

LUNCH MENU

Snacks

Kalamata Black Olives &
Graci Capers 7

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Candied & Salted
Pecan & Cashew Nuts 7

Small Plates

Seasonal Soup Of The Day 9
House Made Brown Bread

Pigtown Sausage Roll, Ballymaloe Relish 10
Herbed St. Tola's Goats Cheese 15
Dressed Rocket, Candied Nuts, Poached Pear, Crostini

Sandwiches & Salads

Toasted Triple Irish 16

Cáis Na Tíre Cheese, Mossfield Gouda, Smoked Gubbeen, Sourdough

Toasted Classic 17

O'Loughlin's Ham Hock, Tomato Relish, Hegarty's Cheddar, Pickled Onion, Sourdough

Irish Oak Smoked Salmon Plate 20

Pickles, Capers, Lemon Wedge, Aioli, Dressed Salad Leaves, House Brown Bread

Grilled Chicken & Cashel Blue Cheese Salad 19

Roasted Plums, Pickled Red Onion, Herbed Croutons, Candied Nuts, Orange & Garlic Vinaigrette

Warm Couscous Salad (V) 19

Roasted Mediterranean Vegetables, Roast Pepper Coulis, Rocket Salad

Main Plates

Townhouse Burger 24

Gubbeen, Chorizo Jam, Fried Egg, Gem Lettuce, Our Burger Sauce, House Cut Chips

Pan Fried Chicken Supreme 24

Glazed Carrots, Dijon Mustard Sauce, Champ Potato

Wild Atlantic Seared Cod 29

Spring Greens, Colcannon, Lemon & Caper Cream Sauce

West Limerick Mushroom Rigatoni 29

Tarragon Creamy Sauce, Rocket & Cais Na Tíre Cheese Shavings

A Little On The Side

Seasonal Mixed Leaves, House Pickles 6 / Buttered Garden Greens 6 / House Cut Chips 6

Puddings/ Cheese

Salted Caramel Pudding, Vanilla Ice Cream 11

Vanilla & Cardamon Creme Brûlée 12

Chocolate Pot De Crème, Kings Island Honeycomb 13

Selection Of Farmhouse Sorbet (V) 10

Poached Pear, Whipped Mascarpone Cheese, Chocolate Sauce, Toasted Almond 13

Cashel Blue & Gubbeen Cheese, Chutney & Crackers 15



Please be aware that our food may contain or come into contact with common allergens. While we take steps to minimise risk please be advised that cross contamination may occur & we can not guarantee that any of our products are safe to consume for people with allergies such as nuts, soy, dairy, egg, fish, shellfish or wheat. FOR ALLERGENS INFORMATION PLEASE SCAN THE QR CODE



SUPPORTING LOCAL

Our dishes will take you on a stroll through the seasons, drawing inspiration from Limerick's rich local food heritage. We work with wonderful produce sourced right on our own doorstep, allowing us to be 100% honest about the provenance of our ingredients.



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| 1 Urban Co-op - Bits & Pieces - 3.3km | 15 Milk Market - Bits & Pieces - 350m |
| 2 Bread Shop - Red Organic Sourdough - 350m | 16 Kings Island Honey - Local Honey - 500m |
| 3 Tims Table -Lavosh Crackers - 350m | 17 Richardsons - Fruit & Veg - 3.3km |
| 4 Hegarty's Cheese - Cheddar Cheese - 87km | 18 Munster Microgreens - Herbs of all kinds - 26km |
| 5 St Tolas Farm - Goats Cheese - 55km | 19 New Leaf Farm - Leaves & Veg - 25km |
| 6 Burren Balsamics - Black Garlic - 56km | 20 Cúlbhac Farm - Proper Eggs - 24km |
| 7 Pinegrove Farmhouse - Apples & Herbs -10km | 21 Crowe's Farm - Ham - 143km |
| 8 CS Fish - Fresh Fish - 4.9km | 22 Castleconnell Honey - Local Honey - 9.6km |
| 9 Rigney's Farm - Organic Pork - 21km | 23 Cahills Tea - Tea Infusions - 250m |
| 10 Attyflin Estate - Apple Juice - 13.5km | 24 Thomand Gate Whiskey - Limerick Whiskey - 1.7km |
| 11 Foxes Bow Whiskey - Local Whiskey - 350m | 25 Mossfield Farm - Yogurt & Cheese - 86km |
| 12 Tory Hill Dairy Farm - Raw Milk & Kefir - 350m | 26 Goatsbridge Farm - Trout - 154km |
| 13 Hayes Farm - Mascarpone - 68km | 27 Thornhill Duck - Duck - 242km |
| 14 Gubbeen Cheese - Charcuterie & Cheese - 185km | 28 Michael O'Louglin Butcher - Beef, Lamb & Chicken & Pork - 300m |