

Appetizer

Breaded French Brie €10.75

Deep fried French brie in Panko breadcrumb, cranberry dipping sauce, salad & balsamic
2.wheat.4.7.9.14

Smoked Haddock Chowder €9.75

Lightly smoked haddock, hake & salmon in a white wine velouté served with homemade Guinness & Treacle brown bread
1.2.wheat.5.7.9.14.

Louisiana Chicken Wings €10.00

Crispy fried chicken wings in celery salt, tossed in a louisiana hot sauce, served with Wicklow Blue cheese dip
1.4.7.8.14

Pulled Pork Spring Roll €10.70

Slow cooked spiced pork shoulder in sweet BBQ sauce encased in spring roll pastry served with Asian slaw & hoi sin dressing
1.2.wheat.7.9.12.13.14.

Spanish Style Prawns €12.50

Tiger prawns, chilli, chorizo, garlic, tomato, anchovies, lime served with toasted ciabatta
1.2.3.7.13.14

Caesar Salad €9.00 | €13.00

Starter | Maincourse

Cos lettuce, bacon lardons and croutons tossed in Caesar dressing, topped with parmesan shavings
2wheat.4.5.7.9.14

Add Chicken €3.00

Harvest Salad Bowl €14.00

Maple roasted pumpkin, rocket, artichoke, roast piquillo pepper, dried cranberries & toasted seeds
9.12.14.



Main Course

10oz Striploin Steak €35.95

Beer battered onion ring, sauteed mushroom & peppercorn sauce served with fries or potatoes & vegetables
1.2.wheat.4.7.9.14.

6oz Beef Burger €19.60

Local beef burger with baby leaves, beef tomato, white cheddar, streaky bacon, beer battered onion ring, Ballymaloe relish and chips
1.2wheat.4.7.9.13.14

Braised Featherblade of Beef €24.75

Creamed potatoes, glazed baby carrots stem broccoli, bourguignon sauce.
1.7.9.13.14

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

Traditional Carbonara €17.50

Tagliatelle pasta with parmesan, free range eggs & caramelised smoked bacon with toasted garlic ciabatta
1.2wheat.4.7.9.14

5oz Steak Sandwich €21.25

5oz striploin steak, rustic garlic ciabatta roll, sauteed onion & flat mushroom, chips & peppercorn sauce
1.2wheat.4.7.9.14

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
1.2wheat.4.5.7.9.14

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

Chef's Cottage Pie €18.00

Chef's slow cooked beef & vegetable cottage pie topped with cheesy mash potato served with salad or fries
1,5,7,9,13,14

Butternut Squash Satay Curry €18.00

Vegan satay curry with squash, chickpea & peanut, garlic & corriander Chota Naan bread, steamed basmati rice
1.2wheat.9.11.12.13.14.

Add Crispy Chicken €4.00

Add Prawns €8.00

Sweet & Sour Crispy Chicken €18.95

Marinated crispy chicken in chef's sweet & sour sauce served with steamed basmati rice & prawn crackers
1.2wheat.9.11.12.13.14



Vegan



Gluten Free



Vegan
Adaptable



Gluten Free
Adaptable

Sides

Home-Style Chips €3.90

4.7

Sweet Potato Fries €4.50

4.7

Onion Rings €6.15

2wheat.4.7.14

Mash €3.90

7

Potato Wedges €4.50

loaded with cheese & garlic €6.80

1.4.7.9

Mixed Vegetables €4.50

7.14

Baby Boiled Potatoes €4.20

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