GROUP MENU

Starter • Mar Thús

CHEFS SOUP OF THE DAY
homemade Guinness bred
1o.1w.7.8.9.

CLASSIC CAESAR SALAD
Cos lettuce, croutons, bacon, olive,
warm chicken, creamy Caesar dressing
1w.3.4.5.7.8.10

CONNACHT CRISPY WINGS
homemade BBQ sauce, celery, blue cheese dip
3.6.7.8.10.11

SMOKED STREAKY BACON
Kelly’s black pudding, rocket, poached egg, balsamic dressing
1o.1w.3.10

Main courses • Príomhchursaí

GRILLED 8OZ RIB EYE STEAK
chimichurri and fresh herbs sautéed potato, green beans, roast vine tomato
7.9.12  (STEAK SUPPLEMENT €5.00)

ROAST OF THE DAY
creamed potato, seasonal vegetables, rich gravy
1w.3.6.7.8.12

BAKED FILLET OF SALMON
fennel, apple and celery salad, roast baby potatoes, basil velouté
4.7.9

MARINATED SUPREME OF CHICKEN
tagine style, lemon, saffron, apricot, roast almonds, baby potato, olives, hot couscous
7.9.12

SRI LANKAN STYLE CURRY
roasted vegetables, medium spiced coconut sauce, basmati rice, warm naan bread
1w.7.8 vegan

Desserts • Milseoga

APPLE PIE
vanilla ice cream or cream
1w.3.6.7.8

CHOCOLATE BROWNIE
cream and chocolate sauce
1w.3.7.8

FRESHLY BREWED TEA OR COFFEE