



Appetizers

Fresh Atlantic Seafood Chowder (C,CR,D,G,F,MS) €9.50

Award Winning Seafood Chowder served with Brown Soda Bread.

Crispy Stuffed Potato Skins (GF,D) €9

Stuffed with Creamed Potato, Chive & Bacon, topped with melted Cheddar & finished with a Drizzle of Marie Rose Sauce.

Smoked Salmon Parcel (F,D,G) €9.90

A blend of Creamed Cheese, Cucumber, Chive & Dill wrapped in locally sourced Smoked Salmon, served with a Mixed Leaf Salad with a Balsamic Dressing & Toasted Baguette slices.

Warm Chicken Caesar Salad (D,E,G,N,SY) €9.90

Grilled Marinated Chicken Breast served with a Mixed Leaf Salad, Croutons, Crispy Streaky Bacon & Parmesan Shavings with our Creamy Homemade Caesar Dressing.

Crisp Confit of Duck (GF,N,M) €10.50 S

Served with a Candied Walnut and Orange Salad, Finished with a Sweet Plum & Apple Reduction, Topped with Crispy Fried Leeks.

Sweet Chilli Tiger Prawns (D,GF,CR) €11 S

Sautéed Tiger Prawns in a Sweet Chilli Cream Sauce served with a Timble of Saffron Rice.

Available as Main Course €20

Warm Goats Cheese, Pear & Beetroot Salad (D,E,G,S,SS) €9.50

Golden Crumbed Goats Cheese served with Mixed Baby Leaf Salad, Beetroot, Caramelized Pears, Red Onion Marmalade, Balsamic Reduction & Topped with Toasted Sesame Seeds.

Woodland Bites (G,D,E) €9

Deep fried Crispy Breaded Button Mushrooms with a Homemade Garlic Mayo Dip.

Hot & Sticky Chicken Wings (C,D,GF) €9

Chicken Wings tossed in our Homemade Hot & Sticky Louisiana Sauce with a Tantalizing Cashel Blue Cheese Dip.

Mains served with French fries. €18

Homemade Soup Of The Day (C,D,GF) €6.90

Fresh Soup served with Crispy Bread Roll.

S = SUPPLEMENTS ON INCLUSIVE TABLE D'HOTE MENU
APPETIZER €3/ ENTREE €10

F-FISH G-GLUTEN GF-GLUTEN FREE N-NUTS CR-CRUSTACEANS C-CELERY
L-LUPIN E-EGGS
M-MUSTARD MS-MOLLUSCS P-PEANUTS D-DAIRY S-SULPHUR DIOXIDE
SS-SESAME SEEDS SY-SOYA SAUCE



Entrees

Prime Irish 10oz Sirloin Steak (D,GF,S) €27 S

Our hand cut 10oz Steak Cooked to your Liking served with Sautéed Onions, Mushrooms & French Fries with a choice of Garlic Butter or Jameson Irish Whiskey Pepper Sauce.

Crispy Honey Roast Half Duckling (D,GF,SY) €23.50 S

Served on a Bacon & Spring Onion Mash, completed with a Seville Orange & Cointreau Sauce along with Seasonal Vegetables.

'Friendly Farmer' Chicken Supreme (D,G,S,SY) €21.50

From Ronan Byrne's farm in Athenry.

Supreme of Chicken Infused with a Blend of Ginger & Soya On a Bed of Clonakilty Black Pudding Creamed Potato Finished with a Creamy Smokey Bacon & Mushroom Sauce.

Pan Fried Fillet of Atlantic Cod (D,GF,S) €22

Served on a Bed of Buttered French Beans, Chorizo Chive Beurre Blanc accompanied with Creamed Potato.

Sweet Chilli Vegetable Stir-Fry (V) (C,E,G) €16

Served with Steamed Egg Noodles

Add Chicken €4 (C,E,G) Add Beef €5 (C,E,G)

Add Prawns €6 (C,E,G,CR)

Thai Red Lentil & Vegetable Curry (V) (C,GF,N,L) €17.50

Served with Basmati Rice.

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House Style Burgers

Homemade Quarter Pounder (E,G) €16.50

Homemade Beef Patty grilled & served in a toasted Brioche Bun with a mix of Lettuce, Tomato, Onion and Marie Rose Sauce along with Fries, Red Cabbage Slaw & Onion Rings.

Smokey Bacon Burger (D,E,G) €17.50

Homemade Beef Patty served with our own Homemade B.B.Q Sauce, Garlic Mayo, topped with Smoked Crispy Bacon, Cheddar Cheese, Onion Rings, Tomato, Red Onion & Lettuce in a toasted Brioche Bun long with Fries, Red Cabbage Slaw.

Crispy Southern Fried Chicken Burger (D,G) €17.50

Crispy coated Chicken Fillet served in a toasted Brioche Bun topped with Smoked Crispy Bacon, Cheddar Cheese with a Homemade Tomato Relish, Garlic Mayo, Crisp Mixed Lettuce, Tomato & Red Onion along with Fries.

Portobello & Crispy Brie Burger (D,E,G) €17

Golden Crumbed St. Kevin's Brie & Grilled Portobello Mushroom topped with Red Cabbage Slaw, Tomato, Lettuce, Red Onion, Homemade Tomato Relish served in a Toasted Brioche Bun along with Fries.

Sides

Sweet Potato Fries €4.50

French Fries €4.50

Creamed Mash Potatoes (D) €4.50

Garlic & Cheese Potato Gratin (D) €4.50

Battered Onion Rings (G) €4.50

Tossed Salad (M)€4.50

Selection of Fresh Market Vegetables (D) €4.50

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Desserts

Fruit Compote Crème Brule (D,E,GF) €6.90

A Twist on the Classic. A layer of Wild Berry Compote served in a ramekin topped with Creamy Vanilla Custard, Finished with a Crunchy Caramelised Topping.
Served with Fresh Cream.

Lemon Meringue Tart (E,G,D) €6.90

A Sugar Pastry Tartlet, filled with a Rich Lemon Filling, Topped with Lightly Baked Fluffy Meringue
Served with Fresh Cream.

Cheesecake of the Day (D,G,SY) €6.90

Served with Fresh Cream.

Vegan Chocolate & Coconut Tart (SY,GF,N) €6.90

Warm Chocolate Brownie (G,E,P,N) €6.90

Served with Vanilla Ice Cream.

Eton Mess (E,GF) €6.90

A Blend of Forest Fruit Compote Mix with Crushed Meringue and Ice Cream,
Finished with Fresh Cream.

Salted Caramel & Creamed Roulade (E,D,N,G) €6.90

Served with Fresh Cream & Vanilla Ice Cream.

Apple Pie (D,E,G) €6.90

Served with Warm Custard.

After Dinner....

Irish Coffee €6.00

Americano Coffee with Powers Whiskey, topped with whipped fresh cream.

Baileys Coffee €6.00

Americano Coffee with Baileys Liqueur, topped with whipped fresh cream.

Hot Whiskey €6.00

Powers Whiskey with lemon and cloves, filled with boiling water.

French Coffee €6.00

Americano Coffee with Hennessy Cognac, Topped with whipped fresh cream.

Hot Port €6

Sandeman 3 Star Port with lemon and cloves, filled with boiling water.

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