



STARTER

Homemade Soup of the Day

Served with freshly baked breads
(Allergens 6 wheat, 7 & 12)

Spicy Chicken Wings

Crispy Irish wings with Cashel Blue dipping sauce
(Allergens 6 wheat, 12 & 13)

Irish Beets & Feta

Irish beetroot, creamy feta, toasted pumpkin seeds & aged balsamic dressing
(Allergens 7 & 9)

MAIN COURSE

Chargrilled Chicken Supreme

Served with champ mash potatoes with market vegetable & wild mushroom sauce
(Allergens 7 & 9)

Certified Irish Angus 8oz Beef Burger

Toasted brioche bun, French fries, crispy onion rings, crunchy pickle & burger relish
(Allergens 6 wheat, 7 & 11)

Fish & Chips

Golden fried fresh haddock in a light beer batter, french fries, tartar sauce & caramelised lemon wedge
(Allergens 3, 6 wheat, 7 & 11)

Tomato & Lemon Risotto

Sun-blushed tomatoes, zesty lemon, baby rocket & fresh basil pesto
(Allergens 5 pine nuts, 6 wheat, 7)

DESSERT

Warm Chocolate Brownie

Homemade chocolate brownie with vanilla ice-cream
(Allergens 4,6 wheat, 7 & 11)

Baileys Irish Cheesecake

Homemade Baileys Irish cheesecake, with a seasonal mixed berry compote & vanilla ice-cream
(Allergens 6 wheat, 7 & 11)

Traditional Apple Pie

Crème anglaise & Chantilly cream
(Allergens 6 wheat 7 & 11)

1 Course with a beer

or a glass of wine €19.95

2 Course €19.95

3 Course €23.95

ALLERGEN INDEX

- 1 & 2 - Shellfish
- 3 - Fish
- 4 - Peanuts
- 5 - Nuts
- 6 - Cereal containing gluten
- 7 - Milk/milk products
- 8 - Soya
- 9 - Sulphur dioxide
- 10 - Sesame Seeds
- 11 - Egg
- 12 - Celery & celeriac
- 13 - Mustard
- 14 - Lupin

