



Early Bird

2 Course €23.00

3 Course €27.00

Available all evening Thursday and Sunday

Until 6.45pm Friday and Saturday

Small Plates, Bites and Nibbles

Seafood

Sesame & Onion Prawns

Butterfly tiger prawns crumb coated with sesame and onion seeds, parsley and lime mayo (1,2,3,7,11)

€9.50

€2 EB Supplement

Cod Smokie

Smoked Cod cooked in sour cream with cherry tomato and spring onion, gratinated with mature cheddar (1,4,7,)

€7.50

€1 EB Supplement

Calamari

Paprika and pepper infused flour dusted deep fried squid rings, lime and dill aioli (1,4,) €6.25

Garlic Prawns

Pan fried king prawns in garlic, chilli and olive oil (2) €10.25

€2.50 EB Supplement

Fish Cakes

Thai style with gin and mango dressing on a bed of mixed baby leaves (1,4) €6.00

Prawn Skewers

Lemongrass marinated char grilled prawns, mix leaves, coriander & lime dressing €10.95

€3.00 EB Supplement

Haddock and Cheddar Bon Bons

Smoked haddock and mature red cheddar bon bons, dill and vermouth mayonnaise (1,3,4,7) €6.00

Tempura Cod

Strips of wild cod deep fried in homemade tempura batter, lime mayonnaise (1,3,4) €6.50

Poultry

Chicken Salad

Grilled chicken, roast red pepper, mix leaves, cherry tomatoes, toasted almond flakes, basil & parmesan infused oil (7,8) €5.95

Chicken Wings

Marinated chicken wings deep fried until crisp, marinated in homemade medium spicy sauce served with tzatziki (7,9) €5.95

Duck Samosa

Filo pastry parcels filled with confit duck, glass noodles and vegetables served with soy and ginger dipping sauce (1,3) €6.95

Chicken Skewers

Charcoal grilled chicken skewers in a tequila lime marinade, pineapple salsa €5.75

Chicken Mini Burger

Dressed rocket leaves, garlic mayonnaise, sliced tomato, mature cheddar cheese (1,3,7) €6.25

Duck & Goats Cheese Flatbread

Shredded Duck and Goats cheese on flat bread with red onion jam, mix berry coulis, dressed rocket (1,3,7,) €7.25

Chicken Fritters

Chicken strips in house gram flour batter, sweet chilli sauce €5.75

Meats

Pork Spring Rolls

Shredded pork and julienne veg in spring roll with sweet chilli dip (1,3) €6.25

Cheese and Bacon Croquettes

Mature red cheddar and smoked streaky bacon infused croquettes, mint & cracked pepper sour cream (1,3,7) €5.95

Pulled Pork Mini Burger

Marinated pulled pork bound in homemade sauce, fresh spinach, red onions (1) €6.25

Chili and Scallion Crispy Beef

Premium cut strips of beef wok fried with chilli and scallions, lightly bound in asian style sauce €7.50
€1 EB Supplement

Chili Beef Nachos

Guacamole, sour cream, jalapenos, tomato salsa, mature cheddar (7) €6.50

Sticky Pork Ribs

Marinated and slow cooked served with the sticky marinade and pineapple salsa €6.25

Lamb Cakes

Aromatic spices infused minced lamb cakes with fresh mint and roast cumin yoghurt dip (7) €6.25

Vegetarian and Vegan

Patatas (Vegan)

Deep fried potatoes with Bravas sauce / Aoili Sauce (3)*

€4.50

Batter Aubergine (Vegan)

with baby salad leaves and rocket hummus

€4.95

Grilled Goats Cheese

with homemade onion marmalade baby leaves dressed in extra virgin olive oil and maple toasted walnuts (8)

€5.95

Portobello Mushroom (Vegan)

Stuffed with wilted spinach, onion marmalade, toasted pine nuts, herb crust (1,8)

€5.75

Mushrooms

Garlic and parsley cream cheese filled deep fried breaded mushrooms, house salad, garlic aoili (1,3,7)

€5.25

Brie

Breaded deep fried brie, chili and mix berry chutney (1,3,7)

€5.75

Vegetable Samosa

Filo pastry parcels stuffed with soy & ginger sauce

€5.50

Vegetable Mini Burger (Vegan)

Homemade mix vegetable patty ,coz lettuce, onion, tomato salsa, house sauce (1)

€5.25

Vegetable Fritters (Vegan)

Mix vegetables in house gram flour batter, coriander sauce

€5.25

Semolina & Spinach Croquettes (Vegan)

Tamarind mayonnaise (3)

€5.25

Spinach and Chickpeas (Vegan)

Pan fried with cumin and paprika in chili oil

€5.50

Maincourse

Chicken €16.95

Breast of Chicken wrapped in bacon, sage and apricot stuffing, steamed tenderloin broccoli, plum and winter berry puree, thyme reduction (1,7)

Choose 1 side dish

Lamb €18.95

Slow cooked shank of lamb, caramelised onion creamy mashed potatoes, glazed baby carrots, mint jus (7)

Choose 1 side dish

10 oz Sirloin Steak €5 EB Supplement €23.50

8oz Fillet Steak €10 EB Supplement €29.50

Chargrilled steaks, tossed green beans, onion ring, brandy pepper sauce/garlic butter/jus (1,3,7)

Choose 2 side dishes

Surf & Turf with Prawns (2) Add €5.00

Hake €21.95

Pan roasted fillet of hake with a lemon and rosemary crumb, grilled asparagus, creamed spinach and peas (7)

Choose 1 side dish

Burger €15.95

10 oz Beef Burger on a brioche bun, fresh lettuce leaves, beef tomato, onion rings, chefs special sauce and handcut chips (1,3,7)

Add Bacon/ Cheese €0.50

Add Bacon & Cheese €1.00

Fish and Chips €17.95

Seasoned fresh cod fillets deep fried in homemade tempura beer batter, mushy peas, tartare sauce, handcut chips (1,3,4)

Asian Stir Fry (Healthy Option & Vegan Option)

Asian vegetables wok fried with chefs homemade stir fry sauce, basmati rice/ egg noodles (3)/handcut chips.

Vegetable €15.95

Chicken €18.95

Beef €19.95

Prawn (2) €3 EB Supplement €21.50

Thai Green Curry (Vegan Option)

Asian Green curry with chefs homemade sauce, basmati rice or chips (7)

Vegetable €15.95

Chicken €19.50

Beef €20.50

Prawn (2) €3 EB Supplement €21.50

Fettucine (Vegan Option)

Fettucine pasta, tomato or basil cream sauce, sundried tomato, baby spinach, rocket leaves, shaved parmesan, garlic bread (1,7,8)

Vegetable €16.50

Chicken €18.95

Prawn (2) €3 EB Supplement €20.95

Side Orders €3.75

Creamy Mashed Potatoes (7)

Steamed Greens with toasted almond flakes

Handcut Chips with rosemary infused himalayan pink salt

Pan saute mushrooms and onions

House Salad with cherry tomatoes, cucumber and house dressing (10)

Sweet Potato Wedges

Herb and turmeric battered Onion Rings (1,3)

Allergens

- | | |
|----------------|---------------------|
| 1. Gluten | 8. Nuts |
| 2. Crustaceans | 9. Celery |
| 3. Egg | 10. Mustard |
| 4. Fish | 11. Sesame Seeds |
| 5. Peanuts | 12. Sulphur Dioxide |
| 6. Soybeans | 13. Lupin |
| 7. Milk | 14. Molluscs |

*In the light of Covid-19 pandemic, we would like to draw
your attention to the following*

*We take extreme care in ensuring yours and our safety. We can assure you that everything is sanitized
before presenting it to you. Still if you would like to use any wipes yourself, please do not hesitate to ask*

Please remain seated unless using the toilet.

*If moving around the restaurant, please maintain a
distance of at least 1 meter*

Please try and pay through contactless card payments

*Please vacate the table as agreed at booking to
enable us to sanitize it and get it ready for use again*

Please refer to informational signage placed throughout the restaurant.

*If you or anyone in your party starts developing any symptoms for Covid-19, please inform a member of
staff immediately*

We do not levy any service charge

All our beef is of Irish origin