

EARLY BIRD

SERVED 3PM - 7PM DAILY

TWO COURSES - €24.50 PER PERSON

STARTERS

HOMEMADE SOUP OF THE DAY

With a freshly baked bread roll (G1, MK, CY S)



Option Available

CHILLI BEEF NACHOS

Topped with cheese, salsa & sour cream (S, MK)



Options Available

BUBBLE PRAWNS

Sweet chilli battered prawns served with garlic mayo dip & mixed salad leaves (G1, C, E, MD)

CRISPY CHICKEN WINGS

Tossed in sauce of your choice. Served with mixed leaves & garlic mayo dip

- Plain
- Tossed in BBQ sauce (G2, MD)
- Tossed in Buffalo sauce (G1, MK, SS)

GARLIC BREAD

With house salad (G1, MK, MD)

DIETARY INFORMATION

G: Cereal containing Gluten (1: Wheat, 2: Barley, 3: Rye, 4: Oats), C: Crustaceans, E: Eggs, F: Fish, P: Peanuts, S: Soybeans, MK: Milk, N: Nuts, CY: Celery, MD: Mustard, SE: Sesame, SS: Sulphates, L: Lupin, M: Molluscs.



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

MAINS

Mains are served with a side of your choice

GOLDEN FRIED CHICKEN GOUJONS

With a duo of dips (G1, MK, E, MD)

BACON & CHEESE BURGER

Chargrilled 6oz beef burger, with bacon & cheese, served on a toasted brioche bap with lettuce, tomato & side of coleslaw (G1, MK, E, MD)



Option Available

HOMEMADE CHICKEN CURRY

Coconut curry with succulent chicken and vegetables, served with steamed rice & a poppadum (CY, MD, S)



Options Available

SPAGHETTI WITH BEEF BOLOGNESE

Hearty beef and tomato ragù served with spaghetti & parmesan (G1, MK, S)

CLASSIC CHICKEN & BACON SALAD

Succulent pan fried chicken strips & crispy bacon served on a bed of mixed salad, sauté garlic potatoes & our house dressing (S, SS, MD, MK)



SIDES

SKINNY FRIES (SS, S)

REGULAR CHIPS (SS, S)

MASH (MK, SS)

GARLIC POTATOES (MK, SS, S)

SIDE SALAD (E, MK, MD)

SUNDAY LUNCH

SERVED 12PM - 3PM SUNDAYS

THREE COURSES + TEA/COFFEE - €32.95 PER PERSON

STARTERS

HOMEMADE VEGETABLE SOUP



Option Available

With a freshly baked bread roll (G1, MK, CY S)

CREAMY CHICKEN & MUSHROOM VOL AU VENT



Option Available

Served with mixed salad leaves (G1, MK, MD)

FRESH CHICKEN CEASER SALAD

Mixed with bacon, croutons, parmesan & Ceasar dressing (G1&2, MK, E, MD)

CRISPY GARLIC MUSHROOMS



Served with garlic mayo & mixed leaves (G1, MK, E, MD)

MAINS

TRADITIONAL TURKEY & HAM

With a sage & onion stuffing (G1, MK, S)

GRILLED CHICKEN ESCALOPE

Drizzled in pepper sauce (G1, MK, S)

OVEN BAKED SALMON



Served with lemon & cream sauce (MK, F)

SLOW COOKED PRIME IRISH BEEF

Served with a yorkshire pudding & gravy (G1, MK, S)

All of the above are served with creamed potatoes (MK), roast potatoes and vegetables

VEGETARIAN ENCHILADAS



Topped with cheese, served with mixed salad leaves & chips (G1, MK, MD)

Vegan option available on request

DESSERTS

CHEFS ASSIETTE OF DESSERTS

TEA & COFFEE

DIETARY INFORMATION

Allergens- G: Cereal containing Gluten (1: Wheat, 2: Barley, 3: Rye, 4: Oats), C: Crustaceans, E: Eggs, F: Fish, P: Peanuts, S: Soybeans, MK: Milk, N: Nuts, CY: Celery, MD: Mustard, SE: Sesame, SS: Sulphates, L: Lupin, M: Molluscs.



GLUTEN FREE



DAIRY FREE



VEGETARIAN



VEGAN