



SOUP OF THE DAY	7.00
traditional soda and treacle bread with country butter (1a,7,9,12)	
HEARTY SEAFOOD CHOWDER	11.00
symphony of seafood, diced vegetables, white wine and spring onion velouté (1a,2,4,7,9)	
BBQ/SPICY CHICKEN WINGS	10.95/15.95
marinated chicken wings in Cajun spices, salad and garlic mayo (1a,8,9,12)	
MUSSELS	13.50
fresh mussels steamed with white wine, shallots, garlic, finished in a white wine, lemon and chive broth, served with crusty homemade focaccia	
BRIE BITES	11.95
bite sizes breadcrumbed pieces of brie, served with fresh salad and poached pear puree	
CRISPY FRIED CALAMARI	12.95
with roasted chilli jam and lime mayo	
GARLIC MUSHROOMS	10.95
golden fried mushrooms, house salad and garlic aioli (1a,4,7,12)	
CHICKEN LIVER PÂTÉ	10.95
toasted farm breads (1a,5,7,11,12)	
TEMPURA CAULIFLOWER WINGS	9.95
sticky soy and sesame sauce (V)(1a,4,11,12)	

CAESAR SALAD 11.00/15.00
 baby gem lettuce, croutons, lardons of bacon, toasted pine nuts,
 parmesan cheese and anchovy dressing (1a,3,4,7,8,10)
add chargrilled fillets of chicken to your caesar salad 13.95/17.95
 (1a,3,4,7,8,10)

THE SUPERFOOD GOATS CHEESE SALAD 14.50
 cooked beetroot, olive oil, balsamic vinegar, green beans, mixed leaves,
 cucumber, goats cheese pearls and walnuts (1a,3,6,7,12)

HOMEMADE BEEF BURGER	19.95
grilled 8oz irish beef burger, tomato relish, lettuce and red onion on a brioche bap, with french fries (1a,3,7,8,10,12)	
extra toppings: cheddar cheese +1.00 blue cheese +1.50 bacon +1.50	
MARKET FRESH COD & CHIPS	24.95
pale ale battered fillets of cod, french fries, tartar sauce, mint pea purée (1a,4,7,8,10,12)	
CHARGRILLED 21 DAY AGED 8oz IRISH ANGUS STEAK	27.00
flat cap mushroom, onion rings, french fries and peppercorn sauce (1a,7,12)	
BACON & MUSHROOM CARBONARA	20.95
fresh spaghetti pasta, white wine velouté, grand padano, garlic bread (1a,3,4,7,12)	
SLOW COOKED PORK BELLY	23.95
loughnane's black pudding, sticky carrots, roasting jus (1a,7,9,12)	
CHICKEN & VEGETABLE CASHEW NUT STIR FRY	22.95
sautéed strips of chicken, oriental style vegetables, roasted cashews, soy and chilli sauce (1a,5,6,8,11,12)	
CASTLETROY STEAK SANDWICH	23.95
irish sirloin steak on ciabatta, red onion marmalade, garlic aioli rocket, sautéed mushrooms served with French fries (1a,3,7,10)	
BUTTERMILK CHICKEN FILLET BURGER	19.95
crispy onion rings, cheddar cheese, crisp lettuce, bbq sauce on a brioche bun served with chips (1a,3,7,10,11,12)	
MEDITERRANEAN TOMATO PASTA	18.95
roasted peppers, courgette, onions, cherry tomatoes and garlic, toasted in tomato and herb sauce served with fettuccini	
SPINACH & RICOTTA TORTELLINI	19.95
tomato and cream sauce, aged parmesan, house pesto (1a,3,6,7,8)	
CHICKEN JALPREZI	21.95
chicken in a tomato sauce with red peppers, white onion, mild spices with basmati rice (1a,3,6,7,8)	
SEAFOOD LINGUINE	22.95
linguine pasta tossed with fresh prawns and crab in a creamy white wine and alfredo sauce	
BAKED FILLET OF SEABASS	23.95
sauteed potatoes, broccolini, cherry tomato with a dill cream sauce (4,7,9)	

MARGARITA	16.95
mozzarella, tomato sauce (1a,6,7)	
HAWAIIAN	19.95
mozzarella, tomato sauce, ham, pineapple, sweetcorn, mushroom (1a,6,7)	
PEPPERONI	19.95
mozzarella, tomato sauce, pepperoni (1a,6,7)	
VEGAN	19.95
vegan cheese, mushroom, spinach, sweet corn, sundried tomato (1a,9)	
MEAT LOVERS	19.95
mozzarella, tomato sauce, pepperoni, ham, chicken	
extra toppings: +2.00 per topping	

WARM APPLE CRUMBLE	8.95
vanilla custard and fresh cream (1a,1b,3,7)	
BLACK CHERRY CHEESECAKE	8.95
vanilla ice-cream (1a,3,7)	
RASPBERRY PANNA COTTA	8.95
orange cookies (1a,3,7,8,15)	
CHRISTMAS PUDDING	8.95
brandy butter and custard (1a,3,7,8,15)	
SELECTION OF HOMEMADE GELATO ICE CREAM	8.95
crushed pecan nuts and caramel sauce (3,7,8,15)	
LEMON MERINGUE	8.95
cranberry ice cream (1a,3,7)	

CREAMY MASH POTATO	4.00
FRENCH FRIES	4.00
ONION RINGS	5.00
CHEESY GARLIC BREAD	5.00
SWEET POTATO FRIES	6.00
SELECTION OF VEGETABLES	4.00
SIDE SALAD	5.00

COFFEE	
AMERICANO	3.95
CAPPUCCINO	4.50
LATTE	4.50
ESPRESSO	3.95
FLAVOURED COFFEE (HAZELNUT / CARAMEL / VANILLA)	4.50
MILK SELECTION (OAT / SOYA / ALMOND)	5.00
TEAS	
FRESHLY BREWED TEA SMALL	3.50
FRESHLY BREWED TEA LARGE	7.00
HERBAL TEA SELECTION	3.50
 HOT CHOCOLATE	 4.00
SPECIALISED COFFEES	
IRISH COFFEE	10.50
FRENCH COFFEE	10.50
CALYPSO COFFEE	10.50
BAILEYS COFFEE	10.50

Allergen Index: 1. Cereals Containing Gluten – 1a: Wheat, 1b: Oats, 1c: Barley, 1d: Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/ Sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during Meal Preparation, Cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.

