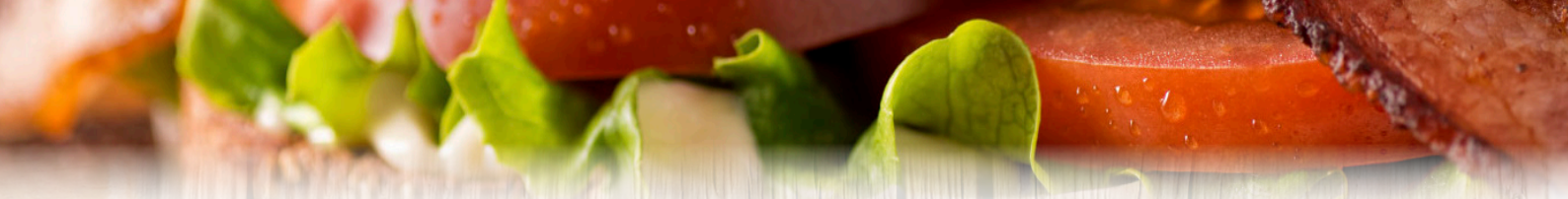

LUNCH MENU

(GF) = Gluten Free
(V) = Vegetarian

Starters

Homemade Vegetable Soup (1,9,12)*(available GF)(V)* ~ ***€5.90***

Farmhouse Egg Mayonnaise (3,10,12) ~ ***€6.80***

Deep Fried Brie Wedge, Relish & Salad Garnish (3,7,10,12)*(available GF) (V)* ~ ***€8.30***

Crispy Chicken Wings, Chilli Sauce Dip, salad garnish (1,3,6,9,10,11,12) ~ ***€8.30***

Duck Spring Rolls, Hoisin Sauce, Salad garnish (1,3,6,9,10,11,12) ~ ***€8.30***

Deep Fried Mushrooms served with garlic mayonnaise, Salad garnish (3,7,10,12) *(available GF) (V)* ~ ***€7.20***

Tian of Salmon, Smoked Salmon, Crab, Prawn, Marie Rose & Side Salad (2,3,4,10,12)(GF) ~ ***€11.40***

Chicken & Mushroom Vol au Vents (1,3,7,10,12) ~ ***€7.90***

Mains

Breaded Breast of Chicken (3,6,7,9,12)*(GF)* ~ ***€16.90***
Peppercorn Sauce

Roast Beef (1,3,6,7,9,10)*(available GF)* ~ ***€17.70***
Yorkshire Pudding, Horseradish Sauce

Roast Loin of Pork (1,6,7,9)*(available GF)* ~ ***€16.90***
with Stuffing, Apple Sauce

Roast Stuffed Turkey & Ham (1,3,6,7,12) ~ ***€16.90***
with Cranberry Sauce

Baked Fillet of Salmon (4,7,9,12) *(available GF)* ~ ***€17.50*** with Cream Lemon Sauce

Roast Stuffed Leg of Lamb (1,6,7,9) *(available GF)* ~ ***€17.50*** with Mint Sauce

Mains

Chicken & Mushroom Vol au Vents (1,3,7,10,12) ~ ***€16.90***

Grilled 8oz Sirloin Steak (1,6,7,9,10,12)*(available GF)* ~ ***€28.90***
All steaks cooked to your liking served with onion rings and pepper sauce

All main courses served with Vegetables (7) ***& Potatoes*** (7,12)
or Side Salad (3,10,12) ***& Chips*** (1,9,10)

Side Orders

Bucket of Chips (1,9,10)*(available GF)* ~ ***€4.10***
French Fried Onions (1) ~ ***€4.10***
Fresh Vegetables (7)*(V)(GF)* ~ ***€4.10***
Mash Potatoes (7,12)*(V)(GF)* ~ ***€4.10***
Sauteed Mushrooms (1,7,9,10)*(V)(available GF)* ~ ***€4.10***
Sauteed Onions (1,7,9,10)*(V)(available GF)* ~ ***€4.10***
Side Salad (3,10,12)*(V)(GF)* ~ ***€4.10***

Children's Menu - Under 12 years only

Quarter Pounder & Chips (1,6,7,9,10,11) ~ ***€6.90***
Sausages & Chips (1,9,10,12) ~ ***€6.90***
Goujons & Chips (1,9,10) ~ ***€6.90***
Half Portion of Lamb, Pork, (1,6,7,9,12)***, Beef*** (1,3,7,9,10,12) ~ ***€8.50***
Served with mash, vegetables & gravy
Penne Pasta Tomato Sauce (1,3,6,9,10,13) ~ ***€6.90***
Jelly & Icecream (1,3,7) ~ ***€4.10***

Selection of Homemade Desserts ~ ***€7.70***
See Menu for Options

Please note that we use nuts & sesame seeds in our kitchen.

All meals are cooked fresh to order please allow a minimum of twenty minutes cook time. For any Dietary Requirements Please do not hesitate to ask your server

All Our Beef is of Irish Origin

Allergens

1 Cereals, **2** Crustaceans, **3** Eggs, **4** Fish, **5** Peanut, **6** Soya, **7** Milk, **8** Nuts,
9 Celery, **10** Mustard, **11** Sesame, **12** Sulphites, **13** Lupin, **14** Molluscs

Wine

**Allergens - All wines contain Sulphites(12)*

White Wine

Pingo Grigio Campagnola – Italy
€30 per Bottle €8.00 per Glass

La Junta Sauvignon Blanc - Chile
€30 per Bottle €8.00 per Glass

Cabrials Chardonnay – France
€32.00 per bottle €8.50 per Glass

Coto Mayor Blanco - Rioja Spain
€34 per bottle

Shed 530 Sauvignon Blanc Malborough - New Zealand
€38 per Bottle

Rose

Rose L' Arnacoeur Rose – France
€32 per Bottle €8.50 per glass

Sparkling Wine

Prosecco Frizzante – Italy
€32 per bottle

Prosecco Frizzante Snipes €10.40

Red Wine

La Junta Cabernet Sauvignon - Chile
€30 per bottle €8.00 per Glass

Don Aparo Malbec – Argentina
€32 per bottle €8.50 per Glass

Cabrials Merlot - France
€30 per bottle €8.00 per Glass

Chateau Lagrange St Emilion – Bordeaux
€44 per bottle

Valpolicella Ripasso Campagnola – Italy
€42 per bottle

Coto Mayor Crianza- Rioja Spain
€37 per bottle

Champagne

Louis Roederer Premium Brut Champagne – France
€99 per bottle

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