

Your menu



Welcome on board

It's time to relax and let us take care of you.

In your hands is our seasonal menu, with every dish tailor-made to make your time in the skies extra special.

Whether you're craving something light and fresh or a little indulgence, we have a delicious selection waiting for you. Each dish is packed with flavour and carefully crafted to help you relax during your journey.

We take pride in sourcing the finest ingredients, with a touch of Ireland in every bite.

Enjoy!



Main meal

STARTERS

Textured blend of Irish crab and cauliflower on mild curried couscous, finished with romanesco florets, tangy apple dressing and pea shoots Allergens: contains wheat, crustaceans, milk, mustard, sulphites

Or

Warming carrot, coconut and lemongrass soup sprinkled with crunchy mixed quinoa and pumpkin seeds Allergens: contains milk

Ask about our tasty bread options and choose your favourite

ENTRÉES

Four-hour braised beef brisket with herby chimichurri in a beef jus, alongside rich parmesan polenta, tenderstem broccoli and baby carrots Allergens: contains celery, milk. Country of origin of beef: Ireland.

Tender roasted cod on a chunky chickpea and tomato herb stew, topped with succulent samphire in a flavoursome chilli and garlic butter dressing Allergens: contains fish, milk, sulphites

Asparagus, edamame and garden pea risotto paired with slow-roasted confit tomato, blanched tenderstem broccoli and a drizzle of basil pesto Allergens: contains soya

Seasonal salad with all mains

Vibrant salad of frisée lettuce, rocket and sundried tomatoes on a bed of smoked paprika mayonnaise Allergens: contains eggs

DESSERT

Strawberries and cream domed mousse enriched with strawberries on a chocolate sponge, drizzled with dark Belgian chocolate Allergens: contains wheat, eggs, milk, soya

Made in a kitchen handling nuts, gluten, eggs, sulphites

Or

Local Irish cheese board with Tipperary Brie and Durrus cheeses, Burren Balsamics Pear, Ginger and Golden Raisin Chutney and Peter's Yard Sourdough Crackers Allergens: contains wheat, rye, milk, sesame, sulphites. May contain traces of nuts.

Before you land

Crispy popcorn chicken with sweet chilli sauce on a salad of Asian black rice, edamame, red onion and red pepper in a miso sesame dressing Allergens: contains celery, wheat, mustard, sesame, soya, sulphites

Or

Crispy plant-based bites with sweet chilli sauce on a salad of Asian black rice, edamame, red onion and red pepper in a miso sesame dressing Allergens: contains wheat, sesame, soya

A delicious trio of sweet treats

Lemon and raspberry cupcake with buttercream icing Allergens: contains wheat, eggs, milk, soya

Mini carrot cake with cream cheese frosting Allergens: contains wheat, eggs, milk, sulphites

Chocolate mousse profiterole Allergens: contains wheat, eggs, milk, soya

Tea or coffee

Flying to the West Coast of America? You can enjoy...

Street food-inspired snacks including a mild sweet potato samosa and mini Cantonese-style vegetable spring rolls Allergens: contains celery, wheat, sesame, soya

FEELING PECKISH?

There's a lovely selection of snacks and treats waiting for you in the galley. Simply help yourself.



Wines

RED WINES

Tannat Merlot, 2024, François Lurton,

Domaine de Targierie, IGP Côtes de Gascogne, France Vibrant ruby red with an elegant, yet modern, nose of violets, juicy red berries and a whisper of liquorice. Drink this organic southwestern French wine and enjoy fruity flavours marked by acidity and spice.

Allergens: contains sulphites

Le Caillou, 2024, Côtes-du-Rhône Rouge, Le Clos du Caillou, Rhône Valley, France

Hailing from the Châteauneuf-du-Pape area, this organic blend boasts fresh scents of ripe summer berries. As you sip, savour an explosion of fruit, made more complex by floral and peppery notes. Allergens: contains sulphites

WHITE WINES

Conde Valdemar Tempranillo Blanco, 2024, Bodegas Valdemar, DOCa Rioja, Spain

This northern Spanish wine stands out with intense melon and pear aromas, complemented by subtle grapefruit and herbs. Smooth with a fresh and creamy texture, white fruit and herbs persist as you sip. Allergens: contains sulphites

Inviniti Sauvignon Blanc, 2023, Marlborough, New Zealand

Packed with passionfruit flavours, alongside citrus and herbaceous notes. A sustainable white from the northeastern tip of New Zealand's South Island with a crisp, dry palate and a lovely concentration.

Allergens: contains sulphites

ROSÉ WINE

Bardolino Chiaretto DOC, 2024, Monte del Frà, Verona, Italy An attractive light pink colour with a summery bouquet of white flowers, raspberries and a touch of white pepper. This dry northern Italian rosé has a refreshingly crisp acidity and a long, satisfying finish.

Allergens: contains sulphites

CHAMPAGNE

Jean Pernet Tradition Brut NV Champagne, France This fine champagne has a lightly toasted nose with exceptional freshness and floral notes. Its delightfully crunchy palate is followed by a long-lasting finish. A blend of 50% pinot noir, 40% chardonnay and 10% pinot meunier, this cuvée tradition is truly elegant. Allergens: contains sulphites





TIME FOR A COCKTAIL?

Sip on something special in the sky with our signature cocktail or try our newest selection from Whitebox Cocktails.

Squeezy's Margarita

Chipper's Old Fashioned Allergens: contains sulphites

Classic Cosmo

Pocket Negroni Allergens: contains sulphites

Signature Cocktail Allergens: contains sulphites

Drinks

Jameson Whiskey Jack Daniels Whiskey Teeling Single Pot Still Whiskey Bombay Sapphire Gin Drumshanbo Gunpowder Gin Grey Goose Vodka Tito's Handmade Vodka Hennessy Brandy Bacardi Rum Kopke 10 Year Old Tawny Port Allergens: contains sulphites Bailevs Allergens: contains milk Heineken® Allergens: contains barley, sulphites Birra Moretti Allergens: contains barley, sulphites Magners Irish Cider Allergens: contains sulphites

Coke Diet Coke Coke Zero Sugar Sprite Fanta Orange Schweppes Soda Water Schweppes Tonic Schweppes Slimline Tonic Schweppes Ginger Ale Big Tom Tomato Juice Allergens: contains celery, barley, mustard