

VALUE MENU 1

3 COURSES €21.95 P/P



=LOW FAT

=GLUTEN FREE

=DAIRY FREE

=VEGETARIAN

=SUGAR FREE

=SUPER FOOD

=HAPPY HEART

=HIGH FIBER

=HIGH PROTEIN

STARTERS

SOUP OF THE DAY *option*
Fresh Home Made Soup with Bread

BREAD & DIPS
Selection of House Baked Breads
with Dips

BRUSCHETTA *option*
Tomato, Mushrooms, Onion,
Mozzarella Cheese, Pesto & Balsamic

CREAMY MUSHROOMS *option*
Sauté Mushrooms with a Little Cream
on Toast

BLACK PUDDING CROQUETTES
Black Pudding in a Crisp Breadcrumb
Coating, Garlic Dip

SALAD (STARTER OR MAIN)
KITCHEN GARDEN SUPERFOOD

Roast Butternut Squash, Roast Sweet
Potato, Beetroot, Lentils, Feta Cheese,
Mixed Leaves & Citrus Dressing

MAINS

4OZ IRISH MINUTE STEAK (€2.95 SUPPLEMENT)
Mushroom, Onions, Peppered Sauce, Home Cut Chips

CLASSIC IRISH BEEF BURGER
Tomato, Lettuce, Onion, Tomato Relish, Home Cut Chips

CHICKEN FILLET BURGER
Tomato, Lettuce, Onion, Honey & Mustard Mayo & Chips

FISH CAKES
Salad, Home Cut Chips & Chilli Jam

BEEF LASAGNE
Layers of Pasta & Beef Bolognese Sauce, Topped
with Cheese Served with Salad

CHICKEN OR VEG CURRY
Served with Rice, Mango Chutney & Poppadum

CHICKEN PITTA
Grilled Chicken Breast, Chili Mayo, Mixed Salad Leaves
in a Toasted Pitta Bread Served with Home Cut Chips

PENNE PESTO *option*
Penne with Green Beans, Rocket Cherry Tomatoes
& Sundried Tomato Pesto

DESSERTS

MIXED FRUIT CRUMBLE
Sauce Anglaise

WARM APPLE PIE
with Fresh Cream

FRESH FRUIT SALAD

CHOCOLATE FUDGE CAKE
Caramel & Chocolate
Sauce

SUBSTITUTE STARTER OR DESSERT FOR A GLASS OF HOUSE WINE

For parties of 8 or more a discretionary gratuity of 10% will be added to your bill
One Bill Per Table

IF YOU HAVE A FOOD OR DRINK ALLERGY OR INTOLERANCE, PLEASE INFORM A MEMBER OF OUR TEAM.
THE FOOD ALLERGENS USED IN THE PREPARATION OF OUR FOOD CAN BE VIEWED IN THE SEPARATE BOOKLET
AVAILABLE AT THE COUNTER.

PLEASE ASK A MEMBER OF STAFF IF YOU NEED ADDITIONAL INFORMATION ON FOOD ALLERGENS

VALUE MENU 2

3 COURSES €25.95 P/P



=LOW FAT

=GLUTEN FREE

=DAIRY FREE

=VEGETARIAN

=SUGAR FREE

=SUPER FOOD

=HAPPY HEART

=HIGH FIBER

=HIGH PROTEIN

STARTERS

SOUP OF THE DAY option

Fresh Home Made Soup with Bread

CHICKEN LIVER PATE option

Rich & Smooth, with Toast & Cumberland Sauce

SPICY WINGS

Roasted & Tossed in a Med to Hot Sauce with a Sweet chilli dip

BEEF BRISKET BON BON'S

24 Hr Slow Cooked Beef Brisket Wrapped up in a Breadcrumb Coat, Horseradish Dip

GARLIC MUSHROOMS option

Mushrooms Cooked in Garlic Butter & Cream, Served with Dipping bread

SALAD (STARTER OR MAIN) KITCHEN GARDEN SUPERFOOD

Roast Butternut Squash, Roast Sweet Potato, Beetroot, Lentils, Feta Cheese, Mixed Leaves & Citrus Dressing

MAINS

FILLET OF SALMON

Hollandaise Sauce, Creamed Potatoes & Mixed Vegetables

FISH & CHIPS

Market Fresh Fish, Pea Puree & Tartar Sauce

ROAST BREAST OF CHICKEN

Chorizo Cream Sauce, Green Beans, Courgettes, Creamed Potatoes

PENNE POLLO option

Penne with Chicken, Mushrooms Onions & Basil in a Cream Sauce

BACON & CHEESE BURGER

Prime Irish Beef with Bacon & Cheese, Home Cut Chips

IRISH LAMB BURGER

with Feta & Tzatziki, Tomato, Lettuce, Onion, Home Cut Chips

FALAFEL BURGER

Homemade Falafel served in a Pitta with Salad & Tzatziki

8OZ SIRLOIN STEAK (€4.95 SUPP)

Mushroom, Onions, Peppered Sauce, Home Cut Chips

DESSERTS

MIXED FRUIT CRUMBLE

Sauce Anglaise

WARM APPLE PIE

with Fresh Cream

FRESH FRUIT SALAD

CHOCOLATE FUDGE CAKE

Caramel & Chocolate Sauce

SUBSTITUTE STARTER OR DESSERT FOR A GLASS OF HOUSE WINE

One Bill Per Table

IF YOU HAVE A FOOD OR DRINK ALLERGY OR INTOLERANCE, PLEASE INFORM A MEMBER OF OUR TEAM. THE FOOD ALLERGENS USED IN THE PREPARATION OF OUR FOOD CAN BE VIEWED IN THE SEPARATE BOOKLET AVAILABLE AT THE COUNTER.

PLEASE ASK A MEMBER OF STAFF IF YOU NEED ADDITIONAL INFORMATION ON FOOD ALLERGENS