

# Dinner

menu

## TO START

<b>SOUP OF THE DAY</b> traditional soda and treacle bread with country butter (1a,7,9,12)	7.00
<b>HEARTY SEAFOOD CHOWDER</b> symphony of seafood, diced vegetables, white wine and spring onion velouté (1a,2,4,7,9)	11.00
<b>BBQ/SPICY CHICKEN WINGS</b> marinated chicken wings in Cajun spices, salad and garlic mayo (1a,8,9,12)	10.95/15.95
<b>MUSSELS</b> fresh mussels steamed with white wine, shallots, garlic, finished in a white wine, lemon and chive broth, served with crusty homemade focaccia (1a,4,7,12,14)	13.50
<b>BRIE BITES</b> bite sizes breadcrumb pieces of brie, served with fresh salad and poached pear puree (1a,7,12)	11.95
<b>CRISPY FRIED CALAMARI</b> with roasted chilli jam and lime mayo (1a,4,7,12)	12.95
<b>GARLIC MUSHROOMS</b> golden fried mushrooms, house salad and garlic aioli (1a,4,7,12)	10.95
<b>CHICKEN LIVER PÂTÉ</b> toasted farm breads (1a,5,7,11,12)	10.95
<b>TEMPURA CAULIFLOWER WINGS</b> sticky soy and sesame sauce (V)(1a,4,11,12)	9.95

## SALADS

<b>CAESAR SALAD</b> 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)	11.00/15.00
<b>THE SUPERFOOD GOATS CHEESE SALAD</b> cooked beetroot, olive oil, balsamic vinegar, green beans, mixed leaves, cucumber, goats cheese pearls and walnuts (1a,3,6,7,12)	14.50

## TO FOLLOW

<b>HOMEMADE BEEF BURGER</b> 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	20.95
<b>MARKET FRESH COD &amp; CHIPS</b> pale ale battered fillets of cod, french fries, tartar sauce, mint pea purée (1a,4,7,8,10,12)	24.95
<b>CHARGRILLED 21 DAY AGED 8oz IRISH ANGUS STEAK</b> flat cap mushroom, onion rings, french fries and peppercorn sauce (1a,7,12)	27.00
<b>BACON &amp; MUSHROOM CARBONARA</b> fresh spaghetti pasta, white wine velouté, grand padano, garlic bread (1a,3,4,7,12)	20.95
<b>SLOW COOKED PORK BELLY</b> loughnane's black pudding, sticky carrots, roasting jus (1a,7,9,12)	23.95
<b>CHICKEN &amp; VEGETABLE CASHEW NUT STIR FRY</b> sautéed strips of chicken, oriental style vegetables, roasted cashews, soy and chilli sauce (1a,5,6,8,11,12)	22.95
<b>CASTLETROY STEAK SANDWICH</b> irish sirloin steak on ciabatta, red onion marmalade, garlic aioli rocket, sautéed mushrooms served with French fries (1a,3,7,10)	23.95
<b>BUTTERMILK CHICKEN FILLET BURGER</b> crispy onion rings, cheddar cheese, crisp lettuce, bbq sauce on a brioche bun served with chips (1a,3,7,10,11,12)	20.95
<b>MEDITERRANEAN TOMATO PASTA</b> roasted peppers, courgette, onions, cherry tomatoes and garlic, toasted in tomato and herb sauce served with fettuccini (1a,3,9,12)	18.95
<b>SPINACH &amp; RICOTTA TORTELLINI</b> tomato and cream sauce, aged parmesan, house pesto (1a,3,6,7,8)	19.95
<b>CHICKEN JALPFREZI</b> chicken in a tomato sauce with red peppers, white onion, mild spices with basmati rice (1a,3,6,7,8)	21.95
<b>SEAFOOD LINGUINE</b> linguine pasta tossed with fresh prawns and crab in a creamy white wine and alfredo sauce (1a,2,3,4,7)	22.95
<b>BAKED FILLET OF SEABASS</b> sauteed potatoes, broccolini, cherry tomato with a dill cream sauce (4,7,9)	23.95

## FRESH HOMEMADE PIZZA

<b>MARGARITA</b> mozzarella, tomato sauce (1a,6,7)	16.95
<b>HAWAIIAN</b> mozzarella, tomato sauce, ham, pineapple, sweetcorn, mushroom (1a,6,7)	19.95
<b>PEPPERONI</b> mozzarella, tomato sauce, pepperoni (1a,6,7)	19.95
<b>VEGAN</b> vegan cheese, mushroom, spinach, sweet corn, sundried tomato (1a,9)	19.95
<b>MEAT LOVERS</b> mozzarella, tomato sauce, pepperoni, ham, chicken (1a,9)	19.95

extra toppings: +2.00 per topping

## TO FINISH

<b>WARM APPLE CRUMBLE</b> served with custard and fresh cream (1,1a,3,7,11,12)	8.95
<b>SELECTION OF HOMEMADE GELATO ICE CREAM</b> with marshmallows, berries & topped with caramel sauce (3,7)	8.95
<b>RASPBERRY PANNA COTTA</b> with orange cookies (1a,3,7)	8.95
<b>WHITE CHOCOLATE CREME BRÛLÉE</b> accompanied with shortbread biscuits (1a,3,7)	8.95
<b>BLACK CHERRY CHEESECAKE</b> with vanilla ice cream (1a,3,7)	8.95
<b>PASSION FRUIT MOUSSE</b> with caramel ice cream (1a,3,7)	8.95

## EXTRAS

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

## COFFEE & TEA

<b>COFFEE</b>	
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
<b>TEAS</b>	
FRESHLY BREWED TEA SMALL	3.50
FRESHLY BREWED TEA LARGE	7.00
HERBAL TEA SELECTION	3.50
<b>HOT CHOCOLATE</b>	4.00
<b>SPECIALISED COFFEES</b>	
IRISH COFFEE	10.50
FRENCH COFFEE	10.50
CALYPSO COFFEE	10.50
BAILEYS COFFEE	10.50