NB: SUBJECT TO CHANGE

LUNCH SPECIALS (12pm - 5pm Everyday)

BRUNCH

BREAKFAST HASH Potato Chunks, Spinach, Tomatoes, 2 Poached egg, Hollandaise Sauce	10.50	CRUSHED AVOCADO ON TOAST Lime, Chilli, Tomato & Rocket ADD POACHED EGG
EGGS BENEDICT Poached Eggs with Bacon on Toast Topped w Hollandaise	9.95 <i>v</i> ith	AMERICAN STYLE PANCAKES, Lemon & Maple Syrup (V) Bacon & maple Syrup
EGGS FLORENTINE Poached Eggs with Spinach on Toast Topped Hollandaise	9.95 with	ALL DAY BREAKFAST 2 Sausages, 2 Bacon, Mushrooms, Egg, Pudding, Tomato, Rustic Potatoes & Toast
CREAMY MUSHROOMS ON TOAST V	6.95	

14A SANDWICHES -

On Choice of White, Brown Rye, Wholemeal. (Gluten Free Bread €1 extra) ADD HOUSE CHIPS 3.95

BLT Bacon, Lettuce, Tomato & Mayo	7.95	Tomato, Onion, Cheese, Pesto & Balsamic	7.95
TOASTED SPECIAL	8.50		9.95
Roast Ham, Cheese, Tomato & Onion, House Relish		BBQ PULLED PORK BURRITO Melted Cheese, Rice, Salsa, Chipotle sauce.	9.95
14A OPEN CHICKEN SANDWICH Sliced Chicken Breast, Mixed Garden Leaf Salad, Chilli Mayo	8.50	QUESADILLA Sliced Chicken, Avocado, Salsa,	9.95
BACON & CHEESE MELT 7.50 with Red Onion jam	Peppers & Cheese		
	🕅	1ains	

15.50

STEAK SANDWICH

Mushrooms & Onions, Salad, Home cut Chips

CHICKEN PITTA	13.95
Grilled Chicken, Chilli Mayo, Salad	
in a Toasted Pitta. House chips	

GOUJONS OF CHICKEN Garlic Dip, side Salad, House Cut Chips 13.95

8.50

10.50

6.95 9.95

11.95

WE USE ONLY THE FRESHEST HIGH-QUALITY INGREDIENTS THAT ARE LOCALLY SOURCED AND ORGANIC, WHENEVER POSSIBLE, TO MAKE UP OUR DIVERSE MENUS. MANY OF OUR DISHES FEATURE VEGETABLES, HERBS AND FRUIT GROWN AND HARVESTED BY US IN OUR OWN KITCHEN GARDEN.

STARTERS

SOUP OF THE DAY (V) (GF Op House Bread	otion)	6.50		S PIL PIL (GF Option) Olive Oil, Dipping Bread	11.95
SPICY CHICKEN WINGS Blue Cheese Dip		8.95/14.95	HALLOUMI STIC Sweet Chilli Dip		7.50
CRUSHED AVOCADO DIP (Vo with Tortilla Chips	G)	6.95	BRUSCHETTA (\ Tomato, Onion,	/) Mozzarella Cheese, Pesto &	7.95 Balsamic
				Add Chicken	9.95
			ADS —	-	
		UAL	ADO		
KITCHEN GARDENS SALAD,			WARM CHICKE	N SALAD	13.95
CITRUS DRESSING (VG)		13.50		on Mixed Leave Salad,	
Quinoa, Butternut Squash, S			Rustic Potatoes	s, House Dressing	
Beetroot, Roast Peppers, & R	locket,		WARM BEEF SA		15.95
ADD CHICKEN		17.50		Beef, Cashel Blue Cheese,	10.70
				s, Mixed Leaves, Balsamic	
			Glaze & Pesto		
		PUD	GERS —		
in	a Pup with I	Lettuce, Tomato & C		Joma Cut China	
CLASSIC IRISH BEEF BURGEF		12.95	DIRTY BURGER		16.95
WITH CHEESE	-	13.95	Beef, Bbg Pork		10.75
WITH BACON		14.95			17.05
			BBQ PULLED PO	ORK BURGER	13.95
CHICKEN BREAST BURGER		13.50	PORTOBELLO B		13.95
FALAFEL BURGER (V) Served In a Pitta with tomato cucumber & lettuce.),	13.95	Mushroom, Roa Avocado	st Pepper, Crushed	
			OPPINGS -	AL	
Mozzarella Cheese	1.00	Grilled Halloumi	2.95	Pepper Sauce	1.50
Fried Egg	1.60	Grilled Bacon	2.00	Garlic Butter	1.50
Sauté Onions	1.55	Blue Cheese	1.60	Como Battor	1.00
Source Onions	1.55	DIGE CHEESE	1.00		

		— MAI	NS	7 - / .	1 2 2	1
FISH & CHIPS Mushy Peas, Tartar Sauce ROAST BREAST OF CHICKEN, IN A CHORIZO CREAM Creamed Potato, Mixed Seasonal Vegeto		16.95	ROAST FILLET OF SALMON Mixed Vegetable, Creamed Potato, Hollandaise Sauce		e, Creamed Potato,	19.95
		17.95 ables	PRIME With F & Hou	25.95 er		
HOUSE CURRY (GF) Poppadum & Mango Chutr Served with Rice	ney		with S	T <mark>IR-FRY,</mark> esame Se d with Ric	eeds, Chilli & Soya Sauce, e	
	Chicken Vegetable Beef Prawn	14.95 14.95 18.95 19.95			Chicken Vegetable Beef Prawn	14.95 14.95 18.95 19.95
SIDES	TIGWIT	17.75				17.75
House Cut Chips	3.95	Basket Of Bread		3.95	Wilted Spinach	4.95
String Fries	3.95	House Side Salad		4.95	Garlic Bread	2.95
Sweet Potato Fries	4.95	Creamy Mashed Po	otato	3.95	Garlic Bread With Cheese	e 3.95
Cheesy Garlic Fries	6.50	Mixed Vegetables	TA	3.95		
BEEF LASAGNE Layers of Pasta & Beef Bolc Sauce, Garlic Bread	ognese Toppe	13.95 d with Cheese	PENNI Green	E PESTO V Beans, R ied Tomat	ocket, Tomatoes,	13.95
PENNE POLLO Penne with Chicken, Mushra & Basil with a White Wine C		14.95	Tiger I		S horizo, Chilli, sarlic & Pesto	17.95
IF YOU HAVE A FOO	D OR DRINK Angredients are lis	sted on the menu. We car	ANCE,	ES PLEASE IN antee the to	NFORM A MEMBER OF OUR otal absence of allergens.	TEA
		mation on the fourteen le				

PLEASE SEE REVERSE SIDE FOR LUNCH SPECIALS \rightarrow