

Early Bird Menu

SERVED MONDAY - SATURDAY 15.00 - 19.00

SUNDAY 16.30 - 19.00

TWO COURSE €27.95 | THREE COURSE €32.00

Starters

Chicken & Mushroom Vol-au-Vent (1,7,9,12)

Tender pieces of Chicken and Sautéed Mushrooms in a Creamy, White Wine Sauce, served in a Flaky Puff Pastry Case

Brie Wedge with Cranberry Sauce (1,3,7)

Creamy, Warm Brie Cheese topped with a Rich Cranberry Sauce

Jackfruit Bao Buns (1,6,9,11) ♻️

A Fusion of Asian Slaw, Sweet Yellow & Red Peppers and Korean BBQ Sauce Stuffed in Fluffy Bao Buns, Perfect for Veggie/Vegan Lovers

Goats Cheese Bruschetta (1,6,7,11)

Marinated Tomato, Garlic, & Pesto on Toasted Sourdough, Topped with Creamy Feta & a Drizzle of Balsamic Dressing

Vegan Option Available ♻️

Soup of the Day (1,7,9,12) ♻️

Warm up with our Comforting Soup of the Day, served with your choice of a Fresh Bread Roll, Soda Bread or Gluten Free Bread

Main Course

Beef Lasagne & Chips (1,3,7,9,10,12)

Layers of Rich Beef Lasagne served with a Fresh Rainbow Slaw & Side Salad

Cajun Chicken Tagliatelle (1,3,6,7,9,12)

Tender strips of Cajun-spiced Chicken, Onions, and Mixed Peppers in a Creamy Sauce mixed through Perfectly Cooked Tagliatelle

Chicken Supreme (7,9,12) 

Tender, Pan-seared Chicken Supreme served on a Rich and Creamy White Wine Sauce infused with Smoky Bacon, served with Seasonal Vegetables and Creamy Champ Potatoes

10oz Prime Irish Grilled Sirloin Steak (1,6,7,9,12) - €8 Supplement

10oz Sirloin Steak Cooked to Your Liking, accompanied by Sautéed Mushrooms, Onions, a Beer-Battered Onion Ring, & your choice of Black Peppercorn Sauce or Roasted Garlic Butter

Cusack 8oz Beef Burger (1,3,7,10,12)

A Juicy 8oz Beef Burger Topped with Cheddar Cheese, Smoked Bacon, Lettuce, Tomato, all nestled in a Brioche Bun, served with Chips & Crispy Battered Onion Ring

Cusack Meaty and Mighty Pizza (1,7,9,12)

A Combination of Rich Tomato Sauce, Ham, Pepperoni, Sausage, Cajun Chicken, & Mozzarella Cheese, a Meat Lover's Delight


Dessert

Fresh Lemon Tarte (1,3,7)

A Harmonious Blend of Tangy Lemon Curd nestled in a Delicate, Buttery Pastry Shell and topped with Mixed Berries Compote

Chocolate Fudge Cake (1,3,7)

A Decadent, Moist Chocolate Cake, topped with a Chocolate Ganache, served with Fresh Cream

Fresh Fruit Meringue Nest (3,7) 

Luscious Cream topped with Assortment of Fruits & Drizzled with Fruit Coulis



All of our Beef is of 100% Irish Origin



Locally Sourced Produce



Gluten Free Options



Vegan Options Available

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