



Early Bird

2 course €23.00

Wed, Thurs and Sun
Friday and Saturday

3 Course €27.00

All Evening
Until 6.45pm

Small Plates, Bites and Nibbles

Seafood

Sesame & Onion Prawns

€9.50

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

€2 EB Supplement

Cod Smokie

€7.50

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

€1 EB Supplement

Calamari

€6.25

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

Garlic Prawns

€10.25

pan fried king prawns in garlic, chilli and olive oil(2)
€2.50 EB Supplement

Fish Cakes

€6.00

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

Prawn Skewers

€10.95

lemongrass marinated char grilled prawns, mix leaves, coriander & lime dressing

€3 EB Supplement

Haddock and Cheddar Bon Bons

€6.00

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

Tempura Cod

€6.50

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

Twisted Prawn Cocktail

€9.50

Lightly spiced non traditional prawn cocktail served on crunchy mini poppadoms(1,2,3,7)

€2 EB Supplement



Poultry

- Chicken Salad** €5.95
grilled chicken, roast red pepper, mix leaves, cherry tomatoes, toasted almond flakes, basil & parmesan oil (7,8)
- Chicken Wings** €5.95
marinated chicken wings deep fried until crisp, marinated in medium spicy sauce served with tzatziki(7,9)
- Duck Samosa** €6.95
filo pastry parcels filled with confit duck, glass noodles and vegetables served with soy and ginger dipping sauce(1,3)
- Chicken Skewers** €5.75
charcoal grilled chicken skewers in a tequila lime marinade, pineapple salsa
- Duck & Goats Cheese Flatbread** €7.25
Shredded Duck and Goats cheese on flat bread with red onion jam, mix berry coulis, dressed rocket(1,3,7,)
- Chicken Bites** €6.25
marinated pieces of chicken deep fried in japanese panko crumbs with creamed avocado dip(1,3,7)

Meats

- Pork Spring Rolls** €6.25
Shredded pork and veg in spring roll with sweet chilli dip(1,3)
- Cocktail Sausages** €5.95
Gourmet Cocktail sausages in a honey, onion and bacon glaze
- Pork Belly** €5.75
Marinated deep fried belly of pork (1)
- Cheese and Bacon Croquettes** €5.95
mature red cheddar and smoked streaky bacon infused croquettes, mint & cracked pepper sour cream(1,3,7)
- Chili and Scallion Crispy Beef** €7.50
premium cut strips of beef wok fried with chilli and scallions, lightly bound in asian style sauce €1 EB Supplement
- Chili Beef Nachos** €6.50
guacamole, sour cream, jalapenos, tomato salsa, mature cheddar(7)



Sticky Pork Ribs €6.25
marinated and slow cooked served with the sticky marinade and pineapple salsa

Bacon parcels €6.25
bacon, spinach, sundried tomato and feta cheese parcels with sweet chilli dip(1,7)

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

Vegetarian and Vegan

Patatas (Vegan) €4.50
deep fried potatoes with Bravas sauce*/Aioli Sauce(3)

Batter Aubergine (Vegan) €4.95
with baby salad leaves and rocket hummus

Grilled Goats Cheese €5.95
with homemade onion marmalade baby leaves dressed in extra virgin olive oil and maple toasted walnuts(8)

Moroccan Spiced Cakes (Vegan) €5.75
lightly spiced semolina crumbed chick pea cakes with coriander and lime chutney

Halloumi sticks €5.25
Fried halloumi sticks with black poppy seeds crumb with homemade sweet and sour dip(1,3,7)

Rigatoni €5.50
in a spinach and basil pesto sauce with sun dried tomatoes and parmesan cheese(1,3,7,8)

Mushrooms €5.25
garlic and parsley cream cheese filled deep fried breaded mushrooms, house salad, garlic aioli(1,3,7)

Brie €5.75
breaded deep fried brie, chili and mix berry chutney(1,3,7)

Vegetable Samosa €5.50
filo pastry parcels stuffed with soy & ginger sauce(1)



Vegetable Mini Burger (Vegan) €5.25
homemade mix vegetable patty ,coz lettuce, onion,
tomato salsa, house sauce(1)

Vegetable Fritters (Vegan) €5.25
mix vegetables in house gram flour batter, coriander sauce

Maincourse

Stuffed Chicken €16.95
Breast of Irish Chicken stuffed with sage and apricot stuffing, steamed
tenderloin broccoli, plum and berry puree, pan gravy(1)
Choose 1 side dish

Lamb Rack €25.95
Rack of lamb cooked to your liking, minted peas, glazed baby carrots
pearl onion reduction(7)
Choose 2 side dishes €5 EB Supplement

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

Monkfish €23.95
Pan roasted fillet of Monkfish with tandoori spices, grilled asparagus,
roasted cherry vine tomatoes, saffron cream(7)
Choose 1 side dish €3 EB Supplement

10 Oz Prime Beef Burger €15.95

Fried Chicken Burger €14.95
On a brioche bun, fresh lettuce leaves, beef tomato, onion rings,
chef's 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 filets 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 chef's 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 in chef's 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

Korma

Vegan Option

A very mildly spiced creamy sauce of coconut, cashew and poppy seeds flavoured with saffron served with basmati rice or chips(7,8)

Vegetable	€15.95	Chicken	€19.50
Prawn(2)€3 EB Supplement			€21.50

Side Orders

€3.75

Creamy Mashed Potatoes(7)

Steamed Greens with toasted almond flakes

Handcut Chips with rosemary infused himalayan pink salt

Pan sauté mushrooms and onions

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

Sweet Potato Wedges

Herb and turmeric battered Onion Rings(1,3)