

To Start

Soup Of The Day €11.95

Served with brown bread,
includes allergens 1 (wheat), 7, 9

Chicken Wings €12.50

- Hot house wings, celery & blue cheese dip
includes allergens 1, 3, 7, 9
- BBQ wings served with creamy ranch dressing
includes allergens 1, 3, 7, 9

Crispy Pork Croquettes €12.50

Pulled pork bonded with cheddar cheese, mixed leaf salad, apple puree
& dipping sauce
includes allergens 1 (wheat), 3, 7

Chickpea Fritters (V) €11.50

Spicy snack of deep fried chickpeas & tahini paste, salad leaves &
mango chutney
includes allergens 1 (wheat), 11, 12

Vegetable Spring Rolls (V) €12.60

Fresh cabbage, carrot & thai herbs, wrapped in crispy pastry, sweet chili
sauce for dipping
includes allergens 1 (wheat), 6, 11

Tempura Prawns €12.50

Crispy Asian tempura prawns, tartar sauce & fresh side salad
includes allergens 1(wheat) 2, 4, 6, 10

Gluten (1) - Crustaceans (2) - Eggs (3) - Fish (4) - Peanuts (5) - Soybeans (6) - Milk (7)
Nuts (8) - Celery (9) - Mustard (10) - Sesame (11) - Sulphites (12) - Lupin (13) - Molluscs (14)
all beef products are sourced in Ireland - 10% service charge is automatically added to parties of 6 or more
splitting of checks can only be facilitated if business levels allow

Main Courses

Thai Red Curry €25.50

add chicken, beef, prawns (allergen 2) or tofu

Thai red curry mixed with coconut milk, aubergines, courgette & onion, with rice

includes allergens 2, 8 (coconut)

Thai Green Curry €25.50

add chicken, beef, prawns (allergen 2) or tofu

Thai green curry, green chillies & peppers with coconut milk, aubergines, courgette & onion, with rice

includes allergens 2, 8 (coconut)

Vegetarian Lasagne €21.50

Spinach, mixed beans, and vegetables between layers of aubergine, topped with a creamy bechamel and mozzarella served with a rich tomato sauce and basil pesto

includes allergens 7, 8, 12

Prawn Linguine €24.50

Prawns cooked in a white wine and garlic sauce served with linguine

includes allergens 1(wheat) 2, 7, 12

Braised Beef €25.50

Melt in your mouth 4-hour braised beef, creamy potato puree, baby carrots and a rich red wine veal jus

includes allergens 7, 9, 12

Main Courses

8oz Irish Beef Burger €25.00

Irish beef burger on a brioche bun with vine tomato, rocket, Emmental cheese, garlic mayo & chips
includes allergens 1 (wheat), 3, 7, 10

Crispy Chicken Burger €23.50

Crispy butter milk chicken breast in a brioche bun with vine tomato, baby gem and a tangy burger sauce, served with French fries
includes allergens 1(wheat) 3, 7, 10

Teriyaki Salmon €29.50

Teriyaki glazed salmon, stir fried bok choy, carrots, peppers & spinach, served with rice
includes allergens 1, 4, 6

Chicken Tikka Masala €25.50

Marinated tandoor style chicken breast in a rich, creamy tandoori curry sauce served with steamed rice
includes allergens 1(wheat) 7, 8

Fish & Chips €25.50

Beer battered hake served with tartar sauce, side salad & chips
includes allergens 1 (wheat), 3, 4

Sides

Egg Noodles €4.50

Includes allergens 1 (wheat), 3, 6, 11

Steamed Rice €2.95

Stir Fried Vegetables €3.95

Includes allergens 1, 6, 9

Chips €4.50

Includes allergens 1 (wheat)

Sweet Potato Fries €4.50

Includes allergens 1 (wheat)

Garlic Bread €4.50

Includes allergens 1 (wheat), 7

Side Salad €3.95

Includes allergens 9, 10, 12

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Dessert

Tiramisu €10.50

Served with a shot of espresso
includes allergens 1, 7

Chocolate Fudge Knickerbocker €11.50

Layers of spongy chocolate cake, vanilla ice cream, fruit coulis & a cherry on top
includes allergens 1,3,7,9

Salted Caramel Roulade (GF) €10.50

Served with whipped cream & strawberries
includes allergens 3, 6, 7

Elderflower & Raspberry Cereal Tart (V)

€10.50

Served with fruit compote and fresh berries
includes allergens 1, 6, 8

Homemade Brownie (GF) €10.50

Gluten free brownie with zesty raspberry sorbet
includes allergens 3, 7

Spencer Assiette Selection €10.50

Guinness mousse, raspberry cheesecake, brownie bite
includes allergens 1, 4, 6, 7

Knickerbocker Glory (GF) €11.50

Strawberry & vanilla ice cream, berry compote, fresh cream & a cherry on top
includes allergens 7

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Kids Menu

Spencer Bento Special €13.50

Main: choose from plain breast of chicken, chicken goujons, stir fried vegetables or tofu.

Side: choose baby potatoes, chips or rice
includes fresh fruit, vegetables & dipping sauce
includes allergens 1, 3, 6, 7

Kids Soup €8.50

With homemade brown bread
includes allergens 1, 7,9

Linguine €10.50

Pasta with tomato sauce and cheese.
includes allergens 1 (wheat), 3, 7

Kids Chicken Burger €11

Plain chicken burger with chips on the side
includes allergens 1 (wheat), 3, 7

Stir-Fry Veg & Noodles €11

Includes allergens 1, 3, 6, 9, 11, 12

Ice Cream €6.20

Strawberry, chocolate or vanilla
includes allergens 7

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White Wine

Stoneburn

175ml €10.50 | 250ml €14 | Bottle €39

Sauvignon Blanc, Marlborough, New Zealand

This exquisite wine encapsulates the renowned flavours of this vibrant region. With its crisp and refreshing profile it showcases the unique characteristics of the New Zealand terroir. Savour the rich, delightful aromas of citrus, passionfruit, and elderflower notes in every sip of this elegant wine, perfect for any occasion. Perfect pairing for pasta, chicken, and salads.

Cap Cette

Bottle €36

Picpoul de Pinet, Languedoc, France

A delightful wine hailing from the enchanting region of Languedoc in France. Embark on a sensory journey with every sip, as this wine tantalizes your taste buds with its vibrant and lively character of lemon zest and mineral notes. Pairs well with spicy seafood.

La Serre

175ml €9 | 250ml €12 | Bottle €31

Chardonnay, Languedoc, France

An elegantly balanced French white wine that has aromas of ripe citrus, peach, and caramelized apricot, followed by buttery, creamy, and toasty flavours. Enjoy its minerality and fresh finish.

Peth Wetz

Bottle €42

Riesling, Rheinhessen, Germany

This Riesling has layers of flavour that unfold on your palate, offering hints of citrus and stone fruits. Delight in the crisp, refreshing finish that leaves you craving another sip. An enchanting choice for wine enthusiasts seeking a truly exceptional experience. It is an ideal wine to pair with spicy Asian dishes, seafood, and light salads.

La Maglia Rosa

175ml €9.50 | 250ml €12.50 | Bottle €32

Pinot Grigio, Venetie, Italy

A light and crisp white wine with a floral aroma and fresh flavour. It has a delightful crispness, with hints of peach and pear, and a pleasingly long finish. Enjoy on its own or with light pasta dishes.

All wines include allergen (12) Sulphites

La Baldosa

Bottle €34

Macabeo - Sauvignon Blanc, Castilla, Spain

This refreshing white wine perfectly combines the rich essence of Macabeo grapes with the delicate notes of Sauvignon Blanc. Savour the captivating character of this Spanish gem, transporting your taste buds to the sun-drenched vineyards. With crisp tropical flavours of pineapple and earthy flint notes. Pairs well with chicken, pork and fish.

Lugana Sirmione di Avanzi

Bottle €46

Trebbiano, Lombardy, Italy

Experience the unparalleled essence of Italian craftsmanship with Lugana Sirmione wine. Immerse yourself in delightful flavours and exquisite sophistication, taking you to the picturesque shores of Sirmione. With notes of peach and banana this is the perfect pairing for seafood or soup.

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Hacienda López de Haro

Bottle €38

Rioja Blanco, La Rioja, Spain

This Spanish wine is a true delight for the senses, offering a unique taste that embodies the rich heritage of Rioja. Savour the alluring aromas of white flowers and savour the distinct flavours of citrus and tropical fruits. Pairs well with hake and salads.

All wines include allergen (12) Sulphites

Red Wine

Château Pascaud Bordeaux

Bottle €42

Merlot, Bordeaux, France

Crafted exclusively from 100% Merlot grapes, this distinguished pour is sure to captivate your palate with its rich flavours of black fruits and a smooth texture, finished with chocolate and vanilla notes. Pairs well with red meat and lasagna.

La Serre

175ml €9 | 250ml €12 | Bottle €31

Cabernet Sauvignon, Languedoc, France

A sophisticated French varietal. It boasts intense aromas of blackcurrant, tobacco, and dark spices, followed by a full-bodied palate of ripe tannins and ample blackberry flavour. Enjoy this robust, elegant red wine with a variety of dishes.

Trambusti Chianti Cavalleresco

Bottle €38

Sangiovese, Tuscany, Italy

A captivating wine that embodies rich heritage and character. With a deep crimson hue, this exceptional vintage offers a harmonious blend of flavours. Dive into a symphony of velvety red fruit notes, with a touch of spice. Pairs well with red meat, pork and tomato.

Ramon Bilbao Crianza

175ml €10.50 | 250ml €14 | Bottle €40

Tempranillo, La Rioja, Spain

Revel in the rich and pronounced flavours that this classic Rioja showcases, offering a harmonious blend of red and dark fruits with oak notes. Every sip of this enticing wine promises a delightful journey through its velvety texture and perfectly balanced notes. Pairs well with salmon and pasta.

Corte dei Mori

Bottle €36

Nero d'Avola, Sicilia, Italy

This rich and robust wine hails from the sun-soaked vineyards of Sicily, boasting a deep crimson hue that captivates the eye. Sip and savour the exquisite notes of ripe dark cherries and plums with hints of vanilla and spice, intermingled with hints of velvety smooth tannins. Pairs well with duck and beef.

All wines include allergen (12) Sulphites

Dona Paula

175ml €9.50 | 250ml €12.50 | Bottle €34

Malbec, Mendoza, Argentina

Savour the allure of this Argentinian Malbec notes of dark fruits, a hint of spices and a touch of oak that dance on your palate. Each sip showcases its elegant structure, making it a perfect accompaniment to a delightful evening. Pairs well with steak and fries.

De Chansac Vieilles Vignes

Bottle €35

Carignan, Pay's d'Hérault, France

This carefully selected wine showcases the distinct characteristics of this renowned grape variety. With its full-bodied profile and velvety texture, it offers an exquisite blend of dark fruit notes and gentle tannins.

Pairs well with chicken, duck and spicy dishes.

La Serre

175ml €9 | 250ml €12 | Bottle €31

Merlot, Languedoc, France

A deep ruby red French wine with aromas of dark berries and hints of smoky oak. Rich in flavour, this full-bodied Merlot has soft tannins that lead to a long, complex finish. Enjoy this classic French red - perfect for any occasion!

All wines include allergen (12) Sulphites

Rose Wine

Morgan Bay

175ml €10.50 | 250ml €14 | Bottle €40

Zinfandel, California, USA

Delight in the vibrant notes and enticing aroma showcases a perfect balance of fresh juicy fruit flavours, while creating a refreshing and crisp taste. Perfect to accompany any chicken, pasta or seafood dishes.

Domaine de la Petite Croix

Bottle €38

Blend, Loire Valley, France

A true gem from the Loire Valley region of France. With its delicate pink hue and refreshing flavours, this wine offers a perfect balance of ripe red berries and subtle acidity. Full of mouth-watering zing with a light sweet finish that will surely impress both wine enthusiasts and novices alike.

Non - Alcoholic

Bottega Nosecco

Bottle €30

Venice, Italy

An exquisite non-alcoholic alternative to traditional prosecco. Perfectly crafted to retain the rich flavours and effervescence that make prosecco so enticing, this delightful creation captivates with its crisp apple and pear flavours and refreshing taste.

All wines include allergen (12) Sulphites

Sparkling

Masottina Frizzante

175ml €10.50 | Bottle €40

Prosecco, Veneto, Italy

An elegant prosecco with hints of fresh citrus, apple, and pear. Its refreshing and crisp character, makes it perfect for celebrating life's special moments or simply adding a touch of luxury to any occasion.

Freixenet Cordon Negro Brut

Bottle €60

Cava, Catalunya, France

A crisp cava with a fresh palette of apple, ripe pear and citrus flavours. The long finish and hint of ginger captivates the palate leaving a lasting impression to elevate your special moments.

Bottega Spumante Gold

Bottle €90

Prosecco, Venice, Italy

An Italian prosecco that is light, crisp, and refreshing bubbly offers subtle aromas of fruity and floral notes, with a hint of tropical fruits, and a slightly sweet finish.

Bottega Spumante Rose

Bottle €90

Prosecco, Venice, Italy

This sparkling rose carries flowery aromas with mixed berries and strawberries. Its radiant pink hue and smooth refreshing taste harmonise the lively acidity and sweetness to transform any moment into a special occasion.

All wines include allergen (12) Sulphites