

## **Starters**

### ***Soup of the Day***

Served with Fresh Bread. (Gluten free Bread available)

6

### ***Duck Spring Rolls (G.E)***

Deep fried Spring Rolls with Duck & Julienne Vegetables,

Served with Sweet Chili Sauce

8

### ***Spicy Chicken Wings***

Marinated in In House Sauce, served with Blue Cheese Dip & Celery

8

### ***Homemade Hummus***

Tasty Chickpea based Dip with Warm Pitta Bread & Salad

8

### ***Bruschetta Caprese***

Toasted Bread (G) topped with Buffalo Mozzarella, Tomato, Garlic,

Basil & Olive oil & Salad. (Gluten free option available)

9

## **Mains**

### ***10 oz Rib Eye (SUL)***

A succulent cut of Irish Beef with Sauté Mushrooms & Onions, choice of Garlic Butter or Peppercorn Sauce, Mash, Chips or Baked Potato. 26

### ***Prime Fillet Chargrilled Steak (SUL)***

The finest cut of locally sourced Irish Beef served with Sauté Mushrooms & Onions, choice of Garlic Butter or Peppercorn Sauce, Mash, Chips or Baked Potato. 30

### ***Pan Seared Duck Breast (SUL)***

Succulent Pink Duck Breast complimented by a Black Cherry Sauce, Mash or Baked Potato. 23

### ***Kerry Lamb Shank (SUL,M,G)***

Tender Slow cooked, locally sourced Lamb on a bed of Mustard Mash with Tomato & Red Wine Sauce. (Gluten Free option available) 23

### ***Chicken Stir Fry (G)***

Fresh Vegetables cooked Chinese Style in Oyster Sauce, Soy & Sweet Chili Sauce, served with Rice or Noodles.(Gluten free — no oyster. Gluten free soya sauce available) ***(Add Beef or Prawns for 1.5)*** 18

### ***Homemade Beef Burger***

Steak Mince Burger with Cheese, Bacon & Sauté Onions on a Toasted Bun (G), served with Chips & salad. ( Gluten free with no bun) 18

### ***Chicken Tagliatelle (G.M)***

Fresh cuts of Chicken cooked with Mushrooms & Spring Onion in a Creamy Sauce. Served with Garlic Bread (G). (Gluten Free option available) 18

## **Fish**

### ***Wild Hake (F)***

Baked Fillet of Hake served on a bed of wilted Spinach with Vegetables and a choice of Chips Mash Or Baked Potato 22

### ***Catch Of The Day (F)***

*Please ask your server for details*

## ***Vegetarian Options***

### ***Moroccan Stew (Vegan)***

Chickpea, Lentil & Vegetable Stew served with basmati Rice 18

### ***Mushroom Tagliatelle (G.M)***

Mixed Saute Mushrooms tossed through creamy Pasta with Parmesan & Pesto (Gluten Free Option available) 16

### ***Vegetable Stir Fry (G.S)***

Fresh Vegetables cooked Chinese Style in Oyster, Soy & Sweet Chili Sauces. Served with Rice Or Noodles (Gluten Free Soy & Oyster Sauces available). 16  
***(Add Tofu for 2)***

### ***Grilled Halloumi Salad***

Halloumi, Beetroot, Warm Roasted Peppers & Fresh Pomegranate Jewels 15

### **Side Orders**

<i>Chips</i>	<i>3.95</i>	<i>Mashed Potato (M)</i>	<i>3.95</i>	<i>Baked Potato Stir</i>	<i>3.95</i>
<i>Onion Rings</i>	<i>5.00</i>	<i>Fried Vegetables</i>	<i>5.00</i>	<i>Garlic Bread</i>	<i>5.00</i>

### **Tea, Coffee & Desserts**

<i>Green Tea</i>	<i>3.00</i>	<i>Chamomile Tea</i>	<i>3.00</i>	<i>Clementine Tea</i>	<i>3.00</i>
<i>Honey &amp; Lemon</i>	<i>3.00</i>	<i>Honey &amp; Ginger</i>	<i>3.00</i>	<i>Mixed Berry &amp; Hibiscus</i>	<i>3.00</i>

<i>Americano</i>	<i>3.00</i>	<i>Cappuccino</i>	<i>3.50</i>	<i>Latte</i>	<i>3.50</i>
<i>Mocha</i>	<i>3.50</i>	<i>Espresso</i>	<i>2.50</i>	<i>Double Espresso</i>	<i>4.00</i>

<i>Irish Coffee</i>	<i>7.50</i>	<i>French Coffee</i>	<i>7.50</i>	<i>Calypso Coffee</i>	<i>7.50</i>
<i>Baileys Coffee</i>	<i>7.50</i>				

*Please ask your server for our delicious Desserts Board*

### **Note:**

*Almost all of our dishes are made Gluten Free but please advise your server of any allergies and/or dietary requirements (Gluten Free Bread available for dishes accompanied by bread)*

### **Allergan Key:**

***M=Milk G=Gluten SUL=Sulphur Dioxide E=Egg C=Celery SS=Sesame Seeds  
MU= Mustard CR=Crustaceans S=Soybeans P=Peanuts N=Nuts L=Lupin MO=Molluscs  
F=Fish***

