

STARTERS

CLASSIC PRAWN COCKTAIL <i>Tiger prawns, crisp lettuce, home made Marie Rose sauce and Guinness bread (1a,1e,b,5d,7,12)</i>	12.00
FINEST IRISH SMOKED SALMON <i>Finest smoked salmon, capers berries, fresh lemon and homemade brown bread (1a,1b,8)</i>	12.00
SOUP OF THE DAY <i>With homemade brown bread (1a,16,4)</i>	6.50
DUCK LIVER PATE <i>Cognac infused pate, with chutney & brioche toast (1a, b, 4, 7, 12)</i>	10.00
FRENCH BRIE WEDGES <i>Panko fried French brie wedges on a bed of dressed leaves with cranberry sauce (1a,4,10,13)</i>	11.00
CLASSIC CAESAR SALAD <i>Romaine lettuce, crispy bacon, croutons, parmesan shavings, Caesar dressing. Add Grilled Chicken or Pan-fried Prawns €4</i>	9.50
PRAWN PIL PIL <i>Atlantic prawns, chilli, garlic, smoked paprika oil served with toasted ciabatta and coriander (1a, b, 4, 7, 8, 12)</i>	13.00
CRISPY CHICKEN WINGS <i>Louisiana or BBQ style glazed, celery sticks and blue cheese dip (4,10, 12, 13)</i>	10.50

PLEASE ASK YOUR SERVER FOR TODAY'S DELICIOUS SPECIALS

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

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

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.

MAINS

PRIME IRISH SIRLOIN STEAK <i>10oz Irish sirloin steak, sautéed onions, grilled vine tomato, peppercorn sauce & hand cut chunky chips. (4,10)</i>	29.50
FILLET STEAK DIANE <i>8oz centre cut of Hereford Beef, with green beans topped in a rich Diane sauce, served on gratin potatoes. (1e,4,8,9,12,13)</i>	29.50
DRY AGED RIB EYE <i>10oz chargrilled topped with house onion rings, chunky chips and a choice of Béarnaise or peppercorn sauce (7,4,1a,10)</i>	29.50
PRIME FILLET STEAK <i>8oz centre cut of Hereford Beef with Caesar salad, chunky chips and wild garlic butter (4)</i>	29.50
SURF & TURF <i>8oz centre cut fillet steak, topped with king prawns, with a garlic cream sauce, green beans, chunky chips (4, 5d, 10)</i>	29.50
CHICKEN SUPREME <i>Wrapped in smoked streaky bacon, green beans and Jameson cream sauce, served on gratin potatoes (4,12, 13)</i>	21.00
KOREAN CHICKEN <i>Crispy breast of chicken, served with Romaine lettuce, cucumber, skinny fries and sweet chilli mayo (1a,4,16,12)</i>	21.00
BEER BATTERED FISH & CHIPS <i>Fresh hake fillets, Served with chunky fries, pea puree, tartar sauce and fresh lemon(1a,4,5d,7,12,16)</i>	18.75
WILD MUSHROOM TAGLIATELLE PASTA <i>Tarragon white wine and creamed sauce, grated parmesan (1a,b,4,7). Add chicken or prawns (3, 4, 5d) €4</i>	16.50
VEGETABLE THAI CURRY <i>Roasted vegetables, baby potatoes, served with aromatic basmati rice Add prawns (5d) or chicken €4</i>	19.50

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)	4.00
CHUNKY OR SKINNY FRIES	4.00
SAUCES & DIPS	2.00

SWEETS

CHOCOLATE BROWNIE 6.75 <i>Our signature dessert, made with dark, milk & white chocolate, served with bourbon vanilla ice cream (1a,3,4,7,10,16)</i>
BETSY'S FINE APPLE PIE 6.75 <i>Served with creme anglaise & vanilla ice cream (1a, b, 3 (all), 4, 7, 13)</i>
WARM STICKY TOFFEE PUDDING 6.75 <i>Served with creme anglaise & vanilla ice cream (1a,3,4,7,10,16)</i>
ETON MESS 6.75 <i>Layers of crushed meringue, raspberry compote with strawberry cheesecake ice-cream (7,4)</i>
CHEESECAKE OF THE DAY 6.75 <i>Served with ice-cream and fresh fruit. Check allergens with server (4,1a)</i>
CRÈME BRULEE 6.75 <i>With almond biscotti (4,1a)</i>



COFFEES

AMERICANO 3.20
CAPPUCCINO 3.20
LATTE 3.20
IRISH COFFEE 7.50 <i>with piping hot coffee, Jameson whiskey & pouring cream</i>
BAILEYS COFFEE 7.50
HENNESSEY FRENCH COFFEE 7.50
TIA MARIA CALYPSO COFFEE 7.50