



Appetizers

Homemade Soup Of The Day (C,D,GF) €7.50

served with Crispy Bread Roll.

Fresh Atlantic Seafood Chowder (C,CR,D,G,F,MS) €10.90

Award Winning Seafood Chowder served with Brown Soda Bread.

Crispy Stuffed Potato Skins (GF,D) €11.50

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

Smoked Salmon Parcel (F,D,G) €13.50

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) €12

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

Sweet Chilli Tiger Prawns (D,GF,CR) €13.50 **S**

Sautéed Tiger Prawns in a Sweet Chilli Cream Sauce
Served with a Timble of Saffron Rice.
Available as Main Course €27

Warm Goats Cheese, Pear & Beetroot Salad (D,E,G,S,SS) €12

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) €11

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

Hot & Sticky Chicken Wings (C,D,GF) €11.50

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

Mains served with French Fries €23

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



Entrées

Prime Irish 10oz Sirloin Steak (D,GF,S) €35 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) €28 S

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

Irish Pan Fried Chicken Supreme (D,G,S,SY) €25

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) €27

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

Sweet Chilli Vegetable Stir-Fry (V) (C,E,G) €17

Served with Steamed Egg Noodles

Add Chicken €4.50 (C,E,G)

Add Beef €6 (C,E,G)

Add Prawns €7 (C,E,G,CR)

Thai Red Lentil & Vegetable Curry (V) (C,GF,N,L) €19

Served with Basmati Rice.

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House Style Burgers

Homemade Quarter Pounder (E,G) €19.50

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

Add Cheese €1

Add Bacon €1

Crispy Southern Fried Chicken Burger (D,G) €19.90

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 with Fries.

Sides

Sweet Potato Fries €4.90

French Fries €4.90

Creamed Mash Potatoes (D) €4.90

Garlic & Cheese Potato Gratin (D) €4.90

Battered Onion Rings (G) €4.90

Tossed Salad (M) €4.90

Selection of Fresh Market Vegetables (D) €4.90

Soft Drinks

Coca-Cola Zero, Coca-Cola, Diet Coke
Sprite, Fanta Orange/Lemon, Appletiser
Deep River Rock Still/Sparkling
Schweppes 125ml Range
Schweppes 200ml Pink Soda/Elderflower

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Desserts

Lemon Meringue Tart (E,G,D,N) €7.50

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,N) €7.50

Served with Fresh Cream.

Vegan Chocolate & Coconut Tart (SY,GF,N) €7.50

Warm Chocolate Brownie (G,E,P,N,D) €7.50

Served with Vanilla Ice Cream.

Eton Mess (E,GF,D) €7.50

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) €7.50

Served with Fresh Cream & Vanilla Ice Cream.

Apple Pie (D,E,G) €7.50

Served with Warm Custard.

Please note there is a service charge(per person) applicable
when customers supply their own celebration cake
Please ask your server for more information if required.

After Dinner....

Irish Coffee €7.50

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

Baileys Coffee €7.50

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

Hot Whiskey €6.50

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

French Coffee €7.50

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

Hot Port €6.50

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

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