



STARTERS

SOUP OF THE DAY

House Brown Bread. 1, 7, 9, 10, 12, GF

HOT WINGS

Blue Cheese Crumb, Andal Farm Bacon Bits, Bar Square Ranch.
7, 9, 12, GF

GOATS CHEESE & CARAMELISED RED ONION ARANCINI

Sun Dried Tomato and Red Pepper Pesto. 1, 3, 7, 9, 12

SALT & PEPPER KING PRAWN AND SQUID

Chilli Peanut Ragu, Satay Sauce. 1, 2, 5, 8, 12, GF

CORNFLAKE CHICKEN

Cornflake Coated Chicken Pieces, Chilli Hot Honey and Cajun Mayo.
1, 3, 7, 9, 10, 12

MAIN COURSE

BRAISED FEATHER BLADE OF BEEF

Parsnip Purée, Tender Stem Broccoli, Yorkshire Pudding. 1, 7, 9, 10, 12, GF

CHICKEN SUPREME

Mushroom, Spinach, Orzo Pasta, Star Anise Carrot Puree,
Glazed Baby Carrot, Red Wine and Port Jus. 1, 7, 9, 10, 12, GF

PAN FRIED COD

Cauliflower Puree, Fennel Orange Butter, Chorizo Garlic Mussels.
1, 4, 7, 9, 10, 12, 14, GF

ROASTED VEGETABLE LINGUINE

Tomato Cream Sauce, Pistachio Pesto, Garlic Bread. 1, 7, 9, 10, 12, GF

ROAST STUFFED TURKEY & HAM

Cranberry Gel, Red Wine Jus. 1, 3, 7, 9, 10, 12

DESSERT

APPLE CRUMBLE

Vanilla Ice Cream, Crème Anglaise. 1, 3, 5, 7, 8

CHOCOLATE BROWNIE SUNDAE

Brownie Pieces, Chocolate Sauce, Vanilla and Chocolate Ice Cream.
1, 3, 5, 7, 8

LEMON TART

Pistachio Ice Cream, Pistachio Meringue. 1, 3, 7, 8

TIRAMISU

Chocolate Soil, Coffee Ice Cream. 1, 3, 7

CRÈME BRULÉE

White Chocolate Shortbread, Raspberry Ice Cream. 1, 3, 7, 8

MAIN COURSE+TEA/COFFEE: €21.50.

2 COURSE+TEA/COFFEE: €28.50. 3 COURSE+TEA/COFFEE: €35.50.

ALLERGENS

(1) Wheat, (2) Crustacean, (3) Eggs, (4) Fish, (5) Peanut, (6) Soyabean, (7) Milk & Milk Products, (8) Nuts,
(9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphur Dioxide and Sulphites, (13) Lupin, (14) Molluscs.
(GF) – Gluten Free, (VG) – Vegan, (V) Vegetarian, (DF) Dairy free, (EF) Egg free