

Lunch Menu

Starters:

Homemade Soup of the Day served with Homemade Brown Bread (1,7,9,12)	€6.00
Tempura Battered Calamari, Wasabi Aioli (1,2,3,4,7,12)	€8.00
Crispy Potato Skins filled with Spanish Chorizo, Roasted Red Pepper & topped with Parmesan (7,12)	€8.50
Honey and Whiskey glazed Chicken Wings, Ranch Dressing (3,7,9,10)	€8.50

Salad & Signature Sandwiches:

Smoked Chicken Caesar Salad, Gem Lettuce, Shaved Parmesan and Crunchy Croutons (1,3,4,7,8,10,12)	€9.00
Pulled Beef, Red Onion Marmalade & Rocket on Open Brioche with Hand Cut Fries (1,3,7,9,12)	€10.50
Ploughman's Panini, Ham, Cheese, Red Onion and Tomato Relish with Hand Cut Fries (1,7,11,12)	€9.50
Smoked Salmon, Avocado, Cucumber and Cress Salad with Caper & Dill Dressing (4)	€10.50

Main courses:

Mini Grill, Bacon, Sausage, Black & White Pudding, Tomato, Fried Egg, Mushrooms & Fries (1,3,7,12)	€12.00
Homemade Falafel Burger, topped with Pickle, Vine Tomato, Hummus & Gem Lettuce (1,10,11,12)	€15.50
Pan Fried Supreme of Chicken with Market Vegetables and Potato, Red Pepper & Parsley Cream (7,9,12)	€15.50
Chilli Beef Taco's with Ranch Sauce, Salsa & Fries (1,3,7,10,12)	€15.50
Spanish Chorizo & Red Pepper Linguini topped with Parmesan, Garlic Bread (1,3,7)	€15.50
Chicken & Mushroom Vol au Vent with Salad and Fries (1,3,7,9,12)	€15.50
Golden Fried Lemon Sole, Tartare sauce, Market Vegetables and Potatoes (1,3,4,7,10,12)	€15.50
Roast of the Day	€15.50/€16.50

Desserts:

Selection of Fresh Homemade Desserts available

Allergen abbreviations:

1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya bean, 7 Dairy, 8 Nuts, 9 Celery,
10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide & Sulphates, 13 Lupin, 14 Mollusc

Dear Guest, One person in your party must keep a record of who is in your party in case it is required for contact tracing in the future.