



## Appetizers

---

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

Served with a Crispy Bread Roll.

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

Award Winning Seafood Chowder Served with Brown Soda Bread.

**Deep Fried Crispy Calamari (F,D,E,G) €8.00**

Served with Garlic Mayonnaise

**Crispy Chicken Spring Roll (G) €7.50**

Served with a Sweet Chilli Sauce

**Warm Chicken Caesar Salad (D,E,G,N,SY,F) €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.

**Spicy Korean Style Chicken Goujons (SS,M,G,N,SY) €6.50**

Crispy Chicken Goujons, Tossed in a Spicy Korean Style Sauce.

Served with an Orange & Pomegranate Salad, with

Toasted Sesame Seeds.

**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) €24.50 S**

Served with Creamed Potatoes, Stir-Fry Pak Choi & Savoy Cabbage with Bacon Lardons, Finished with a Beetroot & Blackberry Jus.

### **Prawn & Mussel Linguine (F,CR,MS,G) €19.50**

A Mix of Galway Bay Prawns & Mussels, Combined with Garlic, Roasted Tomatoes, Basil & Linguine.

### **Baked Stuffed Fillet of Plaice (F,D,GF) €18.50**

Fillets of Plaice, Stuffed with Wild Mushroom Risotto, Served with Creamed Potatoes, Grilled Broccoli Stems & Finished with a Sundried Tomato Sauce.

### **Pan Fried Lemon & Garlic Turkey Escalope (D,GF,S) €18.50**

Tenderized Fillet of Turkey, Marinated in a Lemon & Garlic Olive Oil, Pan Fried & Served with Creamed Potatoes, Wilted Spinach & a Mushroom & White Wine Sauce.

### **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.

---

**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



## House Style Burgers

---

### **Homemade Quarter Pounder (E,G,SS) €19.50**

Homemade Beef Patty Grilled & Served in a Crystal Beer Bap 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,SS) €19.90**

Crispy Coated Chicken Fillet Served in a Crystal Beer Bap 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**

**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/7up, Fanta Orange/Lemon, Cidona/  
Appletiser

Still/Sparkling Water

Schweppes 125ml Range

Schweppes 200ml Elderflower

Artisanal Flavoured Soda

---

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





## 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.

### **Roulade of the Day (E,D,N,GF) €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.

---

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