

STARTERS | MAR THÚS

CHEF'S SOUP OF THE DAY 7.25

homemade Guinness bread
1b.1o.1w.3.8.9 V.VG.GF available

SALMON GOUJONS 11.75

white cabbage & soya sauce slaw,
basil & garlic sauce
1w.3.4.6.11

ATLANTIC SEAFOOD CHOWDER 10.50

homemade Guinness bread
1b.1o.1w.2.3.4.7.8.9.12.14 GF available

CONNACHT CRISPY CHICKEN WINGS

SMALL 11.75 | LARGE 18.25

homemade BBQ sauce, celery,
blue cheese dip 1w.3.7.9.12

SAUTÉED WINTER GREEN VEGETABLES MEDLEY 10.75

light pistachio & basil pesto, toasted focaccia 1w.3.7.8p V

SALADS AND SANDWICHES | SALEÍD AGUS CEAPAIRÍ

ADD SOUP OR CHIPS 5.00 | BOWL OF CHOWDER 7.00

HAM & CHEESE CROISSANT 10.75

light Dijon mustard & honey bechamel,
rémoulade slaw, seasonal side salad 1w.3.7.10

ROAST TURKEY SANDWICH 10.75

apricot & raisin stuffing, cranberry & mayonnaise
sauce, rocket, Bretzel multi seed bread
1w.3.7.10

TOASTED BEEF & FETA BAGUETTE 11.50

shredded beef, feta mousse, grilled aubergine,
courgette, homemade sunblush tomato, humus,
salad garnish 1w.3.7.10

SPICY VEGAN CHICKPEA SANDWICH 10.50

curry, cumin & tahini vegan mayonnaise sauce,
pickle cucumber, red onion,
multiseed bredzel 1w.6.9.10.11 V.VG

CHICKEN CAESAR SALAD 17.50

crispy bacon, homemade croutons, black olives,
cos lettuce, Caesar dressing, parmesan shavings
1w.7.8p.11 GF.V available

CHULCHOILL GOATS CHEESE SALAD 16.50

toasted sesame, honey, roasted pecan & maple
syrup, pomegranate, beetroot, smoked lardon,
raspberry dressing 7.8p.10.11 GF.V

WARM BUTTERNUT & QUINOA SALAD 16.50

roasted butternut, grilled courgette,
sautéed kale, dried cranberry, pine kernel,
Dijon dressing 8k.8p.10 GF.V.VG

MAIN COURSES | PRÍOMHCHURSAÍ

HOMEMADE 8OZ BEEF BURGER 19.75

sautéed onion, beef tomato, homemade burger
sauce, melted Applewood cheese,
glazed brioche bun, chips 1w.3.7.10 GF available

CLASSIC FISH & CHIPS 20.50

light battered cod, tartar sauce,
homemade pea & mint puree
1w.3.4.7

MARINATED CHICKEN SUPREME 20.50

cream potato, sautéed broccolini,
wild berry sauce 7.10 GF

ROAST OF THE DAY 21.00

please ask your server

BRAISED LAMB STEAK 19.75

savoury pearl barley, red wine & raisin sauce,
sautéed green beans 1b.7.9.12

HOMEMADE BOMBAY CURRY 18.00

roasted vegetables, basmati rice, poppadum
1w.9.10 V, VG, GF available
ADD CHICKEN 2.50

BAKED AUBERGINE PARMIGIANA 18.25

tomato ragout, mozzarella, fresh parmesan,
garlic bread 1w.7.9 V

CATCH OF THE DAY 21.50

please ask your server

SIDES | AR AN TAOBH 5.75

- CHIPS 1w GF available • SIDE SALAD 10 GF • SWEET POTATO FRIES 1w GF available • CREAMED POTATO 7 GF
- ONION RINGS 1w.3.7 • GARLIC BREAD 1w.7 • STEAMED SEASONAL VEGETABLES 7 GF

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, 8h Hazlenuts, 8p Pine Kernels, 9 Celery,
10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs V vegetarian, VG vegan, GF gluten free
Nuts, shellfish, gluten and dairy are used in our kitchen so we cannot guarantee 100% risk free environment

For each
order of a
Caesar salad,
€1 will be donated
to our chosen charity.

