



SOUP OF THE DAY	7.00
traditional soda & treacle bread with country butter (1a,7,9,12)	
BBQ/SPICY CHICKEN WINGS	12.95/17.95
marinated chicken wings in cajun spices served with garden salad & garlic mayo (1a,8,9,12)	
SIZZLING PRAWN PIL PIL	16.00
with crusty bread (1a,2,4)	
THAI FISH CAKES	14.50
roasted red pepper sauce & buttermilk prawns (1a,3,4,7,9,12)	
BRIE BONBONS	12.50
raspberry coulis & peppered rocket leaf salad (7,9)	
GOLDEN FRIED ARANCINI	12.50
on a roasted red pepper & tomato chili sauce (1a,3,7,9,12)	
BANG BANG CAULIFLOWER	12.50
sweet & spicy glaze & a fresh mixed green salad (1a,11,12)	
SMOKEY BBQ PORK BELLY RIBS	13.50
homemade red cabbage slaw (9,12)	
TOMATO BRUSCHETTA	11.50
vine tomato salad served on lightly toasted sourdough bread with fresh basil, balsamic dressing & mozzarella cheese (1a,7)	

CAESAR SALAD	13.00
baby gem lettuce, croutons, lardons of bacon, toasted pine nuts, parmesan cheese & anchovy dressing (1a,3,4,7,8,10)	
add chargrilled fillets of chicken to your caesar salad	17.00
(1a,3,4,7,8)	
SUPERFOOD SALAD	16.50
Baby spinach, dried cherries, quinoa, sunflower seeds, soy beans, walnuts & a cucumber Greek yoghurt dressing (1a,7,8)	

HOMEMADE BEEF BURGER chargrilled beef burger with crispy smoked bacon, melted mature cheddar cheese, gherkins & roasted garlic mayo served with house fries (1a,3,7,8,10,12) extra toppings: blue cheese +1.50 bbq pork +1.50	21.95
MARKET FRESH COD & CHIPS traditional fish & chips with homemade tartar sauce, mushy peas & house fries (1a,4,7,12)	25.95
CHARGRILLED 21 DAY AGED 8oz IRISH ANGUS STEAK flat cap mushrooms, crispy onion rings, house fries with a choice of peppercorn sauce or garlic butter (1a,7,12)	32.00
CASTLETROY STEAK SANDWICH Irish sirloin steak on ciabatta, red onion marmalade, garlic aioli rocket, sauté mushrooms served with French fries (1a,3,7,10)	24.95
SPINACH & RICOTTA TORTELLINI tomato & cream sauce, aged parmesan, house pesto (1a,3,6,7,8)	19.95
CHICKEN & CHORIZO LINGUINE spicy Arrabiata sauce (1a,12)	22.95
CHICKEN, VEGETABLE & CASHEW NUT STIR FRY sauté strips of chicken, oriental style vegetables, roasted cashews, soy & chili sauce (1a,6,8,11,12)	22.95
CHICKEN KIEV BURGER in a toasted brioche bun with crisp lettuce & vine tomato served with Russian slaw & house fries (1a,3,7)	21.95
FETTUCCHINE ALFREDO (V) fresh egg fettuccine in a garlic & parmesan cream sauce with toasted sourdough bread (1a,3,7,12)	19.95
MOROCCAN MEATBALL AND BUTTERNUT SQUASH TAGINE lightly spiced cous cous (1a,9,12)	21.95
OVEN BAKED FILLET OF HAKE pepper & basil crust, roast tomato & orzo ragout (1a,4,9,12)	25.95
GRILLED FILLET OF SALMON sauté garlic broccolini, new season potatoes & a leek & white wine velouté (4,7,9,12)	23.95
THAI GREEN CHICKEN CURRY sauté greens & coconut braised basmati rice (9,8,12)	22.95

MARGARITA	17.95
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	21.95
vegan cheese, mushroom, spinach, sweet corn, sundried tomato (1a,9)	
MEAT LOVERS	21.95
mozzarella, tomato sauce, pepperoni, ham, chicken (1a,9)	
extra toppings: +2.00 per topping	

APPLE CRUMBLE served with fresh cream & warm vanilla custard (1,3,7)	8.95
MILK CHOCOLATE & JAMESON CHEESECAKE rich milk chocolate & Jameson cheesecake on a biscuit base, served with vanilla ice cream & chocolate sauce (1,3,7)	8.95
LEMON PARFAIT light lemon parfait with seasonal fruit compote & crisp biscuit crumb (1,3,7)	8.95
SELECTION OF HOMEMADE ICE CREAM served with toasted almonds & wild berries. (3,7,8)	8.95

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)	6.00

FRESHLY BREWED TEA SMALL	3.95
FRESHLY BREWED TEA LARGE	8.00
HERBAL TEA SELECTION	4.50

HOT CHOCOLATE 4.95

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.

