

STARTERS | MAR THÚS

CHEF'S SOUP OF THE DAY 6.75
homemade Guinness bread
1b.1o.1w.3.7.8.9 V

CONNACHT CRISPY CHICKEN WINGS
SMALL 10.50 | LARGE 15.75
homemade BBQ sauce, celery,
blue cheese dip 1w.7.9.12

ATLANTIC SEAFOOD CHOWDER 9.75
homemade Guinness bread
1b.1o.1w.2.3.4.7.8.9.12.14

WILD MUSHROOM BRUSCHETTA 9.50
wild mushrooms, spinach, parmesan shavings,
rocket, pesto dressing 1w.3.7.8.11 V

SALADS AND SANDWICHES | SALEÍD AGUS CEAPAIRÍ

ADD SOUP OR CHIPS 3.50 | BOWL OF CHOWDER 4.50

HOME BAKED HAM & CHEESE ON RUSTIC BAGUETTE 9.50
grilled gammon, mature cheddar, Dijon mayonnaise, coleslaw
1r.1w.3.6.7.10.11

BUFFALO CHICKEN WRAP 9.50
grilled chicken marinated in paprika & hot sauce,
crispy lettuce, grated carrot, cheddar cheese
1b.1w.3.6.7.9.10

CHICKEN CAESAR SALAD 14.25
crispy bacon, homemade croutons, black olives,
cos lettuce, Caesar dressing, parmesan shavings
1w.3.7.10 - gluten free available

OPEN SALMON SANDWICH 10.95
cream cheese, dill & roasted sesame seed mayonnaise,
toasted sourdough bread, vine tomato salsa
1b.1w.3.6.7.9.10

WARM GOATS CHEESE SALAD 14.25
crispy lardon, maple syrup coated walnuts,
crispy baguette croutons, beetroot, honey dressing
1w.7.8w.10.12

FLASH STEAK SANDWICH 17.25
roasted onions, grilled mushrooms, rocket,
tomato relish & mayonnaise, toasted focaccia, chips
1r.1w.3.6.7

VEGAN SALAD 12.50
green lentil, roasted courgettes, marinated carrots,
celery in lemon & mint, beetroot, roast organic tofu,
soya yogurt & treacle dressing
6 V GF

MAIN COURSES | PRÍOMHCHURSAÍ

HOMEMADE 8OZ BEEF BURGER 16.95
iceberg lettuce, beef tomato, candy bacon,
melted applewood cheese, tomato relish & mayonnaise,
toasted brioche, chips
1w.3.7.11.12 GLUTEN FREE AVAILABLE

PASTA POMODORO 14.50
tagliatelle pasta, roasted Mediterranean vegetables,
pomodoro tomato sauce
1w.3.9.12 V
ADD CHICKEN 3.00

CLASSIC FISH & CHIPS 17.25
light battered cod, tartar sauce,
homemade pea & mint puree
1w.3.4.7

BAKED CHICKEN SUPREME 16.50
chicken marinated with garlic, thyme & saffron, sauteed
potatoes, marinated courgette ribbons, crushed green
olives, passata reduction
7.9.12 GF

HOMEMADE BOMBAY CURRY 14.50
roasted vegetables, basmati rice, poppadum
1w.9.10 V GLUTEN FREE AVAILABLE
ADD CHICKEN 3.00

GRILLED FILLET OF COD 17.50
leek, chives & white wine sauce, sauteed risoni, garlic
butter, spring onions
1w.7.12

CATCH OF THE DAY SPECIAL 17.50
please ask your server

ROAST OF THE DAY SPECIAL 16.50
please ask your server

SIDES | AR AN TAOBH 4.50

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

DESSERTS | MILSEOGA

APPLE PIE 7.25
caramel sauce, vanilla ice cream, fresh cream
1w.3.6.7

SELECTION OF GLENOWN ICE CREAM 7.25
wafer, chocolate sauce, cream
1w.3.6.7 gluten free available

NUTELLA BROWNIE 7.25
chocolate sauce, vanilla ice cream
3.6.7.8a.8h GF

BAILEYS CHEESECAKE 7.25
chocolate sauce, fresh cream
3.6.7.8a 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, 9 Celery,
10 Mustard, 11 Sesame seeds, 12 Sulphur, 13 Lupin, 14 Molluscs V vegetarian, VG vegan, GF gluten free