

# 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

#### Allergens

1b Gluten-Barley, 1o Gluten-Oats, 1r Gluten-Rye, 1w Gluten-Wheat, 2 Crustacean, 3 Egg, 4 Fish, 5 Peanut, 6 Soybean, 7 Dairy, 8a Nuts-Almonds, 8c Nuts-Cashew, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs 