

2 Course Dinner €35.00 3 Course Dinner €39.50

Starters

Homemade Soup of the Day

Served with Homemade Brown Bread. (WH1, MK, LP, V, VV) GF Option Available

Chicken Wings

Choice of Hot Buffalo or BBQ Marinated Wings Served with Garlic Sauce. (MK, SP) GF Option Available

Chilli Garlic Prawns

Asian Marinated Shrimp with Soy, Chill, Onion & Peppers, Served with Garlic Bread (MK, SE, SY, SP, CS, WH1)

Burrata & Peach

Burrata Italian Cheese, Marinated Tomato & Peach, Pickled Beetroot, Parma Ham, Balsamic Reduction, Baby Leaves, Basil Oil, Walnuts, Sour Dough Toast. (MK, TN, SP) Vegan Option Available on Request

Mains

Gilligan's Dry Aged 10oz Irish Sirloin Steak (€10 Supplement)
Served with Sautéed Beans & Portobello Mushroom with Onion Crumb,
Black Peppercorn Sauce & Triple Cooked Chips.
(MK, SP, WH1) GF Option Available

Fish & Chips

Battered Hake served with Triple Cooked Chips, Homemade Tartare Sauce, Side Salad and a Grilled Lemon Wedge (MK, FH, SP, WH1)

Chicken Supreme

Pan Seared Chicken Supreme, Pomme Purée, Sautéed, Seasonal Vegetables & Chicken Jus (WH1, MK, SP) GF Option Available

Chicken Tikka Masala

Slow Roast Chicken cooked in classic spiced creamy tangy curry, served with Basmati Rice, Fresh Coriander, Poppadum. (MK, SP) GF Option Available

Seafood Linguine

Linguine Pasta with Shrimps & Mussels in a Rich Tomato Garlic Herb Broth. (WH1, WH2, CS, EG, SP, MS)

Desserts

Yuzu Scented Mango & Mint Panna Cotta

Served with Candied Mango, Mint Leaves & Honey Butter Tuile. (WH1, MK, EG, SP) GF Option Available

Selection of Ice Cream & Sorbet

Served with Mix Berries Compote. (WH1, SY, MK)

Dark Chocolate 55%

Classic Homemade Warm Brownie served with Berries Gel & Vanilla Ice Cream. (EG, MK, TN, SP)

Served with Freshly Brewed Tea of Coffee

Allergens List: