

# DINNER MENU

5PM - 9PM

## STARTERS

**Homemade Soup of the Day** €8.00  
Served with Homemade Soda Bread  
(WH1, V, VV) GF Option Available

**Sticky Pork Belly Bites** €13.50  
Slow Roasted, Asian-Marinaded Pork Belly  
Served with Fried Onions & Coleslaw  
(MK, SP, WH1)

**Chicken Wings** €12.50  
Choice of Hot Buffalo / BBQ Marinated Wings  
Served with Garlic Sauce  
(MK, SP) GF Option Available

**Chilli Garlic Prawns** €13.50  
Asian Marinaded Prawns with Soy, Chilli,  
Onion & Peppers  
Served with Toasted Sourdough  
(MK, SE, SY, SP, CS, WH1) GF Option Available

**Irish Seafood Chowder** €12.50  
Local Mussels, Shrimp, Hake Cooked in  
Creamy Broth with Aromatic Vegetables  
Served with Homemade Soda Bread  
(WH1, CS, MK, SP, MS) GF Option Available

**Fresh Irish Mussels** €12.50  
Local Mussels in Tomato Basil Broth  
Served with Herb & Garlic Bread  
(MS, MK, SP) GF Option Available

**Toonsbridge Buffalo Mozzarella & Heirloom Tomato Salad** €13.50  
Fresh Buffalo Mozzarella, Ripe Tomatoes,  
Baby Leaves, Olive Crumb,  
Basil Oil & Balsamic Glaze  
(MK, SP) GF Option Available

## MAINS

**Gilligan's Farm 10oz Sirloin Steak** €35.50  
Sautéed Mushrooms, Red Onions & Green  
Beans, Served with Triple Cooked Chips &  
Peppercorn Sauce  
(WH1, MK, SP) GF Option Available

**Sherlock's 10oz Fillet Mignon** €45.50  
Sautéed Mushrooms, Red Onions & Green  
Beans, Served with Triple Cooked  
Chips & Onion Rings,  
Peppercorn Sauce or Red Wine Jus  
(WH1, MK, SP) GF Option Available

**8oz Dry Aged Beef Burger** €21.50  
Beef Mince Pattie with Onion Relish, Brioche  
Bun, Cheddar Cheese, Fresh Tomato,  
Mayo & Baby Gem  
Served with Triple Cooked Chips & Salad.  
(EG, MK, WH1) GF Option Available

**Braised Lamb Shank** €34.50  
Served with Pomme Purée, Sauté  
Vegetables & Mint Jus  
(MK, WH1, SP) GF Option Available

**Chicken Supreme** €22.50  
Pan Seared Chicken Supreme  
Served with Truffle Mash Potato, Sauté  
Seasonal Vegetables & Red Wine Jus  
(MK, WH1, SP) GF Option Available

**Chicken Tikka Masala** €22.50  
Slow Roast Chicken Cooked In Spiced  
Flavoured Creamy Tangy Curry  
Served with Basmati Rice,  
Fresh Coriander & Poppadum  
(WH1, MK, TN) GF Option Available  
Half Chips & Half Rice €3.00

**Chicken Kiev** €25.50  
Golden Crumbed Chicken Breast  
Filled with Herb Garlic Butter  
Served with Triple Cooked Chips, Coleslaw &  
Side Salad  
(WH1, MK, SP, EG, MD)

**Roast of The Day** €22.50  
Served with Seasonal Vegetables,  
Pomme Puree & Wine Jus  
(MK, WH1, SP)

Allergens List:

\*WH: WH1 (Wheat Flour), WH2 (Semolina), WH3 (Wholemeal), WH4 (Wheat Bran), WH5 (Rye),  
LP: LP1 (Barley), LP2 (Oats), CS: Crustaceans, EG: Eggs, FH: Fish, PN: Peanuts, SY: Soya, MK: Milk,  
TN: Tree Nuts, CY: Celery, MD: Mustard, SE: Sesame, SP: Sulphites, LP: Lupin, MS: Molluscs.

# DINNER MENU

5PM - 9PM

## FROM THE SEA

- Pan Seared Hake Fillet** €26.50  
Fresh Fillet of Hake  
Served with Creamy Mash, Sautéed Seasonal Vegetables & Lemon Butter Sauce  
(FH, SP, MK) Gluten Free Option Available
- Prawn Linguine** €22.50  
Linguine Pasta with Shrimp in a Rich Tomato Garlic Herb Broth  
(EG, MS, WH, SP, CS, WH2)
- Fish & Chips** €20.50  
Battered Haddock  
Served with Triple Cooked Chips, Homemade Tartare Sauce, Mushy Peas & Grilled Lemon Wedge  
(MK, FH, SP, WH1)

## PLANT BASED

- Mushroom Linguine** €18.00  
Linguine Pasta Cooked with Mix Mushrooms & Creamy Sauce  
(EG, MK, WH1, WH2, SP)  
Add Chicken €3.00
- Vegan Burger** €19.50  
Plant-Based Mince Patty with Vegan Mayo, Lettuce, Tomato & Avocado  
Served with Triple Cooked Chips & Side Salad  
(WH1, SY, SP)
- Vegan / Vegetarian Curry** €19.50  
Vegetables Cooked In Spiced Onion Tomato Tangy Curry  
Served With Basmati Rice & Poppadum  
(SP) GF Option Available  
Add a bowl of Triple Cooked Chips €3.00

## SIDES

- Homemade Triple Cooked Chips** €6.00  
(SP, GF)
- Mixed Salad with Lemon Dressing** €6.00  
(MD, SP, GF)
- Market Vegetables** €6.00  
(MK)
- Truffle Pomme Purée** €6.00  
(MK, SP)
- Pomme Purée** €6.00  
(MK, GF)
- Garlic Naan** €6.00  
(WH1, MK, SP)
- Sweet Potato Chips** €6.00  
(SP, GF)

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# DESSERTS

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<b>Chef Special Delizia Al Limone Lemon</b> Shaped Semi Fredo Cheesecake Served with Cookie Crumb, Burnt Lemon Gel, Popping Candy & Raspberry Sorbet (EG, MK, SP, WH1)	€9.50
<b>Dark Chocolate 55% Classic Homemade Warm Brownie</b> Served with Berries Gel, Elderflower & Vanilla Ice Cream (EG, MK, TN, SP)	€9.50
<b>Vegan Coconut Chocolate Tart</b> Served with Berry Compote, Edible Flowers & Vegan Vanilla Ice Cream (MK, TN) GF Option Available	€9.50
<b>Traditional Homemade Bramley Apple tart</b> Served with Vanilla Ice-Cream & Custard (WH1, EG, MK, SP)	€10.50
<b>Selection of Ice Cream &amp; Sorbet</b> Served with Berry Compote & Fresh Cream (EG, MK, SP, GF)	€8.50
<b>Strawberry &amp; Vanilla Panna Cotta</b> Served with Strawberry Coulis & Honey Butter Tuile (EG, MK, SP, WH1)	€9.50
<b>Cheeseboard Selection</b> Selection of International Cheeses, Grapes, Homemade Fruit Jam, Crackers & Strawberries (WH1, EG, MK, SP) GF Option Available	€16.50

# TEA & COFFEE

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Coffee	€3.70
Latte / Cappuccino	€4.20
Flat White	€4.10
Mocha	€4.30
Tea	€3.20
Herbal Tea	€3.60
Hot Chocolate	€3.80

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