

2 COURSES €31.00

Starters

CRISP CHICKEN WINGS YOUR WAY (2) €11.50

With A Choice Of House Hot Sauce (7), Sweet N Sticky BBQ (5,14), or Soy & Sesame (12,13),
Celery Spears (1), Ranch Dip (4,7,9)

CLASSIC CAESAR SALAD (2,4,5,7,9) €9.95

With Smoked Bacon, Baby Gem Lettuce,
Garlic Croutons, Parmesan Cheese And House Caesar Dressing

HOMEMADE FARMHOUSE VEGETABLE SOUP (V) (1,2,7) €7.50

With Traditional Brown Bread

WILD RICE NUT LOAF (VG) (1,9,10) €9.95

Spiced Tomato Relish, Sweet Potato Crisps

CHICKEN & WILD MUSHROOM VOL AU VENT (2,4,7,10,14) €10.95

SAUTÉED PINK TAIL PRAWNS (2,3,5,7) €13.95

(+€5 supplement for 2 Course Menu)

Rose Sauce, Chargrilled Ciabatta

GOLDEN FRIED PANKO BREADED MUSHROOMS (2,4,7) €9.95

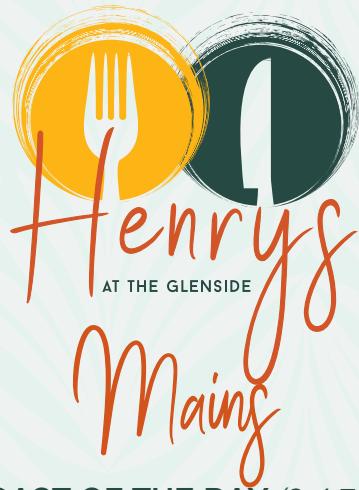
With Roasted Garlic Aioli

Allergens: 1. Celery, 2. Cereals containing gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin,
7. Milk, 8. Mollusc, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya,

14. Sulphur Dioxide (Sulphites)

"All meats are guaranteed Irish"

V = Vegetarian VG = Vegan



ROAST OF THE DAY (2,4,7,14)

Please ask your Server for details

BAKED FILLET OF IRISH SALMON (4,5,7) €22.95

Grilled Asparagus, Duchess Potato, Lemon Beurre Blanc

GOLDEN FRIED SCAMPI (2,3,5,7,9) €26.50

(+€6.50 supplement for 2 Course Menu)

With Pea Puree, House Tartare, Salad & Hand Cut Chips

PAN FRIED SUPREME OF CHICKEN (7,14) €22.95

Creamed Potato, Long Stem Broccoli, Baby Carrots, Wild Mushroom Cream Sauce

PENNE ARABIATTA (V) (2,4,14) €18.50

Fresh Chilli Garlic And Torn Basil Leaves In A Spiced Tomato Sauce

Add Chicken +€3.50 Add Prawns (3) +€5.00

SLOW BRAISED LAMB SHANK (1,7,9,14) €22.95

Champ Mash, Melange of Fresh Market Vegetables, Red Wine Rosemary Jus

The Grill

Our Steaks are 21 Days Matured for Extra Tenderness and Enhanced Flavour, Cooked to Your Liking on our Char Grill,

Served with Sauteed Mushrooms & Crispy Onion Strings (2,7), Choice of Sauce and One Side

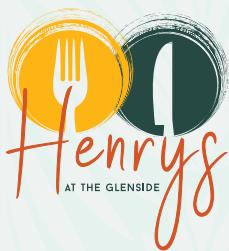
6OZ FILLET STEAK €30.95 (+€9.50 supplement for 2 Course Menu)

10OZ SIRLOIN STEAK €30.50 (+€7.50 supplement for 2 Course Menu)

*Sauces: Brandy Peppercorn sauce (5,7,9,14), Wild Mushroom sauce (7,14),
Garlic butter (7,), Gravy (1,14)*

*Sides: Creamed Potato (7), Hand Cut Chips, Skinny Fries, Sweet Potato Fries,
Seasonal Vegetables, House Salad (9)*

Extra Sides €5: Creamed Potato (7), Hand Cut Chips, Skinny Fries, Sweet Potato Fries, Seasonal Vegetables, House Salad (9) Seasonal Vegetables, House Salad (9), Crispy Onion Strings (2,7)



Desserts

€8.50 EACH

CHEESECAKE OF THE DAY (2,4,7,14)

With Fresh Cream & Fruit Coulis

FRESH FRUIT PAVLOVA (4,7)

Mango Coulis, Chocolate Shavings

FRESH CREAMED PROFITEROLES (2,4,7)

Rich Chocolate Ganache

CHEFS CHOCOLATE BROWNIE SUNDAE (4,7,10)

Vanilla Ice Cream, Chocolate & Toffee Sauce, Candied Nuts

BAKED APPLE PIE (2,4,7,10,13)

With Crème Anglaise, Vanilla Ice Cream

HOMEMADE STICKY TOFFEE PUDDING (4,7,14)

Butterscotch Sauce, Vanilla Ice Cream.

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