

Tasty gastropub food, Great service, All Sports



Live music every Thursday, Friday & Saturday

## House Classics

<b>Un-Fig-Gettable</b>	100,-
Martell Cognac, Licor 43, honey, fig, lemon <i>Upgrade your cognac to Martell XO</i>	+70,-
<b>Monkey Pod Mai Tai</b>	120,-
Appleton Estate 8YO Rum, Wray & Nephew Rum, Grand Marnier, orgeat, lime, passionfruit foam	
<b>Show Stopper</b>	125,-
Rosemary-infused Malfy Con Limone Gin, Dubonnet, Aperol, rosemary, eggwhites, orange	
<b>Adam &amp; Eve</b>	105,-
Belvedere Vodka, Suze, cucumber, jasmine green tea, lemon	
<b>Premier</b>	110,-
Four Roses Single Barrel Bourbon, Butterscotch Liqueur, cream, popcorn syrup	
<b>Elderflower Sour</b>	100,-
Absolut Elyx Vodka or Plymouth Gin, Ellenor Elderflower Liqueur, eggwhites, lemon, bitters	
<b>Rosie Cheeks</b>	110,-
Plymouth Gin, Mumm Grand-Brut Champagne, rosewater, eggwhites, lemon	
<b>A Royal Moment</b>	135,-
Woodford Reserve Bourbon, cinnamon, bitters & 24 carat Gold	

## Sharing Cocktails

<b>Fancy a Cuppa?</b>	350,-
Beefeater 24 Gin, Chambord Raspberry Liqueur, lemon, black tea, sugar	
<b>Bougie Rouge</b>	300,-
Ford's Gin, cranberry, rhubarb, lime, bitters. Topped with Fever Tree Raspberry & Rhubarb Tonic	
<b>Twice as Nice</b>	300,-
Absolut Elyx Vodka, Lillet Blanc, lavender, lime, butterfly peaflower. Topped with J Gasco Soda Rosa	
<b>Keep it Simple</b>	300,-
Havana Club 7 YO Rum, ginger, lime, bitters. Topped with J Gasco Ginger Beer	
<b>Mocktails (af)</b>	80,-
Lemonade of your choice Rose, Rosemary, Lemon, Elderflower, Raspberry, Peach, Jasmine	
<b>Gin &amp; Tonic</b>	
Ki No Bi	70,-
Monkey 47	70,-
Plymouth	60,-
Malfy	60,-
Drumshanbo	70,-
Henrick's	70,-
Ford's	70,-
Fever Tree Tonic:	35,-
Indian, Mediterranean, Elderflower, Raspberry & Rhubarb Tonic	

## Tap Beers

Carlsberg - 4.6%	33/52,-
Tuborg Classic - 4.6%	38/57,-
Brooklyn Stonewall Inn IPA - 4.6%	42/65,-
Brooklyn Special Effects (af) - 0.5%	42/65,-
Grimbergen Double - 6.5%	40/55,-
Guinness Hop House Lager - 5.0%	45/60/70,-
Guinness - 4.2%	45/60/70,-
Irish Set (Guinness & 4cl Jameson Black Barrel)	120,-
Jacobsen Yakima IPA - 6.5%	42/65,-
Kronenbourg Blanc - 5.0%	55,-

## Beers in Bottles/Cans

Crabbies Original Gingerbeer - 4.0%	57,-
Crabbies Raspberry Gingerbeer - 4.0%	57,-
Daura Estrella Gluten Free - 5.4%	55,-

## House Wines

Errazuriz Chardonnay	65,-/265,-
Errazuriz Sauvignon Blanc	65,-/265,-
Errazuriz Carmenere	65,-/265,-
Errazuriz Cabernet Sauvignon	65,-/265,-
Villa di Mare Organic Prosecco	70,-/295,-

## Sodas & Juice (af)

Soda (Cola, Cola Zero, Sprite, Fanta)	35,-
Soda Rosa (Grapefruit)	35,-
Ginger Beer	35,-
Lemonade	35,-
Redbull	40,-

## House Spirits

Absolut Elyx Vodka	60,-
Plymouth Gin	60,-
Havana Club 3YO Rum	60,-
Havana Club 7YO Rum	60,-
Jameson Black Barrel Whiskey	60,-
Altos Plata 100% Agave Tequila	60,-

## Irish Coffee DIY

Jameson Black Barrel Irish whiskey, flaming sugar, hot coffee, & Irish cream	120,-
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# COCKTAILS / DRINKS

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## BAR SNACKS

**Olive mix**  
with chilli  
30,- (V)

**Crispy Chicken Skin**  
With tangy mayo & tomato dust  
45,-

**Soy Almonds**  
35,- (V)

**Potato Chips**  
with sweet chilli  
& cream cheese  
45,- (V)

## STARTERS

**New!** **Burrata**  
with basil oil,  
marinated tomatoes  
red mizuna, basil  
& grilled focaccia  
75,- (V)

**Nachos**  
With tomato, spring onion,  
cheese, salsa & sour cream  
85,- (V)  
Add guacamole 15,-  
chicken 30,-  
pulled pork 30,-

**Hot Wings (3, 6 or 12)**  
Spicy wings with celery sticks  
& blue cheese dip  
88,- , 148,- , 248,-

**Fried chicken fingers**  
with ranch dip  
75,-

## MAINS

**Chef's Special**  
**Beer Braised Pork Shank**  
with spring onions and garlic,  
seasonal vegetables and a velouté  
175,-

**Kansas City Ribs**  
with homemade bbq sauce  
& pickled coleslaw  
Small 115,-  
Large 140,-

## SANDWICHES

**Club Sandwich**  
Sourdough with roasted chicken,  
pepper bacon, onion ring, tomato  
& tangy sour cream  
110,-

**Steak Sandwich**  
with marinated beef, aged cheddar,  
light mustard mayo, pickled onion,  
& rocket salad  
130,-

## FISH

**Coastal Fish & Chips**  
fresh fish of the day served with tartare sauce,  
grilled lemon & crispy fries  
150,-

## BURGERS

**Awesome Veggie**  
Cajun roasted cauliflower,  
vegan caramelised onion mayo,  
lettuce, sun dried tomato,  
pickles & watercress  
110,- (V)

**Famous FLUX**  
Beef patty, cheddar, pepper bacon, tomato,  
lettuce, onion ring & FLUX burger dressing  
115,-

**Guinness Pulled Pork**  
Home smoked and braised in Guinness,  
onion mayo, tangy coleslaw,  
crispy pork rinds, lettuce,  
potato & pickles  
115,-

## SALADS

**Caesar**  
Roasted chicken, pepper bacon, parmesan,  
sun dried tomato, pickled onion, croutons  
115,-

**New!** **Fresh Irish Devil**  
Beetroot quinoa, seitan, avocado creme,  
apple, spicy pickles, roasted seeds  
110,- (V)

**Tossed Green Leaf**  
Vinaigrette, pea sprouts  
50,- (V)

**Tangy Slaw**  
Pickled colourful slaw, cumin  
seeds, beetroot dressing, chives  
50,- (V)

## SIDES

**Butternut**  
Hasselback butternut with thyme,  
garlic, browned butter, macadamia,  
hazelnuts & lingonberries  
65,- (V)

**Tempura Broccolini**  
Herb tempura, served with peanut  
and lime hummus and sesame  
60,- (V)

**Crispy Fries**  
Thick cut fries, chive garlic salt,  
served with ketchup or mayo  
50,- (V)

**Sweet Potato Fries**  
Thin sweet potato fries,  
chive garlic salt,  
served with ketchup or mayo  
60,- (V)

**Onion Rings**  
Sweet beer breaded onion,  
chive garlic salt, ranch dip  
60,- (V)

**Focaccia**  
Sourdough herb focaccia,  
butter & tomato dust  
40,- (V)

## DIPS

Ketchup 10,-  
Garlic mayo 10,-  
Chili mayo 10,-

Vegan mayo 10,-  
Truffle mayo 15,-  
Guacamole 15,-

(V) Vegetarian option | (V) Vegan option | Ask your server for allergy information | Kids menu available for 12 and under