



STARTERS

SPICY CHICKEN WINGS, Blue Cheese Dip	7.95/12.95
CHEF JOE'S CHICKEN LIVER PATE <i>GF Option</i> Toasted Bread, Cumberland Sauce	7.95
CHEFS SOUP OF THE DAY, House Bread, <i>V GF Option</i>	5.50
TIGER PRAWNS PIL PIL <i>GF Option</i> Garlic, Chillies, Olive Oil, Dipping Bread	9.95
HALOUMI STICKS, Sweet Chilli Dip	6.95
BRUSCHETTA <i>V</i> Tomato, Onion, Mozzarella Cheese, Pesto & Balsamic	6.95
CRUSHED AVOCADO DIP with TORTILLA CHIPS <i>VG</i>	5.95

SALADS

KITCHEN GARDEN, Citrus Dressing <i>VG</i> Quinoa, Butternut Squash, Sweet Potato, Beetroot, Roast Peppers, & Rocket,	9.95/13.50
WARM BREAST OF CHICKEN SALAD Grilled Chicken on Mixed Leave Salad, Rustic Potatoes, House Dressing	9.95/13.50
WARM BEEF SALAD HOUSE DRESSING Warm Sirloin of Beef, Cashel Blue Cheese, Rustic Potatoes, Mixed Leaves, Balsamic Glaze & Pesto	12.95/15.50

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 <i>V</i> Served in a Pitta with tomato, cucumber & lettuce	8.95
PORTOBELLO BURGER <i>V</i> Mushroom, Roast Pepper, Crushed Avocado	9.95

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		

MAINS

FISH & CHIPS Mushy Peas, Tartar Sauce	14.95
ROAST FILLET OF SALMON Mixed Vegetable, Creamed Potato, Hollandaise Sauce	17.95
PRIME IRISH 8oz SIRLOIN STEAK With Portobello Mushroom, Sauté Onions & House Chips, Pepper Sauce or Garlic Butter	21.50
ROAST BREAST OF CHICKEN, CHORIZO CREAM Creamed Potato, Mixed Seasonal Vegetables	16.95
BEEF LASAGNE Layers of Pasta & Beef Bolognese Topped with Cheese Sauce, Garlic Bread	12.95
PENNE POLLO IN A CREAM SAUCE Penne with Chicken, Mushrooms, Onions & Basil, White Wine	13.95
PENNE PRAWNS Tiger Prawns, Chorizo, Chilli, Spring Onion, Garlic & Pesto	17.95
HOUSE CURRY <i>GF</i> Served with Rice	Chicken 14.95 Beef 16.95
Poppadum & Mango Chutney	Prawn 19.95

VEGAN

PENNE PESTO Green Beans, Rocket, Tomatoes, Sundried Tomato Pesto	11.95
KITCHEN GARDEN SALAD Quinoa, Butternut Squash, Sweet Potato, Beetroot, Roast Peppers, & Rocket, Citrus Dressing	9.95/13.50
VEGETARIAN/VEGAN CURRY Served with Rice & Mango Chutney	13.95
VEGETABLE STIR FRY Chilli & Soya Sauce, Sesame Seeds, Served with Rice	13.95

W I N E S

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

WHITE

1. JEAN BALMONT SAUVIGNON BLANC | Fr 5.50 16.50 22.00
Refreshing, Aromas of Crisp Fruit, Gooseberry, Apple and Lime.
2. FOUNDSTONE CHARDONNAY | AUS 5.95 17.85 23.00
Unoaked, Lovely soft tropical fruits and orange zest on the palate
3. CORTE VIGNA PINOT GRIGIO | IT 6.00 18.00 23.50
A Light, Dry, Floral Style Wine with Racy Balanced Fruit.
4. KAPUKA SAUVIGNON BLANC | NZ 6.50 19.50 28.50
Excellent Marlborough White, Fresh, Crisp with Lively Fruit
5. ALBARIÑO SALTERIO | SP 26.50
Refreshing, Aromas of Gooseberries and Ripe Melon
6. KLEINE ZALZE BUSH VINES CHENIN BLANC | SA 27.00
Ripe, Tropical Fruit Flavours with a Soft, Round Finish.
7. PICPOUL DE PINET, DOMAINE SAINTE-ANNE | FR 28.50
Citrusy, Soft. Delicate and Fresh.

RED

8. VALDEMORO MERLOT | CL 5.50 17.70 22.00
A Smooth, Fruity Medium Bodied Red, Enjoy!
9. LE PETIT GITE Cabernet Sauvignon | Fr 5.95 17.85 23.00
Soft, Fruity, Well Balanced with a Soft Tannin Finish
10. CALEO MONTEPULCIANO D'abruzzo | It 6.50 19.50 24.50
Full Bodied with a Well-Balanced Finish.
11. FINCA LA LINDA MALBEC | AR 6.50 19.50 24.50
Velvety and Elegant with a Good Structure and Volume.
12. BERONIA CRIANZA RIOJA | SP 7.50 22.50 29.50
Beautifully Balanced Wine with Ripe Fruit Flavours.
13. TEMPUS TWO SILVER SERIES SHIRAZ | AUS 24.00
Medium Bodied with Sweet Plums and Jammy Fruits.
14. ELEVE PINOT NOIR | FR 27.50
Lightly Oaked Full of Fruity Aromas.

S P A R K I N G & R O S E

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

PROSECCO

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

ROSE

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

B E E R S & C I D E R

- | | |
|-----------------------|------|
| HEINEKEN | 5.50 |
| CORONA | 5.50 |
| COORS LIGHT | 5.50 |
| ORCHARD THIEVES CIDER | 5.70 |
| HEINEKEN 00 | 5.00 |

C O L D D R I N K S

- | | |
|--|-----------|
| GLASS OF MILK | 1.55/2.10 |
| JUICES | 3.10/4.10 |
| ORANGE JUICE / APPLE JUICE/CRANBERRY JUICE
PINEAPPLE JUICE/GRAPEFRUIT JUICE | |
| MINERAL WATER (STILL/SPARKLING) | 2.65/3.65 |
| COCA COLA/ DIET COKE/SPRITE/ FANTA | 2.80 |

B E V E R A G E S

COFFEE

- | | <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
VANILLA, HAZELNUT, CARAMEL | 0.65 |

TEA

- | | |
|---|------|
| TEA/ DECAF TEA | 2.30 |
| LOOSE LEAF HERBAL TEA
GREEN/PEPPERMINT/CHAMOMILE/EARL GREY/
MIXED BERRY | 2.60 |

One Bill Per Table

Please settle your bill at your table.

Thank You