



DINNER MENU



MONDAY - SUNDAY 17:00-21:00

STARTERS

CHEF'S HOMEMADE SOUP OF THE DAY €6.50 Served with Homemade Brown Bread (1 (Wheat), 7, 12) (V)	COBB SALAD €8.95 Chicken, Crispy Bacon, Soft Panko, Avocado, Egg Heirloom Tomatoes, Cucumber, Dill Yoghurt Dressing (1 (Wheat), 3, 7, 12) (GF)
TEMPURA PRAWNS €11.50 Served with Sweet Chili Sauce & Lime (1 (Wheat), 2, 12)	OAK SMOKED SALMON, CLEMANTINE & FENNEL SALAD €9.50 Dressed with Wholegrain Mustard Vinaigrette, Crispy Capers 4, 10, 12) (GF)
BAKED COOLEENEY CAMEMBERT €14.50 Served with Cranberry Sauce & Homemade Soda Bread (ideal for sharing) (1 (Wheat), 7, 12) (V) (GF)	
FRESH MUSSELS IN WHITE WINE CREAM €9.95/ MAINS €17.50 Local Mussels served in a Creamy White Wine & Onion Sauce & Homemade Soda Bread (1 (Wheat), 7, 12, 14) (V) (GF)	

We take pride in developing menus that emphasize the use of fresh, local, in-season ingredients to create dishes that are brimming with flavour. We hope you enjoy your time with us.

Vicky Stott
Executive Head Chef

Allergens List:

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and Sulphites
13. Lupin 14. Molluscs V = Vegetarian VV = Vegan GF - Gluten Free option available, please ask your server



MAIN COURSE

10OZ GRILLED GILLIGAN'S DRY AGED IRISH SIRLOIN STEAK	€29.95	CHICKEN SUPREME	€18.50
Served with Chips, Mixed Salad, Mushroom Sauce (12) (GF)		Served with Soft mashed Potato, Grilled Asparagus, Wholegrain Mustard Cream, Pancetta crisp (7, 10, 12) (GF)	
SEAFOOD PLATTER	€28.95	CHICKEN & MUSHROOM ALFREDO TAGLIATELLE	€17.95
Prawns, Salt & Pepper Calamari, Mussels, Catch of the day, Lemon Cream Sauce, Chips (1 (Wheat), 2, 4, 12, 14) (GF)		Fresh Tagliatelle Pasta served in a Rich Creamy Alfredo Sauce (1 (Wheat), 3, 7, 12)	
FRENCH RACK OF LAMB	€34.95	CHILLED CAPRESE PASTA	€15.95
Panko fried Red Pepper Risotto Cake, Yellow Pepper Cream, Fennel Salad (1 (Wheat), 7, 12) (GF)		Basil Pesto Rigatoni, Scorched Vine Tomatoes, Buffalo Mozzarella (1 (Wheat), 3, 7, 8, 12)	
TRILOGY OF CAULIFLOWER	€15.95		
Slow Cooked Cauliflower Steak, Teriyaki Tempura Cauliflower Florets, Cauliflower Puree. Black Pepper Cream Sauce (12) (GF) (VV)			

SIDE ORDERS

HOMEMADE TRIPLE COOKED CHIPS	€4.25 (12) (GF)
MIXED SALAD, LEMON VINAIGRETTE	€4.25 (10,12) (GF)
BUFFALO MOZZARELLA, HEIRLOOM TOMATOES, BASIL, BALSAMIC REDUCTION	€6.50 (7,12) (GF)
SOFT MASHED POTATO	€4.25 (7, 12) (GF)
TRUFFLE & PARMESAN CRUSHED ROAST BABY POTATOES	€6.50 (7, 12) (GF)
STEAMED MARKET VEGETABLES	€4.25 (7, 12) (GF)

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