

STARTERS

Jameson, Caramelised Onion and Free Range Chicken Liver Pate

Mulled Quince Chutney, Warm Brioche

9

Thai Fish Cakes

Kimchi Salad, Chilli and Lime Mayo

9.5/17

Warm Honey and Mustard Chicken Salad

Baby Potatoes, Goat's Feta, Roasted Hazelnuts

9/15

Hoisin Glazed Seafood Salad

Chickpeas, Pickled Cabbage, Yoghurt and Chilli Dressing

9.5/15

Lemon, Honey and Thyme Crispy Goat's Cheese Bon Bons

Beetroot Tartar, Pistachio Nuts

9/15

MAINS

Slow Cooked Jameson Marinated Featherblade of Beef

Seasonal Potato Savoy Cabbage, Carrots

19

Braised Shoulder of Lamb

Seasonal Potato Savoy Cabbage, Carrots, Jus

19

Confit Leg of Duck

Braised Apple and Red Cabbage, Creamed Potato, Jus

19

Egg Penne Pasta

Wild Mushroom, Chicken and Chorizo, Parmesan Cream Sauce, Spinach and Fennel Puree, Garlic Bread

17

Crispy Battered Haddock

Prawns and Calamari Salad, Fries and House Tartar Sauce

20

Panfried Lemon, Garlic and Thyme Chicken

Roast Carrots, creamed potato, Sherry and Wild Mushroom Cream Sauce

18

10oz O'Brien's Striploin Steak

Mushrooms and Onions, Salad and Fries, Jameson Whiskey Pepper Sauce or Garlic Butter

(€6.50 supplement applies with set menu)

25

3 COURSES €32.50**STARTER, MAIN & CHOICE OF DESSERT**

SIDES

Regular Fries/Garlic & Onion Fries/

Fries with Garlic Aioli

4

Steamed Greens

4

Creamed Potato

4

Hash Brown Fries, Chilli Jam Smoked Cheese

5

Braised Apple and Red Cabbage

4

*Allergen menu available upon request.**Many dishes can be adapted to suit allergen needs, just ask your server!*

STARTERS

Jameson, Caramelised Onion and Free Range Chicken Liver Pate

Mulled Quince Chutney, Warm Brioche 1/7/9/10

9

Thai Fish Cakes

Kimchi Salad, Chilli and Lime Mayo 1/3/4/7

9.5/17

Warm Honey and Mustard Chicken Salad

Baby Potatoes, Goat's Feta, Roasted Hazelnuts 3/7/8

9/15

Hoisin Glazed Seafood Salad

Chickpeas, Pickled Cabbage, Yoghurt and Chilli Dressing 2/4/7/10

9.5/15

Lemon, Honey and Thyme Crispy Goat's Cheese Bon Bons

Beetroot Tartar, Pistachio Nuts 1/3/7/8/10

9/15

MAINS

Slow Cooked Jameson Marinated Featherblade of Beef

Seasonal Potato Savoy Cabbage, Carrots, Jus 3/7/9/10/12

19

Braised Shoulder of Lamb

Seasonal Potato Savoy Cabbage, Carrots, Jus 3/7/9/10/12

19

Confit Leg of Duck

Braised Apple and Red Cabbage, Creamed Potato, Jus 3/7/9/10

19

Egg Penne Pasta

Wild Mushroom, Chicken and Chorizo, Parmesan Cream Sauce, Spinach and Fennel Puree, Garlic Bread 1/3/7/10

17

Crispy Battered Haddock

Prawns and Calamari Salad, Fries and House Tartar Sauce 1/4/9

20

Panfried Lemon, Garlic and Thyme Chicken

Roast Carrots, creamed potato, Sherry and Wild Mushroom Cream Sauce 3/7/10/12

18

10oz O'Brien's Striploin Steak

Mushrooms and Onions, Salad and Fries, Jameson Whiskey Pepper Sauce or Garlic Butter 1/7/9/10/12

(€6.50 supplement applies with set menu)

25

3 COURSES €32.50

STARTER, MAIN & CHOICE OF DESSERT

SIDES

Regular Fries/Garlic & Onion Fries/ Fries with Garlic Aioli 1/7	4
Steamed Greens	4
Creamed Potato 3/7/10	4
Hash Brown Fries, Chilli Jam Smoked Cheese 1/7	5
Braised Apple and Red Cabbage	4

ALLERGENS

1 Wheat	8 Nuts
2 Crustaceans	9 Celery
3 Eggs	10 Mustard
4 Fish	11 Sesame Seeds
5 Peanuts	12 Sulphites
6 Soya	13 Lupin
7 Dairy	14 Molluscs

