

# HOT PLATES

## LASAGNE | €19

Ragoût of Irish Beef, Mozzarella Cheese, Garden Salad, Toasted Pesto Focaccia (1w,7)

## PAPPARDELLE | €19

Smoked Pancetta, White Wine Cream Sauce, Baby Spinach, House Pesto (Vegetarian - ask your server) (1w,3,7,8pc,12)

## CHICKEN RANCH BURGER | €17

Fried Buttermilk Chicken, Frank's Hot Sauce, Homemade Slaw, Beef Tomato, Cos Lettuce & Blue Cheese Ranch in a Brioche Bun, French Fries (1w,3,7,10)

## TRADITIONAL BEER BATTER FISH & CHIPS | €19

Crispy Caper, Lemon & Saffron Aioli, Crushed Peas, Lemon, French Fries (1w,3,4)

## HOMEMADE 8OZ IRISH HEREFORD THYME & GARLIC BEEF BURGER | €18

Bandon Cheddar, Chipotle Sauce, Jalapenos, Crispy Onions, Beef Tomato, Cos Lettuce, Brioche Bun, Homemade Slaw, French Fries (1w,3,7,10,12)

## PAN-FRIED FILLET OF HAKE | €21

New Season Baby Potatoes, Roast Honey Glazed Parsnip & Carrot, Tenderstem Broccoli, Roast Red Pepper Coulis, Hollandaise Sauce (3,4,7,10)

## HOT STICKY WINGS | €11

House BBQ Sauce, Celery & Carrot, Cashel Blue Cheese Dip (1w,6,7,9)

## ROAST OF THE DAY | €19

Please ask your server

# SIDES

## FRENCH FRIES | €5

## SWEET POTATO FRIES | €5

## SIDE SALAD, HOUSE DRESSING (10) | €5

## TENDER STEM BROCCOLI CHILLI & GARLIC OIL | €5

## RICH BUTTERY MASHED POTATO (7) | €5

# SOUPS & SANDWICHES

## SOUP OF THE DAY | €7

Served with Salted Irish Butter, Brown Treacle Soda Bread (1w,7)

## WILD ATLANTIC WAY SEAFOOD CHOWDER | €12

Selection Of Fish, House Vegetables, White Wine Cream Sauce, Brown Soda Treacle Bread (1w,4,7,12)

## OPEN STEAK SANDWICH | €21

Irish Beef Julienne, Chilli & Garlic Oil, Melted Cheese, Dijon Mustard, Wild Rocket, Jameson Peppercorn Sauce on Focaccia, with French Fries (1w,3,7,10)

## VIENNA BREAD TOASTED SPECIAL | €13

Honey Glazed Ham, Red Onion, Beef Tomato & Cheddar Cheese, Mixed Leaves & French Fries (1w,3,7)

## CLUB BAGEL | €15

Crispy Bacon, Grilled Chicken, Free Range Egg, Baby Gem, Beef Tomato, Mayonnaise served with French Fries (1w,3,7,10)

## SMOKED SALMON & PRAWN OPEN SANDWICH | €16

Local Smoked Salmon & Chilli Prawn on Soda Bread, Crispy Baby Gem & Lemon Aioli & French Fries (1o,1w,2,3,4,7,10)

## CAJUN CHICKEN WRAP | €15

Pepper & Red Onion, Crispy Baby Gem, Chipotle Sauce, Melted Cheese served with Garden Salad & French Fries (1w,7)

# SALADS

## IMPERIAL CHICKEN CAESAR | €15

Grilled Chicken, Crispy Baby Gem Lettuce, Croutons, Crispy Bacon, Parmesan, House Caesar Dressing (1w,3,4,7,10)

Add Prawns (2) €4

## BEETROOT & GOATS' CHEESE SALAD | €16

Ardsallagh Goats' Cheese, Roasted Irish Beetroots, Poached Pears, Pickled Beetroot, Savoury Granola, Beetroot Glaze (1o,1w,7,10)

## GREEK TRIO OF QUINOA SALAD | €16

Feta Cheese, Calamari Crisp, Tiger Prawn, Pearl Barley, Red Lentils, Sundried Tomato, Black Olives, Capers, Mango & Papaya Salsa, House Vinaigrette (1b,1w,2,3,7,10,14)



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## DESSERTS

GF - ASK YOUR SERVER

### TROPICAL FRUIT PETIT GATEAU | €9

Vanilla Sablé, Tropical Crèmeux, Tropical Fruit Compôte, Mango Gel, Whipped Vanilla Ganache Glaze (1w,3,7,8)

### CAPPUCCINO CAKE | €9

Hazelnut Sponge, Vanilla Custard, Gianduja Crèmeux, White Chocolate Coffee Mousse, Dark Chocolate Glaze, with Vanilla Ice-Cream (1w,3,7,8h)

### CARAMEL APPLE MOUSSE | €9

Apple & Cinnamon Ragoût, Vanilla Mascarpone Mousse, Spéculoos Breton (1w,3,7)

### BANOFFEE BROWNIE TART | €9

Caramelised Bananas, Whipped Vanilla Ganache (1w,3,7)

### COCONUT CRÈME FRAÎCHE CHEESECAKE | €9

Whipped Ganache, Sablé Biscuit, White Chocolate & Coconut Glaze (1w,3,7,12)



#### Allergen Information

Whilst we will do all we can to accommodate guests with food intolerances and allergies we are unable to guarantee that dishes will be completely allergen-free. Please let us know if you suffer from allergies or have special dietary requirements.

1w WHEAT | 1b BARLEY | 1o OATS | 1r RYE | 2 CRUSTACEANS | 3 EGG | 4 FISH | 5 PEANUT | 6 SOYBEAN | 7 MILK | 8a ALMOND | 8b BRAZIL | 8c CASHEW | 8ch CHESTNUT | 8h HAZELNUT | 8m MACADAMIA | 8pc PECAN | 8ps PISTACHIO | 8w WALNUT | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR | 13 LUPIN | 14 MOLLUSC