

STARTERS

DUCK LIVER PATE	10
<i>Cognac infused pate with pear & raisin chutney and brioche toast (1a,b,4,7,12) 10</i>	
CLASSIC CAESAR SALAD	10
<i>Romaine lettuce, crispy bacon, crouton, parmesan shavings, Caesar dressing (4,7,8,1a) Add grilled chicken or pan-fried prawns €4</i>	
BLINIS PANCAKES	12.50
<i>layered with crème fraîche, smoked salmon & topped with caviar (1a, 5, 8)</i>	
CRISPY CHICKEN WINGS	11
<i>Louisiana or BBQ style glazed, celery sticks and blue cheese dip (10, 12, 13)</i>	
CLASSIC PRAWN COCKTAIL	13
<i>pink prawns, crisp lettuce, Marie Rose sauce and Guinness bread (1a,1e,b,5d,7,12)</i>	
FRENCH BRIE WEDGES	12
<i>panko fried French brie wedges on a bed of dressed leaves with cranberry sauce (1a,4,10,13)</i>	
PREMIUM SOUP OF THE DAY	7
<i>with homemade brown bread and Irish butter (see specials board for allergens (1a,16,4)</i>	
ATLANTIC PRAWNS PIL PIL	13
<i>chilli, garlic, smoked paprika oil served with toasted ciabatta and coriander (1a, b, 4, 7, 8, 12) 13</i>	
AVOCADO & PRAWN MARIE ROSE (7,10,5D)	13
TEMPURA OF COURGETTES	10
<i>served with garlic mint vinaigrette with dressed leaves (10,13,1a)</i>	

*Allergens listed for each dish exclude accompanying sauces/dips, see sauces & condiment allergen information.

SAUCES & CONDIMENTS

Ketchup (3), Vinegar (13), Mushroom sauce (4,9,10,12,13), Pepper sauce (4,9,10,13), Garlic butter (4), Rich gravy (9,10,13), Jameson sauce (4, 9,10,13), Bearnaise (4,7,13), Garlic dip (7,10,12), Blue cheese (4,7,12,13), Tarter sauce (7,10,12,13), Hot sauce (4), BBQ (13), Marie Rose (1e,4,7,8,12,13)

All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes.

Please ask our staff should you any additional queries.

ALLERGEN INFORMATION

1 Cereals Containing Gluten, 1a Wheat, 1b Spelt, 1c Khorasan, 1d Rye, 1e Barley, 1f Oats, 2 Peanuts, 3 Nuts, 3a Almonds, 3b Hazelnuts, 3c Cashews, 3d Pecans, 3e Brazil, 3f Pistachio, 3g Macadamia, 3h Walnuts, 4 Milk, 5 Crustaceans, 5a Crab, 5b Lobster, 5c Crayfish, 5d Shrimp, 6 Molluscs, 6a Mussels, 6b Clams, 6c Scallops, 7 Eggs, 8 Fish, 9 Celery, 10 Soy, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

MAINS

10 OZ PRIME IRISH SIRLOIN STEAK	32.50
<i>served with onion rings, grilled tomato on the vine, pepper sauce or wild garlic butter & hand cut chunky chips. (4, 1a, 7, 4, 10)</i>	
10 OZ PRIME SIRLOIN STEAK DIANE	32.50
<i>centre cut of Hereford beef, with green beans topped with a rich Diane sauce, served on gratin potatoes. (10,4,8,9,12,13)</i>	
10 OZ PRIME SIRLOIN STEAK BORDELAISE	32.50
<i>centre cut of Hereford beef, with tender stem broccoli, grilled plum tomatoes topped with Bordelaise sauce, served on a bed Lyonnaise potato. (10,4,8,9,12,13)</i>	
10 OZ PRIME SIRLOIN STEAK GAELIC	32.50
<i>centre cut of Hereford Beef, with sauteed mushrooms served with a Gaelic sauce of mushrooms, shallots, double cream and flamed with Jameson, with gratin potatoes or chunky chips. (10,4,8,9,12,13)</i>	
DRY AGED 10OZ RIB EYE	33.50
<i>with Cognac pepper sauce, sauteed onions and mushrooms served with chunky chips or creamy mash (4,13)</i>	
PRIME FILLET STEAK	35
<i>8oz centre cut of Hereford beef with portobello mushrooms, grilled tomato on the vine, served with pepper sauce or wild garlic butter and chunky chips (4) 35</i>	
SURF & TURF	37.50
<i>8oz centre cut fillet steak, topped with king prawns, with a garlic cream sauce, green beans, chunky chips (4, 5d, 10)</i>	
CHICKEN SUPREME	22.50
<i>wrapped in smoked streaky bacon, green beans, with a Jameson cream sauce, served on gratin potatoes (4,12, 13)</i>	
KOREAN CHICKEN	22.50
<i>crispy breast of chicken, served with Romaine lettuce, cucumber, skinny fries and sweet chilli mayo (1a,4,16,12)</i>	
CHICKEN KIEV	22.50
<i>supreme of chicken, stuffed with butter, wild garlic & spinach, shallow fried in panko crumbs, with snap peas, served with sweet potato fries and garlic mayo (1a, b, 4, 7, 10)</i>	
BARBURY DUCK BREAST	26.50
<i>on fondant potato, topped with rhubarb puree served with grilled asparagus, and a red wine & port jus (4,13)</i>	

TREAT YOURSELF TO
CHILLED PROSECCO
WITH FRESH STRAWBERRIES

MAINS

BEER BATTERED FISH & CHIPS	19
<i>fresh hake fillets, served with pea puree, chunky fries, tartar sauce and fresh lemon (1a,4,5d,7,12,16)</i>	
PAN FRIED MONKFISH	26
<i>wrapped in Parma ham on a bed of risotto, with crab, leeks & soft herbs (4,8,13)</i>	
FRESH SCALLOP & PRAWN LINGUINE	26
<i>served with shaved fennel, green beans, cherry tomatoes with a chilli & garlic emulsion (6c, 5d, 4)</i>	
PAN FRIED SEABASS FILLETS	26
<i>with a black olive tapenade, asparagus, lemon beurre blanc served with herb crushed baby potatoes (8,4)</i>	
BAKED ATLANTIC SALMON	24
<i>with wilted spinach, garlic roast potatoes in a mussel, clam & white wine sauce (4, 6, a, b, 8, 13)</i>	
WILD MUSHROOM TAGLIATELLE PASTA	18
<i>white wine tarragon cream, grated parmesan. (1a,b,4,7) add prawns 4 (3, 4, 5d)</i>	
VEGETABLE THAI CURRY	18
<i>Roasted vegetables, baby potatoes, served with aromatic basmati rice. Add prawns 4 (5d)</i>	

PLEASE ASK YOUR SERVER FOR TODAY'S DELICIOUS SPECIALS

SIDES

SAUTEED MUSHROOMS (4)	4.50
CREAMED SPINACH & PARMESAN (4)	4.50
GREEN BEANS WITH TOASTED ALMONDS (3A)	4.50
ONION RINGS (1A,10,13)	4.00
SWEET POTATO FRIES (10)	4.50
BUTTERED BROCCOLI (4)	4.50
CREAMY MASH (4)	4.50
CHUNKY OR SKINNY FRIES	4.50
SAUCES & DIPS	2.00