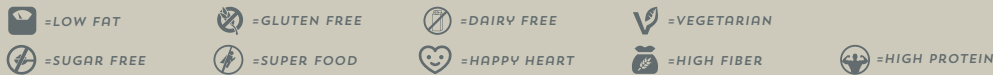


VALUE MENU 1

3 COURSES €21.95P/P



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 Breadcrumbs
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

14A CHEESECAKE
with Fresh Cream

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

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

FALAFEL BURGER
Homemade Falafel served in a Pitta with Salad & Tzatziki

8OZ SIRLOIN STEAK (€4.95 SUPP)
Mushroom, Onions, Pepper Sauce, Home Cut Chips

DESSERTS

14A CHEESECAKE
with Fresh Cream

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