

4 COURSES €35 OR A LA CARTE

STARTERS

Herb croutons, anchovies, crispy Andarl Farm bacon, parmigiano & dressing (WHI, FH, MK, MD, EG)

DESSERT

Gluten Free White Chocolate & Raspberry Cheesecake	€8.00
Served with fresh cream & coulis sauce (GF, MK, EG, SY)	
Homemade Belgian Chocolate & Almond Brownie Served with vanilla ice cream (WHI, MK, EG, SY, TN)	€8.00
Sticky Toffee Pudding	€8.00
Apple Crumble	€8.00
Tea	€3.00
Coffee	€3.60

MAINS

Roast Salmon Darne	€19.50
Topside Irish Roast Beef	€18.50
Grilled 6oz Hereford Sirloin Steak Sandwich Served with Dijon mayo, caramelized onions and salad (WHI, MD, EG)	€19.50
Golden Chicken Breast Served creamy mash, roast potato vegetables and a pepper sauce (WHI, EG, MK, CY, SP)	€17.50
Traditional Lamb Stew Served with potato (MK, CY, SP)	€18.00
Mediterranean Vegetable Linguine With peppers, courgetti, onions and tossed with wine & garlic cream sauce (whi, MK, CY, SP)	€16.50
Add chicken €4 / Add Garlic prawns €5 (cs)	



PN = Peanuts, EG = Eggs, MS = Molluscs, TN = Tree Nuts, MK = Milk, CY = Celery,
SE = Sesame, SY = Soya, MD = Mustard, WH = Wheat, FH = Fish, SP = Sulphites,
LP = Lupin, CS = Crustaceans, WH1 = Wheat Flour, WH2 = Semolina,
WH3 = Wholemeal, WH4 = Wheat Bran, WH5 = Rye, LP1 = Barley, LP2 = Oats,
GF = Gluten Free, VG = Vegan