

STARTERS

DUCK LIVER PATE 12.95

Cognac infused pate with pear & raisin chutney and brioche toast (1a,b,4,7,12)

CLASSIC CAESAR SALAD 11.95

Romaine lettuce, crispy bacon, crouton, parmesan shavings, Caesar dressing (4,7,8,1a)

Add grilled chicken or pan-fried prawns (5d) €4

GOATS CHEESE CROSTINI 12.95

served with sundried tomato pesto, fig jam and balsamic glaze (1a, 4, 13)

CRISPY CHICKEN WINGS 13.95

Louisiana or BBQ style glazed, celery sticks and blue cheese dip (4,9, 10, 12, 13)

TOASTED CIABATTA GARLIC BREAD 7

with wild garlic butter (1a, 4) add cheese 2

CLASSIC PRAWN COCKTAIL 13.95

pink prawns, crisp lettuce, Marie Rose sauce and Guinness bread (1a,1e,b,5d,12)

FRENCH BRIE WEDGES 12.95

Panko fried French brie wedges on a bed of dressed leaves with cranberry sauce (1a,4,10,13)

HOMEMADE SOUP OF THE DAY 8.50

with homemade brown bread (1a,16,4)

ATLANTIC PRAWNS PIL PIL 14.95

chilli, garlic, smoked paprika oil served with toasted ciabatta and coriander (1a, 1b, 4, 5d, 8, 12)

CRISPY CALAMARI RINGS 14.95

served with mango chilli salsa & hoisin sauce (1a, 10, 8)

MAINS

10oz PRIME IRISH SIRLOIN STEAK 36

Hereford Beef centre cut with onion rings (1a, 4, 10)

10oz DRY AGED RIB EYE 36

Herford Beef with sauteed mushrooms (4, 10)

CHOOSE FROM ONE OF THE FOLLOWING

Dauphinoise Potatoes (4) | Creamy Mash (4)

Chunky/Skinny Fries (10) | Sweet Potatoes fries (10)

CHOOSE ONE OF THE FOLLOWING SAUCES

Pepper sauce (4,10) | Diane (4,13, 10)

Gaelic (4, 13, 10) | Wild Garlic Butter (4)

SURF & TURF YOUR STEAK €6

THE BETSY BEEF BURGER 22.95

10oz prime burger on a toasted brioche bun with Ballymaloe relish, beef tomato, crisp lettuce, smoked applewood cheese, maple cured bacon, onion ring served with chunky or skinny fries and garlic mayo (1a, 7, 12, 4, 10)

SLOW ROAST BELLY OF PORK 28

faondant potato, celeriac puree, braised red cabbage, cider jus & apple compote (4, 9, 12, 13)

CHICKEN KIEV 25.95

supreme of chicken stuffed with wild garlic butter, spinach and pancetta, shallow fried in Panko crumbs, with creamy mash, sugar snap peas and garlic butter (1a, b, 4, 7, 10,13)

CHICKEN SUPREME 25.95

wrapped in smoked streaky bacon, green beans, with a Jameson cream sauce, served on gratin potatoes (4,12, 13)

KOREAN CHICKEN 25.95

breast of chicken with Korean spices fried, served with Romaine lettuce, cucumber and tomatoes, skinny fries and sweet chilli mayo (1a,4,16,12)

HALF ROAST SILVERHILL DUCK 29.95

On a bed of pinenut and apricot stuffing with fondant potato, pea ala francaise topped with orange sauce served crispy (1a, 4,13)

FINEST BATTERED FISH & CHIPS 22.95

fresh hake fillets, served with pea puree, chunky fries, tartar sauce and fresh lemon(1a,4,5d,7,12,16)

BAKED ATLANTIC SALMON 27.95

with wilted spinach, garlic roast potatoes in a mussel, clam & white wine sauce (4, 6, a, b, 8, 13)

WILD MUSHROOM TAGLIATELLE PASTA 21.50

white wine creamed tarragon cream, grated parmesan. (1a,b,4,7). Add prawns (5d) 4, add chicken 4

VEGETABLE THAI CURRY 21.50

roasted vegetables, baby potatoes, served with aromatic basmati rice Add prawns (5d) 4, add chicken 4

SIDES

SAUTEED MUSHROOMS (4) 5.95

CREAMED SPINACH & PARMESAN (4) 5.95

GREEN BEANS WITH TOASTED ALMONDS (3A) 5.95

ONION RINGS (1A,10,13) 5.95

SAUTEED ONIONS 5.95

SWEET POTATO FRIES (10) 5.95

BUTTERED BROCCOLI (4) 5.95

CREAMY MASH (4) 5.95

CHUNKY OR SKINNY FRIES (10) 5.95

SAUCES & DIPS 2.00



TWO COCKTAILS

- FOR €18 -

WEDNESDAY & THURSDAY :: 3PM - CLOSE FRIDAY :: 3PM - 7PM

Book Your Party

3 COURSE SET
CELEBRATION MENU
AVAILABLE WITH PROSECCO



RESERVED AREAS WITH
PREMIUM PLATTERS

*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