

**CLIN CLUB**

**tue-sat 17:00-21:30**

**Marinated Olives – €4**

*A marinated selection of olives (VE)*

**Roasted Almonds – €4**

*Sea salt-roasted almonds (3A)*

**Tamburro Burrata – €18**

*Creamy burrata with rhubarb compote, cracked black pepper, and fresh basil, served with a sourdough baguette (1A,4)*

**Spiced Chicken Samosas – €17**

*Crispy samosas filled with spiced chicken, served with a cooling coriander yoghurt (1A,4)*

**Crab Spring Rolls – €21**

*Golden-fried spring rolls with sweet Irish crab, kohlrabi slaw, pickled kumquats, and tamarind dipping sauce (1A,5A,13)*

**Organic Irish Salmon Crispy Sushi – €17**

*Crispy sushi rice topped with organic Irish salmon, chipotle mayonnaise, and soy glaze (1A,7,8,10,13)*

**Scallop Carpaccio – €14**

*Delicately sliced raw scallop in the shell, served with pickled rhubarb, banana oil, shaved fennel, and herbs (6,13)*

**French Fries with Herbs – €7**

*Crispy fries tossed with fresh herbs and sea salt*

**10oz Dry-Aged Striploin Steak – €38**

*Tender Irish beef cooked to your liking and served sliced, with a rich, sweet-and-salty black pepper condiment and fried Padrón peppers (1A,10)*

**Selection of Irish Cheeses – €21**

*A curated selection of Irish farmhouse cheeses, served with fig jam, walnuts, seasonal fruit, and crackers (1A,4,5H,13)*

**Matcha & Wexford Strawberry Sundae – €12**

*Creamy matcha sponge cake with Wexford strawberries, strawberry jam, whipped cream, sorbet, and crisp meringue (4,7)*

**ALLERGENS:**

*1 Gluten (A-Wheat, B-Spelt C-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B-Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin*