



Starters

Chefs soup of the day (1a,7,12) (GF)

Freshly made soup served with homemade mixed seed soda bread.

Caramelised Goat Cheese Tart (1,7,12)

Iceberg salad mixed with mixed seeds, sweet onion and pickled cucumber.

Crispy Double Cooked Wings (1a,6,7,12)

House marinated wings fried until crisp, served with blue cheese and scallion dip,
Glazed in a choice of Korean BBQ sauce.

Mains

Slow Cooked Beef Featherblade (1a,6,7,9,12) (GF)

Four-hour braised 8oz beef feather blade steak,
Served with potato puree, steamed vegetables, pan jus reduction.

Sesame Seaweed Crusted Salmon (4,6,7,12) (GF)

Fresh Salmon supplied by Galway Bay Seafoods,
Served with mashed potatoes, steamed vegetables and white wine sauce.

Vegetarian Curry (1a,6,12) (V)

Homemade curry sauce served with vegetables, rice and poppadom.

Chicken Burger (1a,10,12)

Buttermilk chicken breast burger with garlic mayo, lettuce, tomato, pickled red onion.
Served with skin-on fries and side salad.

Desserts

Double Chocolate Brownie (3,6,7) (GF)

Served with vanilla ice-cream, & berry coulis.

Berry Semi-Freddo (6)

Served with toasted crumble & berry compote.

Selection of Ice-cream (7,8(almond),12) (GF)

Served with chocolate sauce & flaked almonds.

Allergens

1.Gluten (a) Wheat (b) Barley (o) Oats 2. Crustaceans 3. Egg 4. Fish 5. Peanuts 6. Soya 7. Dairy 8. Nuts
9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide 13. Lupin 14. Molluscs