

Starters

SOUP OF THE DAY <i>With Homemade Soda Bread</i>	€5.00
1/2 OF BBQ PORK BACK RIBS <i>Served with Slaw</i>	€7.50
SPICY BUFFALO CHICKEN WINGS <i>With Blue Cheese Dressing, Celery Sticks</i>	€9.50
BLACK PUDDING SALAD <i>Poached Hens' Egg, Black Pudding, Pickled Moyvalley Apple, Smoked Bacon With Mixed Leaf Salad and Vinaigrette</i>	€8.00
ROAST SQUASH SALAD <i>With Beetroot, Feta, Cous Cous, Coriander, House Dressing</i>	€7.00
TIGER PRAWNS PIL PIL <i>Served with Red Chilli, Ginger, Garlic, Coriander, Crusty Bread</i>	€8.50
HOI SIN DUCK SPRING ROLLS <i>Served with Sweet Chilli Sauce & Mixed Pepper Salad</i>	€7.50

Sandwiches

AVAILABLE MONDAY TO SATURDAY 11AM-6PM

TOASTED CLUB SANDWICH <i>Bacon, Chicken, Melted Irish Cheddar, Tomato & Onion</i>	€9.50
THE CLASSIC BLT <i>Grilled Bacon, Lettuce, Sliced Tomato & Mayonnaise Served in a Triple Layered Toasted Bread & Chips</i>	€8.50
DOUBLE DECKER SANDWICH <i>Choose your own 3 Fillings: Chicken, Ham, Beef, Coleslaw, Tomato, Onion, Lettuce, Cheese.</i>	€6.00
CROQUE MONSIEUR <i>Gruyere Cheese, Ham, Béchamel Sauce, Toasted</i>	€7.50
SOUP AND DOUBLE DECKER SANDWICH COMBO	€10.00

Mains

10oz IRISH HEREFORD RIBEYE STEAK	€26.00
<i>With Onion, Mushroom & Chips, Peppercorn Sauce/Garlic Butter</i>	
BATTERED HADDOCK WITH CHIPS	€17.00
<i>Mushy Peas & Tartare Sauce</i>	
LAMB KOFTA PITTA	€17.00
<i>Spiced Lamb, Greek Salad, Mint Yoghurt</i>	
BAKED SALMON FILLET	€18.00
<i>Served with Sundried Tomato and Spinach Potato Mix, Basil Pesto</i>	
SPICED INDIAN CHICKEN OR VEGETABLE CURRY	€16.00
<i>Served with Basmati Rice or Naan Bread</i>	
	€13.50 V
LEMON PEPPER CHICKEN BREAST	€17.00
<i>Served with Pesto Cous Cous, Grilled Med Veg</i>	
MOYVALLEY BEEF BURGER	€16.00
<i>With Smoked Apple Wood Cheese, Crispy Streaky Bacon, Tomato, Ballymaloe Relish, Served on a Brioche Bun, Chips.</i>	
LINGUINI PASTA	€15.00
<i>Roasted Plum, Tomato and Red Pepper Sauce, Rocket, Aged Parmesan</i>	
BBQ PORK BACK RIBS	€16.00
<i>Served with Slaw & Chips</i>	
6oz STEAK SANDWICH	€17.00
<i>Served on Grilled Ciabatta Bread, Garlic Mayo, Lettuce, Tomato, Chips</i>	
<u>SIDES</u>	€3.50
<i>Chips</i>	
<i>Mashed Potato</i>	
<i>Beer Battered Onion Rings</i>	
<i>Side Salad</i>	
<i>Garlic Bread</i>	
<i>Steamed Broccoli & Carrot</i>	
<i>Roast Vegetables</i>	
<i>Sweet Potato Fries</i>	
SUNDAY SPECIAL	
<i>Sunday special of the Day please ask server</i>	

Homemade Desserts

MOYVALLEY ORCHARD APPLE PIE <i>With Custard</i>	€6.50
CHOCOLATE BROWNIE <i>With Chocolate Sauce, Vanilla Ice-Cream</i>	€6.50
WARM STICKY DATE PUDDING <i>With Toffee Sauce & Fresh Cream</i>	€6.50
SELECTION OF ICE CREAMS <i>Strawberry, Chocolate & Vanilla</i>	€5.00
SCONES <i>With Jam & Cream</i>	€3.50

Tea & Coffee

TEA	€3.00
FRESH BEAN COFFEE	€3.00
CAPPUCINO, LATTE, MOCHA, HOT CHOCOLATE	€3.50
VARIETY OF HERBAL TEAS	€3.00

Festive Afternoon Tea

Available 12-5pm Daily. Please book in advance.

Selection of Sandwiches

- **Turkey and Rocket, Cranberry Mayo, White Bread**
- **Egg and Chive, Mini Brioche Bun**
- **Smoked Salmon and Dill Crème Fraiche, Homemade Brown Bread**

Pastries & Sweets

- **Black Cherry Bakewell Tart**
- **Christmas Chocolate Pot**
- **Mini Mince Pie**
- **Christmas Pudding**
- **Fruit Scones**
- **Spiced Cookies**

Your Choice of Pure Leaf Teas & Coffee

€20.00 per person

Why not enjoy a snipe of Prosecco at €9.50

**Please allow 15 minutes for Afternoon Tea to be prepared.
All Homemade Produce. Please ask your
server for gluten free options.**

Wine List

White

Glass Bottle

Estivalia Sauvignon Blanc(Chile) €6.00 €24.00

Beautiful bright hawthorn and fresh-cut grass aromas and a pineapple-fresh zesty fruit flavour.

Bosco Pinot Grigio(Italy) €6.50 €26.00

A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and some crisp citrus flavours.

Noemie Vernaux Chardonnay(France) €7.00 €28.00

Full of flavour of juicy red apples with a smooth, velvety body and a crisp citrus finish. A super un-oaked Wine with delicate Chardonnay character.

Domaine des Lauriers Picpoul de Pinet(France) €7.00 €28.00

Passion fruit and freshly cut grass on the nose, followed by flavours of pink grapefruit, lemon and lime. Finishes with a super burst of citrus freshness.

Petit Chablis, Domaine Charly Nicolle(France) €38.00

This is a clean-tasting, fresh and appealing white wine with flavours of lemon, red apples and even a touch of melon.

Ribbonwood Sauvignon Blanc Marlborough(N Zealand) €8.00 €32.00

Beautifully delicate in body and quite pale in colour very intense in aromas and flavour, this has a distinct vibrant juicy nectarine and passion fruit flavour with a wonderful burst of palate-cleansing freshness.

Rose

Noemie Vernaux Rose(France) €7.00 €28.00

A beautiful pale pink colour with subtle perfumed flavours of strawberries and summer cherries.

Red

	Glass	Bottle
Estivalia Cabernet Sauvignon (Chile) <i>Chiles's perfect climate give ripe blackberry and black cherry flavours and just a suggestion of creamy oak.</i>	€6.00	€24.00
Estivalia Merlot (Chile) <i>Fruity, soft, smooth and mouth-filling, this wine ticks all the boxes. Fresh flavours of ripe Victoria plums and the more intense flavours of semi-dried fruit mix seamlessly.</i>	€6.00	€24.00
Aldridge Estate Shiraz (Australia) <i>Nicely-balanced fruity flavours of blackberry and blackcurrant, wrapped up in gentle notes of vanilla. Not too heavy; not too light.</i>	€7.00	€28.00
Finca Florencia Malbec (Argentina) <i>90-year old vineyards give this wine a finer and more elegant quality. It has soft summer fruit flavours with hints of pepper and spice.</i>	€7.50	€30.00
El Messon Rioja Crianza (Spain) <i>Made 100% from the Tempranillo grape, this is soft and easy-drinking with plenty of strawberry-style fruit and an elegant touch of vanilla.</i>	€8.00	€32.00
Chateau Les Moutins Red, Bordeaux (France) <i>Made mostly from soft and fleshy Merlot, blended with a little cassis-like Cabernet, this is a really classy oak-aged Claret.</i>	€32.00	

Sparkling

Furlan Prosecco Frizzante 20cl Snipe <i>Frizzante is a lightly sparkling wine, with more delicate bubbles than a spumante, this is a particularly fresh and aromatic example with a fine mousse and a long-lasting flavour.</i>	€9.50	€30.00
Bosco Prosecco Frizzante <i>A lightly sparkling wine noted for its delicacy and freshness. It has a fruity, floral character with a hint of apples and almonds. A great pick-me-up!</i>	€30.00	
De Castlenau Champagne Brut Reserve (France) <i>40% of Chardonnay in the blend and far more ageing than your average Champagne gives de Castelnau a surprising elegance and complexity. Aromas of hawthorn and Elderflower lead on to flavours of white peach and apricot with subtle overtones of roasted almonds and hazelnuts. A super Champagne</i>	€65.00	

Moyvalley Cocktails

CLOVER CLUB <i>Hendrick's Gin, Raspberry Puree, Citrus, Martini Rosso</i>	€10.00
SOUTHSIDE <i>Hendricks Gin, Citrus, Fresh Mint</i>	€10.00
SOLERO <i>Sailor Jerry Spiced Rum, Orange Juice, Passionfruit Puree, Coconut Cream</i>	€10.00
MULE KICK <i>Micil Poitin, Tullamore Dew, Citrus, Ginger Puree, Angostura Bitters</i>	€10.00
TROPICAL MOJITO <i>White Rum, Sailor Jerry Spiced Rum, Fresh Lime, Fresh Mint, Coconut Cream, Mango Puree</i>	€10.00
APEROL SPRITZ <i>Aperol, Prosecco, Soda</i>	€10.00
IRISH OLD FASHIONED <i>Tullamore Dew, Sugar Syrup, Angostura Bitters</i>	€10.00
BELLINI <i>Peach Puree, Prosecco</i>	€10.00
PINA COLADA <i>White Rum, Pineapple Juice, Coconut Cream</i>	€10.00
FROZEN STRAWBERRY DAIQUIRI <i>White Rum, Strawberry Puree, Citrus</i>	€10.00
FROZEN PASSIONFRUIT MARGARITA <i>Tequila, Passionfruit Puree, Margarita Mix</i>	€10.00