
SMALL PLATES

AVAILABLE FROM 15:30 UNTIL 21:00

POLLY'S NIBBLES €12

House Pickles, Mixed Olives,
Sweet & Salty Mixed Nuts
(5, 8A, 8D, 10, 12)

ON THE WILD SIDE CHARCUTERIE & LOCAL CHEESES €17

Chorizo, Coppa, Dingle Goat Cheese,
Hegarty's Cheddar, Eve's Relish
& House Made Cheese Crackers
(1A, 1D, 7, 8, 9, 10, 11, 12)

CLASSIC HUMMUS €9

Olive Oil & Fresh Herbs
(1A, 11)

BEETROOT HUMMUS €9

Pomegranate, Dill & Sesame
(1A, 11)

SHAWARMA CHICKEN €12

3 Skewers served with Seasonal Chargrilled
Vegetables & Amba Mayo
(3, 10)

TEQUILA BUTTER PRAWNS €17

Milltown Sourdough
(1A, 2, 7, 10)

GREEN FALAFEL €9

Hummus & Tahini Dip
(11)

POLLY'S 15 HOUR POTATOES €10

Garlic Foam & Sumac
(7)

FRESH & GRILLED OYSTERS €18

2 x Fresh Oysters with Shallot
and Fir Tree Vinegar

2 x Breaded Oysters on Lemon
and Dill Beurre Blanc
(1A, 2, 3, 7, 12)

SMALL PLATE OF THE DAY €15

Please ask your server

SIDES

SEASONAL GREEN SALAD

€5 (g)

FRENCH FRIES

€5 (c)

SWEET POTATO FRIES

€6 (c)

ONION RINGS

€5

SWEET TREATS

CHOCOLATE BROWNIE

Salted Caramel Sauce, Toffee Popcorn,
& Muckross Farm Pecan Ice Cream (c)
(1A, 3, 6, 7, 8E)

BEIGNETS DOUGHNUTS

Chocolate & Salted Caramel Dipping Sauce
Small €8.50 | Large €13
(1A, 3, 6, 7)

DESSERT OF THE DAY

Please Ask Your Server
€9

IRISH CHEESE PLATE TRIO

Served with Housemade Crackers (c)
(1A, 1D, 11)

Allergens:

1 Gluten
1A Wheat
1B Rye
1C Barley
1D Oats
2 Crustaceans
3 Egg
4 Fish
5 Peanuts
6 Soybeans
7 Milk
8 Nuts
8A Almonds
8B Hazelnuts

8C Walnuts
8D Cashews
8E Pecans
8F Brazil Nuts
8G Pistachios
8H Macadamia
8I Pine Nuts
9 Celery
10 Mustard
11 Sesame Seeds
12 Sulphites
13 Lupin
14 Molluscs
VG (Vegan)
V (Vegetarian)