

Sample Menu Only -Dishes/prices subject to change

Appetizer

Deep Fried Mozzarella 11.15

buffalo mozzarella in a crispy coating, confit tomato, diced spring onion, basil & olive oil 1.2.4.7.9.14

Soup Du Jour

6.70

homemade soup using flavours of the day served with brown bread or roll 1.2.7.14

Asian Style Chicken Wings 10.00

crispy chicken wings with a sweet & sticky Asian dressing, sesame seeds, spring onion

1.3.9.12.13.14

Spanish Style Prawns

11.20

tiger prawns, chilli, chorizo, garlic, tomato, anchovies, lime served with toasted ciabatta

1.2.3.7.13.14

Caesar Salad

9.00 13.00

cos lettuce, bacon lardons and croutons tossed in Caesar dressing, topped with parmesan shavings 2.4.5.7.9.14

Add Chicken

3.00

1 Celery 2 Gluten 3 Crustaceans 4 Eggs 5 Fish 6 Lupine 7 Milk 8 Mollusc 9 Mustard 10 Nuts 11 Peanuts 12 Sesame 13 Soya 14 Sulphites

Main Course

8oz Striploin Steak 31.75

caramelized shallots, pan fried flat mushroom, peppercorn sauce served with home-style chips 1.7.9.14

Pan Fried Bass

25.15

sauce vierge, tender stem broccoli & baby boiled potatoes

1.5.7.9.13.14

6oz Beef Burger

19.60

beef tomato, baby leaves, onion ring, bacon, white cheddar, Ballymaloe relish on a brioche bun served with home-style chips

1.2.4.7.9.13.14

Braised Featherblade of Beef 18.50

Creamed potatoes, glazed baby carrots, drenched in bourguignon sauce

1.7.9.13.14

Traditional Carbonara

18.50

tagliatelle with parmesan, egg, smoked bacon served with garlic bread (vegetarian option available)

1.2.4.7.9.14

Michael Hosey supplies all vegetables and potatoes which are locally sourced. Village Dairy of Killeshin supplies all milk and cream. Beef provided by Tommy Brennan Master Butcher Killeshin, Co. Laois

Main Course

Chicken Ballotine

19.95

chicken breast stuffed with sundried tomato & spring onion, wrapped in Parma ham, Woodford wild garlic & basil cream, grilled Mediterranean vegetables & baby boiled potatoes 1.7.9.13.14

Feta Risotto

19.00

fresh peas, mint & chive drizzled in basil oil topped with micro herbs

1.7.9.13.14

Braised Carlow Lamb Shank 24.75

slow braised shank of lamb, maderia jus, champ mash, roast parsnip

1.7.14

Fish & Chips

21.80

fillet of hake in a light beer batter, mint pea puree, caramelised lemon wedge, tartar sauce served with home-style chips

1.2.4.5.7.9.14

Sides

Home-Style Chips	3.90
Sweet Potato Fries	4.50
Onion Rings	6.15
2.4.7.14 Mash	3.90
Potato Wedges	4.50
loaded with cheese & garlic	6.80
Mixed Vegetables 7.14	4.50
Baby Boiled Potatoes	4.20



