

Dinner

Our menu is seasonal & fresh, and we create everything with love – working to source ingredients from the most conscious suppliers as part of our ongoing sustainability journey.

Nibbles

Grilled flatbread [Ⓥ] 5.5
With beetroot hummus

Mushroom fritti [Ⓥ] 5.5
With lemon & garlic mayo

Grilled halloumi cheese [Ⓥ] 6.5
With honey and grilled bread

Chicken skin crisps 4.5
With chipotle mayo

Blistered padron peppers [Ⓥ] 6
With salted almonds and lemon

Chicken croquettes 7.7
With chipotle sauce

Bread [Ⓥ] 4
With garlic & herb infused butter

Small plates

Chicken livers & chorizo 7.5
Panfried with paprika, served on toast with rocket and mustard sauce

Chicken noodle soup 6
12 hours slow cooked broth, with soy, rice noodles, chilli, topped with spring onions

Mushrooms on toast [Ⓥ] 6.5
Pan fried with olive oil, butter and herby breadcrumbs, poached egg

Avo & courgette tempura [Ⓥ] 7.5
Deep fried, fresh lemon squeeze and harissa mayo

Crispy calamari 7
Marinated in buttermilk, with chilli, coriander and wasabi mayonnaise

Pulled chicken taco's (3pcs) 8
Bbq sauce, greek yoghurt, pickled red onion, pomegranate, coriander

Fries

Garlic & parsley 4

Sweet potato 5

Polenta chips 4.5
With rosemary and parmesan

Salads

Caesar [Ⓥ] 7
Romaine lettuce and torn sourdough croutons with home-made dressing

Prosciutto & pear 9
Parmesan cheese, honey, rocket, balsamic, pine nuts and horseradish

Roasted fig & blue cheese [Ⓥ] 9
With tempeh, rocket salad, lemon, honey and walnuts

The veggie bowl [Ⓥ] 9
Quinoa, lentils, baby spinach, roasted pumpkin, avocado, pumpkin seeds, green beans, sherry dressing and pomegranate

Extra's
Chicken 3
Halloumi 2

Mains

Chicken Kiev 14
With garlic filling coated in crispy bread-crumbs, served with spinach, mustard sauce and mash potato

Fresh ravioli [Ⓥ] 11
Ask your server about today's seasonal ravioli choice

Cheese Spätzle [Ⓥ] 10
Gorgonzola cheese, toasted pine nuts, roasted broccoli and a herb crust

Sweet teriyaki salmon 15
With red onion, spring onions, pak choi, sesame, ginger and parsley, served with crushed baby potatoes

Grilled rib-eye steak 23
10oz cut, served with truffle butter, a side salad and fresh fries

Burgers

All our burgers are served with fries - add sweet potato fries for just € 1

Beef 15
Lettuce, tomato, cheese, BBQ sauce, bacon, pickles, onion rings, served on a buttered brioche bun

Chicken 13.5
Fried chicken fillet, lettuce, tomato, cheese, Mississippi comeback sauce, served on a buttered brioche bun

Moving Mountains® [Ⓥ] 15
100% plant based & 20g of protein, avocado, lettuce, tomato salsa, feta cheese served on a buttered brioche bun

Extra's
Bacon 1
Jalapeños 0.5
Extra burger patty 4

Roasted chicken

We know you like it hot and fresh, that's why we roast our free-range chickens fresh throughout the day. Complete your chicken with some sides. Not sure? Ask your server for advice!

Whole chicken 21
With a visit to our epic sauce wall

Half chicken 13
With a visit to our epic sauce wall

TC's veal spare ribs

Fantastic veal ribs marinated in-house. Hell Yeah! Complete your ribs with some sides. Not sure? Ask your server for advice!

Soy marinated veal ribs 16
With ginger, chilli, spring onion and coriander

Sides [Ⓥ]

All our sides are vegetarian

Coleslaw 3.5
Fresh crispy vegetables in a yoghurt dressing

House mash 3.5
Creamy buttered smashed potatoes

Mac 'n cheese 5
Homemade bechamel sauce with Cheddar and Parmesan cheeses, topped off and baked with herby breadcrumbs

Jacket potato 3.5
Served with greek yoghurt, green onions and a sprinkle of paprika

Corn on the cob 3.5
Piping hot cob, with salted butter, spring onions and paprika

Our humble salad 4
Butter lettuce, avocado, radish, yoghurt and mint salad

Seasonal vegetables 4
Steamed market fresh vegetables

Rice 2.5
Steamed and seasoned, whole grain or white rice

Allergens

Not all ingredients are listed, please inform your server about food allergies that you have.

Our food is prepared in both our own & suppliers kitchens that handle allergens, and our Restaurants & Bars are busy places, so we can't guarantee that our food and drinks are allergen-free.

Our Allergen Guide contains a list of all the products we use. Please feel free to ask a member of our team to provide you with a copy to read.

Prices are indicated in Euros and are inclusive of TAX

[Ⓥ] = vegetarian