

THE SIN BIN

LOADED FRIES

PULLED PORK LOADED FRIES | €13.50

Honey pulled pork, fries, roast garlic aioli, BBQ sauce, apple slaw

1 Wheat, 2, 8, 11

CHILI CON CARNE LOADED FRIES | €14.50

Slow cooked chili beef, sour cream, jalapenos, cheese sauce, fries, chili & roast garlic mayo

1 Wheat, 2, 6, 12

SMALL BITES

Ask your server for our selection of seasonal salads & sandwiches

MAC & CHEESE BITES | €12.50

Avocado and lime emulsion

1 Wheat, 2, 6

LOADED NACHOS | €13.50

Tortilla nachos, cheddar sauce, guacamole, lime sour cream, Pico de Gallo, pickled jalapenos

- Add chili con carne €3.50

6, 12

HALLOUMI TENDERS | €14.00

Coriander, pomegranate, Sriracha, lime yogurt, pickled mango.

2, 6, 12

CHICKEN TENDERS | €15.00

Coated chicken goujons with trio of sauces: roast garlic mayo, house hot sauce & sweet chili

1 Wheat, 2, 6, 11, 12

CHICKEN WINGS | €15.00

House hot sauce or BBQ sauce, blue cheese dip & fries

2, 6, 8, 9, 11

MAINS

CHICKEN BURGER WITH CHIPOTLE MAYO | €17.00

Cornflake coated chicken, fresh coriander, pickled mango, cucumber salad and chipotle mayo

1 Wheat, 2, 12 | Gluten free options available

GUINNESS CITRA IPA BATTERED FISH AND CHIPS | €18.00

Catch of the day, tartare sauce, mushy peas with mint

1 Wheat, 2, 3

BEYOND MEAT BURGER | €18.50 (Vegetarian)

Beyond meat patty with parmesan vegan cheese, caramelised onion, roast pepper, rocket, aubergine emulsion

1 Wheat, 2 | Vegan & Gluten free options available

SIN BIN BURGER | €18.50

Brioche bun, maple streaky bacon, sriracha mayo, smoked cheese, lettuce, tomato & pickles

1 Wheat, 2, 6, 12 | Gluten free options available

TREAT YOURSELF

... a little Sin never hurt anyone!

ETON MESS | €8.00

2, 12

SINBIN SUNDAE | €9.00

Ask your server

6, Please ask you server for additional allergen information

NEW YORK CHEESECAKE | €9.50

Vanilla Bourbon ice cream

1 Wheat, 2, 6

DARK CHOCOLATE & COCONUT TART | €9.50

Raspberry sorbet

Vegan & Gluten free options available

We gladly accommodate guests with specific dietary needs. Please inform a team member of any allergies or intolerances you may have, and we will make every effort to cater to your requirements. The following list indicates the allergens associated with each dish:

1. Gluten, 2. Eggs, 3. Fish, 4. Pine nuts, 5. Soya beans, 6. Milk, 7. Nuts, 8. Mustard, 9. Sesame, 10. Lupin, 11. Celery, 12. Sulphur dioxide, 13. Crustaceans, 14. Mollusks