

# KIDS MENU

## STARTERS - € 3.50

### HOMEMADE SOUP OF THE DAY

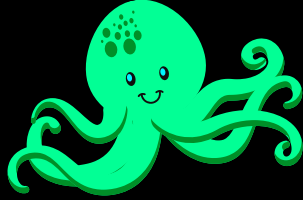
Served with fresh bread roll of brown soda bread  
A7, A9

### FANTAIL OF MELON

Served on a pool of fruit coulis

### GARLIC BREAD

Topped with cheddar cheese  
A1, A7



## MAIN COURSE - € 7.50

### ½ ROAST OF THE DAY

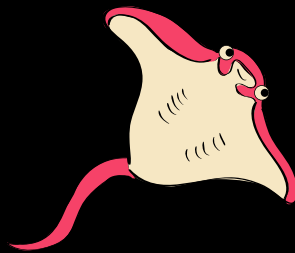
Served with seasonal vegetables & potatoes.  
Ask your server about the Allergens in today's roast

### SPAGHETTI BOLOGNESE

Prime Irish minced beef cooked in a tomato & basil sauce.  
Served with buttered spaghetti  
A1, A9, A3, A7

### HALF PIZZA

Topping choice of: Margherita,  
Hawaiian (Ham & Pineapple),  
and Pepperoni  
A1, A7



### CHICKEN GOUJONS

Golden fried chicken goujons served with chips  
A1, A7

### CHICKEN CURRY

Julienne of spiced chicken with mixed vegetables  
cooked in a mild spiced curry sauce, with your  
choice of boiled rice or fries  
A1, A7, A10

## DESSERT - € 3.50

### JELLY & ICE CREAM

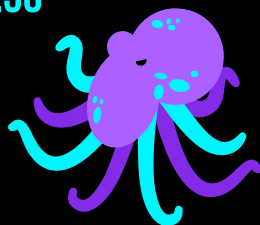
A1, A3, A7

### CHOCOLATE BROWNIE

A1, A3

### HOMEMADE APPLE PIE

A1, A3, A7



**SPECIAL OFFER**  
**3 COURSES**  
**FOR €13.00**

PLEASE ORDER & PAY AT THE BAR COUNTER

PLEASE ORDER & PAY FOR YOUR FOOD  
AT THE BAR COUNTER

# EVENING MENU



## STARTERS

### HOMEMADE SOUP OF THE DAY

Served with fresh bread roll of brown soda bread  
A7, A9

€ 5.50

### ATLANTIC SEAFOOD CHOWDER

Salmon, Cod, Prawns, Haddock and Mussels  
cooked in white wine, carrot & celery, bound  
in fresh dairy cream and topped with chives  
A2, A4, A7, A9, A12

€ 8.50

### BACON & BLACK PUDDING SALAD

On rocket, cherry tomato & cucumber salad,  
apple & hazelnut dressing  
A1, A10, A8

€ 7.50

### GOLDEN FRIED MINI VEGETABLE SPRING ROLLS

On bed of balsamic salad, drizzled in  
sweet chili dip  
A1, A11

€ 7.00

### TRADITIONAL CAESAR SALAD

Fresh cos lettuce with lardons of bacon,  
croutons & parmesan shavings  
A1, A7

€ 7.50

### WITH CHICKEN

€10.00

### MAIN COURSE WITH CHICKEN

€14.00

### EXTRA SIDES

€ 3.50

### EXTRA DIPS / SAUCES

€ 0.50

## LIST OF ALLERGENS

A1 - GLUTEN	A8 - NUTS
A2 - CRUSTACEANS	A9 - CELERY
A3 - EGGS	A10 - MUSTARD
A4 - FISH	A11 - SESAME SEED
A5 - PEANUTS	A12 - SULPHUR DIOXIDE & SULPHITES
A6 - SOYBEANS	A13 - LUPIN
A7 - DAIRY	A14 - MOLLUSCS

VEGAN MENU AVAILABLE ON REQUEST

## MAIN COURSE

### 60Z STEAK BAGUETTE €17.50

Julienne of fresh Irish sirloin sautéed with onions & mushrooms. Plated in a fresh baked baguette, served with fries & your choice of garlic butter or pepper sauce  
A1, A7

### ROAST OF THE DAY €14.00

Served with seasonal vegetables & potatoes  
Ask your server about the Allergens in today's roast

### HOMEMADE BEEF BURGER €14.00

Includes your choice of 3 toppings  
Crispy bacon Cheddar cheese Sautéed onions  
Mushrooms Fried egg Tomatoes  
Gherkins Pineapple  
Served with chips, salad & ballymaloe relish  
A1, A3, A10, A12

### EXTRA TOPPINGS - PER TOPPING € 0.50

### MILD SPICED CHICKEN CURRY €14.00

Julienne of spiced chicken with mixed vegetables, cooked in mild spiced curry sauce, with your choice of boiled rice or fries  
A1, A9, A10

### STONE BAKED 10" PIZZA €13.00

Includes your choice of 3 toppings.  
Ham Pineapple Mozzarella Anchovy  
Pepperoni Red onion Diced bacon Mushrooms  
Sweetcorn Sausage Sundried tomato  
Spicy chicken Black olives Grilled peppers  
A1, A7

### EXTRA TOPPINGS - PER TOPPING € 0.50

### STIR FRY OF SEASONAL VEGETABLES €12.50

Cooked in a light soy, ginger & fresh chilli sauce.  
Served on a bed of noodles or with boiled rice  
A1, A6

### WITH CHICKEN €14.00

### HOMEMADE BEEF LASAGNE €14.00

Topped with cheddar & served with garlic bread, chips & salad  
A1, A3, A7, A9

### GOUJONS OF CHICKEN FILLET €13.50

Coated in golden crumb & served with chips, salad & choice of dip, sweet chilli, garlic mayo or BBQ sauce  
A1, A7, A3

### BEER BATTERED FISH & CHIPS €14.50

Fresh beer battered fillet of cod served with mushy peas, fries, salad & tarter sauce  
A1, A4, A3

## PLATTERS TO SHARE

### MEDIUM PLATTER UP TO 5 PEOPLE €28.00

Wedges, chicken Goujons, Cocktail Sausages, Spicy Chicken Wings  
A1, A3, A7

### LARGE PLATTER UP TO 8 PEOPLE €45.00

Chicken Goujons, Wedges, Cocktail Sausages, Prawns in Filo Pastry, Chicken Wings, Black Pudding, Spring Rolls, Fish Goujons  
A1, A3, A4, A7

BOTH PLATTERS ARE SERVED WITH A SELECTION OF DIPS

## SANDWICHES & WRAPS

### FRESHLY MADE SANDWICHES, WRAPS & PANINIS

With any 4 of the following

Chicken		Lettuce
Bacon	Ham	Tomato
Pepperoni/Salami	Egg A3	Sweetcorn
Turkey	Beef	Red Onion
Cheese A7	Tuna A4	Peppers
Goats Cheese A7	Lettuce	Cucumber

All sandwiches and wraps contain allergens A1 & A3

Sandwiches & wraps are served with a light side salad, coated in our house dressing  
A10

SANDWICH PLAIN € 5.00 TOASTED € 5.50

WRAP € 7.00 TOASTED PANINI € 7.50

GLUTEN FREE SANDWICH € 6.00

## DESSERTS

HOMEMADE APPLE & RHUBARB CRUMBLE € 6.50

Coated in light vanilla custard & Chantilly cream  
A1, A2, A7, A3

HOMEMADE BANOFFEE PIE € 6.50

Coated in chocolate sauce & served with vanilla ice cream  
A1, A7

WHITE CHOCOLATE & WHISKEY CHEESECAKE € 6.50

Served with vanilla ice cream & fruit coulis  
A1, A7, A12

WARM CHOCOLATE FUDGE CAKE € 6.50

Coated in chocolate sauce & vanilla ice cream  
A1, A3, A7

SELECTION OF ICE CREAM € 4.50

In a Tuille Basket with Chantilly cream & fruit coulis  
A1, A3, A7

HOMEMADE CRUNCH MERINGUE NEST € 6.00

Filled with mixed berries, drizzled in a raspberry coulis & fresh cream  
A3, A7

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