



DINNER MENU

STARTERS

Soup of the day

Served with fresh roll or brown soda bread (1.7.9)

Caesar Salad

Baby gem lettuce, herb croutons, smoked bacon lardons, parmesan shavings, creamy caesar dressing (1.3.4.7.10)

Add grilled chicken for €4.50

Chicken and Mushroom Vol Au Vent

Tender chicken breast, white wine and button mushroom cream sauce in a puff pastry case (1.3.7.9.12)

Prawn Pil Pil - €4.50 Supplement

With sourdough bread (1.3.6.7.14)

Goats Cheese & Tomato Bruschetta

Marinated tomato, garlic, and pesto on toasted sourdough bread, topped with balsamic dressing (1.3.7.8)

MAIN COURSES

Traditional Fish & Chips

Nicholas Lynch Cod in Beer Batter, Mushy Peas, Homemade Tartar Sauce, Chips & Lemon Wedge (1.3.4.10.12)

Grilled Chicken Burger

Lettuce, tomato, onion, melted red and white cheddar, and hot buffalo sauce on a brioche bun (1.3.6.7)

Thai Green Chicken Curry

Served with rice or chips (2.7)

10oz Prime Irish Grilled Sirloin Steak - €7.50 Supplement

Cooked to Order, Sauté Mushrooms, Onions, Beer Battered Onion Ring, Chips & your Choice of Black Pepper Cream Sauce or Roasted garlic Butter (1,6,7,9,12)



Beef Lasagne and Chips

Served with coleslaw and a side salad (1.3.7.9.10.12)

Spinach and Ricotta Tortellini

Sundried tomato cream sauce topped with parmesan cheese (1.3.7.9.12)

Special Joint of the day

Please ask your server

DESSERTS

Sticky Toffee Pudding

Caramel sauce and ice cream (1.3.7)

Warm Apple Pie

With fresh cream (1.3.7)

Eton Mess

Fresh strawberries, crushed meringue, cream and strawberry sauce (3.7)

Hot Chocolate and Caramel Sundae

Vanilla ice cream topped with hot chocolate, caramel sauce and whipped cream (3.7)

Cheesecake of the day

Ask your server (1.7)

ALLERGEN INFORMATION

1= cereals containing gluten 2= crustaceans 3=eggs 4 =fish 5=peanuts 6=soyabean 7=milk
8 =nuts 9=celery 10=mustard 11=sesame 12=sulphur dioxide 13=lupin 14=molluscs

