

STARTERS

GRILLED HALLOUMI & AUBERGINE 14

Pomegranate, sweet pickled red onion, red pepper and chilli jam, rocket pesto, balsamic glaze (3,4)

COBB SALAD 16

Cherry tomatoes, avocado, hard boiled egg, blue cheese, chives, smoked bacon, mixed baby leaves, house ranch dressing (4,7,12,13)

CLASSIC CAESAR SALAD 12.50

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 13.50

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

CRISPY CHICKEN WINGS 14.50

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

CLASSIC PRAWN COCKTAIL 14.95

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

FRENCH BRIE WEDGES 13.95

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

HOMEMADE SOUP OF THE DAY 8.95

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

ATLANTIC PRAWNS PIL PIL 15.95

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

CRISPY CALAMARI RINGS 15.95

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



Available for All Occasions

MAINS

10oz PRIME IRISH SIRLOIN STEAK 38

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

10oz DRY AGED RIB EYE 38

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 24

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)

CHICKEN KIEV 27.50

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 27.50

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

KOREAN CHICKEN 27.50

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 31

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

PAN FRIED SEABASS 32

Black olives and herb crushed baby potatoes, green beans, sauce vierge (4, 13)

FINEST BATTERED FISH & CHIPS 25

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

BAKED ATLANTIC SALMON 29

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

WILD MUSHROOM TAGLIATELLE PASTA 23

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

VEGETABLE THAI CURRY 23

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

SIDES

SAUTEED MUSHROOMS (4) 6.50

CREAMED SPINACH & PARMESAN (4) 6.50

GREEN BEANS WITH TOASTED ALMONDS (3A) 6.50

ONION RINGS (1A,10,13) 6.50

SAUTEED ONIONS 6.50

TOASTED CIABATTA GARLIC BREAD 6.50

SWEET POTATO FRIES (10) 6.50

BUTTERED BROCCOLI (4) 6.50

CREAMY MASH (4) 6.50

CHUNKY OR SKINNY FRIES (10) 6.50

SAUCES & DIPS 2.00



Resident DJ • Private Parties • Reserved Areas

*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