUDDING

salted caramel ice-cream

FORAGED WILD BLACKBERRY &
APPLE CRUMBLE

elderflower crème anglaise

CHOCOLATE TART

banana infused caramel, ganache topping,
chocolate mousse, sloe gin coulis