



BRUNCH

BREAKFAST HASH	9.95
Potato Chunks, Spinach, Tomatoes, 2 Poached egg, Hollandaise Sauce	
EGGS BENEDICT	9.50
Poached Eggs with Bacon on Toast Topped with Hollandaise	
EGGS FLORENTINE	9.50
Poached Eggs with Spinach on Toast Topped with Hollandaise	
AMERICAN STYLE PANCAKES,	
Lemon & Maple Syrup V	5.50
Bacon & maple Syrup	8.50
ALL DAY BREAKFAST	9.95
2 Sausages, 2 Bacon, Mushrooms, Egg, Pudding, Tomato, Rustic Potatoes & Toast	

LIGHT BITES

CHEFS SOUP OF THE DAY, House Bread, V GF Option	5.50
CREAMY MUSHROOMS ON TOAST V GF Option	5.95
SPICY CHICKEN WINGS, Blue cheese Dip	7.95/12.95
CHEF JOE'S CHICKEN LIVER PATE	7.95
Toasted Bread, Cumberland Sauce GF Option	
TIGER PRAWNS PIL PIL GF Option	9.95
Garlic, Chillies, Olive oil, Dipping Bread	

SALADS

KITCHEN GARDEN SALAD VG	9.95/13.50
Quinoa, Butternut Squash, Sweet Potato, Beetroot, Roast Peppers, & Rocket, Citrus Dressing	
WARM CHICKEN SALAD,	9.95/13.50
Grilled Chicken on Mixed Leave Salad, Rustic Potatoes, House Dressing	
WARM BEEF SALAD	12.95/15.50
Warm Sirloin of beef, Cashel blue cheese, Rustic Potatoes, mixed Leaves, House Dressing, Balsamic Glaze & Pesto	

14A SANDWICHES

On Choice of White, Brown Rye, Wholemeal or Gluten Free Bread

BLT – Bacon, Lettuce, Tomato & Mayo	5.95
TOASTED SPECIAL	5.95
Roast Ham, Cheese, Tomato & Onion, House Relish	
SLICED COLD ROAST CHICKEN	6.50
Mixed Kitchen Garden Leaves Salad, Chilli Mayo	
BACON & CHEESE MELT, Red Onion jam	5.95
BRUSCHETTA V	5.95
Tomato, Onion, Cheese, Pesto & Balsamic	
	Add Chicken 8.50
PULLED BBQ PORK BURRITO	7.95
Melted Cheese, Rice, Salsa, Chipotle sauce	
QUESADILLA	8.50
Sliced Chicken, Avocado, Salsa, Peppers & Cheese	

BURGERS

In a soft Bun with Lettuce, Tomato & Onion

CLASSIC IRISH BEEF BURGER	7.50
WITH CHEESE	8.50
WITH BACON & CHEESE	9.50
CHICKEN BREAST BURGER	7.95
PULLED BBQ PORK BURGER	7.95
DIRTY BURGER, BEEF, BBQ PORK & CHEESE	10.95
FALAFEL BURGER V	8.95
Served in a Pitta with tomato, cucumber & lettuce	
PORTOBELLO BURGER V	9.95
Mushroom, Roast Pepper, Crushed Avocado	
FRIES	
HOUSE CUT CHIPS	3.50
SHOESTRING FRIES	3.50
SWEET POTATO FRIES	4.95

EXTRA TOPPINGS

Mozzarella Cheese	1.00	Sauté Onions	1.55
Blue Cheese	1.60	Pepper Sauce	1.50
Grilled Bacon	1.95	Garlic Butter	1.50
Fried Egg	1.20	Grilled Halloumi	1.95

SIDES

Creamy Mashed Potato	3.50	Basket of Bread	3.50
Wilted Spinach	4.50	Garlic Bread	2.50
House Side Salad	4.50	with Cheese	3.50
Mixed Vegetables	3.95		

If you have a food allergy or intolerance, please inform a member of our Team. The food allergens used in the preparation of our food can be viewed in our allergen book, please ask a member of our team.

MAINS

FISH & CHIPS	13.95
Mushy Peas, Tartar Sauce	
STEAK SANDWICH	14.50
Mushrooms & Onions, Salad, Home cut Chips	
CHICKEN PITTA	11.95
Grilled Chicken, Chilli Mayo, Salad in a Toasted Pitta, House chips	
GOUJONS OF CHICKEN	11.95
Garlic Dip, side Salad, House Cut Chips	
BEEF LASAGNE	11.95
Layers of Pasta & Beef Bolognese Topped with Cheese Sauce, garlic Bread	
PENNE POLLO	12.50
Penne with Chicken, Mushrooms, Onions & Basil, White Wine Cream Sauce	
HOUSE CURRY GF	Chicken 12.95
Served with Rice	Beef 14.95
Poppadam & Mango Chutney	Prawn 15.95

VEGAN

CRUSHED AVOCADO ON TOAST	7.95
Lime, Chilli, Tomato & Rocket	
PENNE PESTO	9.95
Penne with Green Beans, Rocket, Tomatoes Sundried Tomato Pesto	
KITCHEN GARDEN SALAD	9.95/13.50
Quinoa, Butternut Squash, Sweet Potato, Beetroot, Roast Peppers, & Rocket, Citrus Dressing	
VEGETARIAN/VEGAN CURRY	12.95
Served with Rice & Mango Chutney	
VEGETABLE STIR FRY	11.95
Chilli & Soya Sauce, Sesame Seeds, Served with Rice	

BEVERAGES

C O F F E E	<i>Reg/Lge</i>
AMERICANO	2.60/2.80
FLAT WHITE COFFEE	2.80/3.10
DECAFF	2.60
CAPPUCCINO	2.80/3.20
CAFÉ LATTE	2.95
CAFÉ MOCHA	3.20
ESPRESSO	2.30/2.70
EXTRA SHOT	0.70
HOT CHOCOLATE	2.95
FLAVOURINGS	0.65
Vanilla, Hazelnut, Caramel	
T E A	
TEA/ DECAF TEA	2.30
LOOSE LEAF HERBAL TEA	2.60
GREEN/PEPPERMINT/CHAMOMILE/EARL GREY/MIXED BERRY	

COLD DRINKS

GLASS OF MILK	1.55/2.10
JUICES	3.10/4.10
Orange / Apple /Cranberry /Pineapple/Grapefruit	
MINERAL WATER (STILL/SPARKLING)	2.65/3.65
COCA COLA/ DIET COKE/SPRITE/ FANTA	2.80

One Bill Per Table

Please settle your bill at your table.

WINES

Glass/ Carafe /Bottle
150ml / 500ml /750ml

WHITE

JEAN BALMONT SAUVIGNON BLANC | FR 5.50 16.50 22.00
Refreshing, Aromas of Crisp Fruit, Gooseberry, Apple and Lime.

FOUNDSTONE CHARDONNAY | AUS 5.95 17.85 23.00
Unoaked, Lovely soft tropical fruits and orange zest on the palate

CORTE VIGNA PINOT GRIGIO | IT 6.00 18.00 23.50
A Light, Dry, Floral Style Wine with Racy Balanced Fruit.

KAPUKA SAUVIGNON BLANC | NZ 6.50 19.50 28.50
Excellent Marlborough White, Fresh, Crisp with Lively Fruit

RED

VALDEMORO MERLOT | CL 5.90 17.70 22.00
A Smooth, Fruity Medium Bodied Red, Enjoy!

LE PETIT GITE Cabernet Sauvignon | Fr 5.95 17.85 23.00
Soft, Fruity, Well Balanced with a Soft Tannin Finish

CALEO MONTEPULCIANO D'abruzzo | It 6.50 19.50 24.50
Full Bodied with a Well-Balanced Finish.

FINCA LA LINDA MALBEC | AR 6.50 19.50 24.50
Velvety and Elegant with a Good Structure and Volume.

BERONIA CRIANZA RIOJA | SP 7.50 22.50 29.90
Beautifully Balanced Wine with Ripe Fruit Flavours.

PROSECCO

PROSECCO | IT snipe 9.95 btl 35.00
Fresh and Vibrant with a Delicate Crisp Finish.

ROSE

PINOT GRIGIO ROSE | IT 5.95 17.85 23.00
Delicate and Fresh with Strawberry and Cherry Flavours

BEER & CIDER

HEINEKEN, CORONA, COORS LIGHT	5.50
ORCHARD THIEVES CIDER	5.70
HEINEKEN 00	5.00