



# Summer

## GARDEN MENU



### DUCK LIVER PATE 10

Cognac infused pate with pear & raisin chutney and brioche toast (1a,b,4,7,12) 10

### CLASSIC CAESAR SALAD – SMALL 10/LARGE 15

Romaine lettuce, crispy bacon, crouton, parmesan shavings, Caesar dressing (4,7,8,1a) Add grilled chicken or pan-fried prawns €4

### CRISPY CHICKEN WINGS – SMALL 11/LARGE 15

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

### FRENCH BRIE WEDGES

panko fried French brie wedges on a bed of dressed leaves with cranberry sauce (1a,4,10,13) 12

### ATLANTIC PRAWNS PIL PIL 13

chilli, garlic, smoked paprika oil served with toasted ciabatta and coriander (1a, b, 4, 7, 8, 12) 13

### CALAMARI 12.50

served with house salad, mango & chilli salsa (1a, 4, 8) 12.50

### CHARCUTERIE BOARD (2 PERSON SHARING) 12PP

served with cured meats, cheese, chutney, grapes and crackers (1a, 4, 13)

### TOASTED CHICKEN SANDWICH 12.50

served with bacon, lettuce, garlic mayo and skinny fries (1a, 7, 10)

### TOASTED HAM & CHEESE SANDWICH 11

served with tomato, onion and skinny fries (1a, 4, 10, 13)

### KOREAN CHICKEN 22.50

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

### BEER BATTERED FISH & CHIPS 19

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

### ETON MESS 7.50

layers of crushed meringue, raspberry compote with strawberry cheesecake ice-cream (4, 7)

### WARM STICKY TOFFEE PUDDING 7.50

served with creme anglaise & vanilla ice cream (1a,3,4,7,10,16)

### CHOCOLATE BROWNIE 7.50

our signature dessert, made with dark, milk & white chocolate, served with bourbon vanilla ice cream (1a,3,4,7,10,16)