



Starters

Homemade Soup of The Day Freshly Baked Health Loaf	€6.50 (2,11a,12)
Cumin & Garlic Spiced Wings With BBQ Or Hot Buffalo Sauce	€9.50 (1,2,11a)
Caprese Salad Buffalo Mozzarella, Heirloom Cherry Tomatoes, Basil Oil	€9.50 (2)
House Salad Goat's Cheese, Cranberries, Red Onion, Cucumber, Orange Segments, Toasted Seeds, Balsamic Dressing	€9.00 (2)
Panfried Lamb Kidney's Garlic, Shallots, Red Wine Jus & Seared Ancient Grain Sourdough	€8.50 (9)
Black Pudding Terrine Micro Leaf Salad, Apple & Pineapple Chutney with Chilli House Dressing	€9.50 (11a,2)
Vegan Fritters Spiced Green Lentil, Black Bean Fritter, Citrus & Chilli Reita	€8.50

Main Course

8oz Ribeye Irish Steak	€30.00
10oz Sirloin Irish Steak Confit Vine Tomatoes, Garlic Herb Crusted Portobello Mushroom, Golden Fried Onion Ring & Brandy Pink Peppercorn Cream & Hand Cut Chips (€10 Supplement When Dining on A Package)	€33.00 (2, 9, 11a, 13)
Panfried Lamb Rack Mixed Baby Potatoes, Tender Stem Broccoli, Confit Cherry Tomatoes, Mint Pesto (Cooked Medium)	€35.00 (13, 2)
Sea Trout Pan Fried Sea Trout, Creamed mash potato, Toasted Almonds, Nut Brown Butter	€20.00 (5,2,10b)
Butter Baked Cod Cube Potatoes, Olives, Asparagus, Spinach, Cherry Tomatoes & Red Pepper Coulis	€19.50 (2,5)
Spiced Chicken & Ham Spiced Chicken Mousse, Parma Ham Crisp, Golden Fried Brie & Spiced Tomato & Red Pepper Jam	€18.50 (1,2,11a,13)
Traditional Fish & Chips Golden Fried Haddock, Pea Puree, Red Pepper Remoulade & Chunky Chips	€19.50 (1, 2, 5, 9, 11a)
Mexican Connection 8oz Beef Burger, Jalapeno & Sundried Tomato Relish, Crème Fraiche, Baby Gem, Sliced Tomato, Brioche Bun & Home Cut Chips	€19.00 (1,2,11a)
Oriental Beef & Vegetable Stir Fry Beef & Vegetable Oriental Stir Fry, Egg Noodles	€18.50 (1, 2, 7, 8, 9, 11a)
Oriental Vegetable Stir Fry Oriental Vegetable Stir Fry, Egg noodles	€16.50 (1, 2, 7, 8, 9, 11a)
Vegan Risotto Arborio Rice, Pea & Asparagus, Mint Pesto	€16.50 (12)



Sides

Chunky Chips	€4.50 (2,9)
Skinny Fries	€4.50 (2,9)
Creamy Champ Potatoes	€4.50 (2)
Selection of Seasonal Vegetables	€4.50 (2)

Desserts

Crème Brulée	€8.00
Vanilla Crème Brulée, Short Bread Biscuit, Fresh Fruit & cream	(1,2,11a)
Chocolate Indulgence	€8.50
Chocolate & Hazelnut Tart, Chocolate Soil, Dark Chocolate Ice Cream	(1,2,11a)
Bakewell	€8.00
Strawberry Bakewell Tart, White Chocolate, Strawberry Puree & Fresh Cream	(1,2,11a)
Mille-Feuille	€8.50
Raspberry Mille-Feuille, Raspberry Gel, Fresh Cream	(1,2,11a)
Ice Cream Parfait	€8.50
Spiced Pineapple Parfait, Rum & Cranberry Sweet Oat Cracker	(1,2,11a)
Ice Cream	€6.00
Selection Of Irish Ice Cream (Vanilla, Strawberry, Chocolate)	(2)
Cheese Board	€12.00
Selection Of Irish Cheeses, Sheridan's Crackers, Mango Chutney Brie, Cashel Blue, Cooleeney, Irish Porter Cheese (€5 Supplement When Dining on A Package)	(1.2.9.11a) *

All Our Meats are 100% Irish

Allergen List: 1. Eggs, 2. Dairy, 3. Shellfish, 4. Molluscs, 5. Fish, 6. Peanuts, 7. Sesame, 8. Soya, 9. Sulphur Dioxide, 10. Nuts, 10a Pistacchio, 10b Almonds, 10c Hazelnuts, 11a Wheat, 11b Barley, 12 Celery, 13 Mustard, 14 Lupin

**= Gluten Free Option*