

## TO START

### HOMEMADE SOUP OF THE DAY

Crusty Bread  
1, 7, 8, 10, 11  
€8

### SMOKED HADDOCK & LEEK CHOWDER

Guinness Bread & Lemon Oil  
1, 2, 3, 4, 7, 9, 12, 14  
€10

### SPICED CHICKEN WINGS

(Solo or to Share) Blue Cheese Mayonnaise, Celery  
3, 7, 9, 10, 12  
€10/€19

### TOMATO, BASIL & ONION BRUSCHETTA

Basil Pesto, Sundried Tomato, Olive Paste on Sourdough Bread  
1, 7  
€12

### CHICKEN CAESAR SALAD

(Available as a Main Course) Baby Gems, Parmesan, Sourdough Croute, Crispy Bacon, Garlic Dressing  
1, 3, 7, 10, 12  
€11/€19

### DEEP FRIED BRIE SALAD

Mandarin Dressing, Apricot, Endives  
1, 3, 7, 10  
€12

### CHILLI BEEF NACHOS

(Solo or to Share) Chilli Beef, Guacamole, Salsa, Cheese Sauce, Nacho Chips  
1, 7  
€12/€21

### PRAWNS, CHILLI, AND GARLIC

On Sourdough Bread  
1, 2  
€12

## THE MAIN EVENT

### DONEGAL FILLET OF SALMON

Velouté Sauce, Tenderstem, Sundried Tomato, Spinach  
1, 7  
€27

### SUNDRIED TOMATO CHIMICHURRI CHICKEN

Sundried Tomato Mash, Mushroom Velouté, Tenderstem, Sundried Tomato Chimichurri  
7, 12  
€22

### KOREAN CHICKEN BURGER

Rocket, Asian Slaw, Pickled Chillies, Fresh Chips, Sticky Korean Dressing  
1, 6, 11  
€22

### 6OZ BEEF BURGER

Streaky Bacon, Brioche Bun, Dublin Cheddar, Fresh Chips  
1, 3, 6, 7, 10, 12  
€22

### BEER BATTERED DONEGAL HADDOCK

Fresh Chips, Mushy Peas, Homemade Tartare Sauce  
1, 3, 4, 7, 10, 12  
€23

### SALT & CHILLI CHICKEN

Seasonal Vegetables, Basmati Rice  
1, 6, 7, 11  
€19

### INDIAN CHICKEN CURRY

Roast Chicken, Creamy Spiced Sauce, Papadum, Chutney, Basmati Rice  
7, 8  
€23

### SLOW BRAISED LAMB SHANK

Creamy Champ Potato, Oven Roast Root Vegetables, Minted Lamb Jus  
7, 9, 12  
€29

## HOUSE SPECIALITY STONE BAKED PIZZAS

### MAGHARITA

Fresh Tomato Sauce, Mozzarella  
1, 3, 7, 10, 12  
€19

### FETA CHEESE

Sundried Tomato, Black Olives, Spinach & Lemon Oil  
1, 3, 7, 10, 12  
€17

### PEPPERONI

Fresh Tomato Sauce, Mozzarella, Pepperoni  
1, 3, 7, 10, 12  
€19

### BARBEQUE ROAST CHICKEN

Mushroom, Sweetcorn, Franks Hot Sauce  
1, 3, 7, 10, 12  
€19

### MEAT FEAST

Bacon, Pepperoni, Salami, Chorizo  
1, 3, 7, 10, 12  
€19

## PASTA SELECTION

### TAGLIATELLE CARBONARA

Pancetta Cream with Garlic Bruschetta, topped with Parmesan (Add Chicken €4)  
1, 3, 7  
€20

### SPICY PENNE

Sautéed Peppers & Onions, tossed in a Spicy Cream Sauce, Parmesan Shavings, Garlic Bread (add Prawn €6 or Chicken €4)  
1, 7  
€18

### CHARGILLED AGED 10OZ SIRLOIN STEAK

Onion Rings, Peppercorn Sauce & Fresh Chips  
1, 3, 7, 12  
€36

### IRISH FILLET STEAK

Fresh Chips, King Oyster Mushrooms, Smoked Onion Purée, Spinach, Madeira Jus  
7, 12  
€44

### BRAISED DAUBE OF BEEF

Tarragon, Puy Lentil, Confit Baby Carrots, Charred Scallion, Creamy Champ Potato  
9, 12  
€39

## PLANT BASED SELECTION

### STARTERS

#### SALT BAKED CELERIAC

Jerusalem Artichoke, Pear, Truffle & Maple  
1, 10, 12  
€15

#### SPICED VEGETABLE TEMPURA

Almond Romesco Sauce, Islander Kelp Salsa Verdi  
1, 8, 10, 12  
€15

#### ROAST BUTTERNUT SQUASH & CHICKPEA KORMA

Basmati Rice, Ginger, Coriander  
1, 9, 11, 12  
€19

### MAINS

#### KING OYSTER MUSHROOM RIGATONI

Tomato, Spinach, Vegan Parmesan, Spiced Pumpkin Seeds  
1  
€19

## ALL DESSERTS €9

### STICKY TOFFEE PUDDING

Caramelised Banana, Molasses Butterscotch, Mascarpone Ice Cream  
1, 3, 7

### MANGO, COCONUT & WHITE CHOCOLATE CHEESECAKE

Candied Mango Granola, Coconut Sorbet  
1, 3, 6, 7

### TONKA BEAN CRÈME BRULEE

Sea Buckthorn, Orange & Almond Biscotti  
1, 3, 7, 8

### HOMEMADE CHOCOLATE BROWNIE

Chocolate Sauce, Vanilla Ice Cream  
1, 3, 6, 7

### CARAMELISED APPLE TART

Vanilla Anglaise, Honey Ice Cream  
1, 3, 7

### RASPBERRY BAKEWELL TART

Honeycomb, Vegan Vanilla Ice Cream

## SIDES

PARMESAN & TRUFFLE FRIES 3, 7 €5 • FRESH CHIPS €4.50 • SELECTION OF SEASONAL VEGETABLES €4.50  
ONION RINGS 1 €4.50 • CHILLI & SOUR CREAM CHIPS 7 €4.50 • GARLIC CHIPS 7 €4.50 • ADDITIONAL BREAD €3 1

DIPS GARLIC • SWEET CHILLI • CURRY • BBQ • PEPPERCORN SAUCE €1.50

ALLERGENS: 1 Wheat 2 Crustaceans 3 Eggs 4 Fish 5 Peanuts 6 Soybeans 7 Milk 8 Nuts 9 Celery 10 Mustard 11 Sesame Seeds 12 Sulphur Dioxide 13 Lupin 14 Molluscs