ASK YOUR SERVER ABOUT THE ALLERGENS



FOOD SERVED TO 9PM

€12.00

€9.50

€10.00

€22.00

€17.50

## - Starters

€6.00 SOUP OF THE DAY (A7, A9)

Served with a fresh bread roll or soda bread

TRADITIONAL CAESAR SALAD €8.50 (A1.1, A7)

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

WITH CHICKEN €11.00

MAIN COURSE WITH CHICKEN €16.00 TEMPURA BATTERED TOFU

(A1.1)

Golden fried, and

served on a bed of mixed salad leaves

BACON & BLACK PUDDING SALAD (A1.1, A1.3, A10, A8)

On rocket, cherry tomato & cucumber salad, with apple & hazelnut dressing

ATLANTIC SEAFOOD CHOWDER

(A2, A4, A7, A9, A19)

Mixed seafood cooked in white wine, carrot & celery, bound in fresh dairy cream, topped with chives

## - Sandwiches / Burgers -

## FRESHLY MADE SANDWICHES TO ORDER

Please create your sandwich using any 4 of the following options:

Chicken Tuna Cheese Bacon Ham Egg

Red Onion Pepperoni Salami Sweetcorn Beef Cucumber **Tomato** Lettuce

Served with a light salad and coated in our house dressing.

€5.00 SANDWICH PLAIN €5.50 **TOASTED** 

€6.50 GLUTEN FREE (TOASTED)

TREACYS STEAK BAP

(A1.1. A7. A3)

6oz of fresh Irish beef sirloin steak, grilled to your liking with sautéed onions & mushrooms. Placed on a crispy bap.

TREACYS FARMHOUSE BEEF BURGER (A1.1. A7. A10. A3)

8oz pure Irish minced beef placed in a brioche burger bun, topped with smoked bacon & cheddar cheese.

Served with French fries & salad

ALL SANDWICHES CONTAIN ALLERGENS A1.1 & A3

**ALLERGENS** 

A1 - Gluten (1.1 Wheat, 1.2 Rye, 1.3 Barley)

A2 - Crustaceans

A3 - Eggs A4 - Fish

A5 - Peanuts

A6 - Soybeans

A7 - Dairy A8 - Nuts

All - Sesame Seeds

A13 - Lupin A9 - Celery

A12 - Sulphur Dioxide & Sulphates

A14 - Molluscs

A10 - Mustard

ASK YOUR SERVER **ABOUT** THE ALLERGENS

Meringue filled with mixed berries,

drizzled in raspberry coulis & fresh cream

(A3, A7)



FOOD SERVED TO 9PM

€5.00

## Mains

STONE BAKED 10" PIZZA (A1.1, A7)		€16.00	TRADITIONAL BACON AND CABBAGE A7, A12	€16.00
Includes your choice of 3 toppings			Succulent Loin of Bacon, filled with Braised	
Ham Sausage	Pineapple Mozzarella Black Olives Anchovies Mushrooms Sweetcorn		Cabbage and served with Mashed Potato and Parsley Sauce.	
Diced Bacon Spicy Chicken Sun-dried Tomato Peppers			DEEP FRIED FILLET OF PLAICE (A1.1, A3, A7, A10) Breaded fillet of Plaice, served with mushy peas, fries, salad, lemon & tartar sauce	€17.00
EXTRA TOPPINGS (PER TOPPING)		€0.50	GOUJONS OF CHICKEN FILLET (A1.1, A3, A7)	€16.00
RED LENTIL & KIDNEY BEAN PIE  (A9)  Diced mixed vegetables, red lentils & kidney beans cooked in a tomato & garlic sauce, topped with puree sweet potato		€22.00 gan E	Coated in golden crumbs, served with chips, salad & choice of BBQ, sweet chilli or garlic mayo	
		en f <sup>riee</sup>	HOMEMADE BEEF LASAGNE (A1.1, A3, A7, A9) 100% ground Irish beef, cooked in a tomato	€17.00
JULIENNE OF CHICKEN & VEGETABLE CURRY		€16.00	and basil sauce. Layered with lasagne sheets & topped with Mornay sauce	
Served with your choice of fluffy rice or french fries VEGETARIAN, VEGAN OR GLUTEN FREE OPTIONS AVAILABLE			ROAST OF THE DAY With seasonal vegetables & potatoes	€17.00
- Desserts -				
APPLE & RHUBARB CRUMBLE (A1.1, A2, A3, A7) Coated in light vanilla custard & chantilly		€7.50	BAILEYS & CHOCOLATE CHEESECAKE (A1.1, A7, A12) Served with vanilla ice cream & fruit coulis	€7.50
cream		,		
			CHOCOLATE COCONUT TART (A8)	€9.00
BERRY MERINGUE NEST		€6.50	Coated in a tangy (Pegan Course	

wild berry coulis

SELECTION OF ICE CREAM (A1.1, A3, A7)

In a tuille with chantilly cream & fruit coulis