



EARLY BIRD MENU - TWO COURSES €29.

AVAILABLE ALL EVENING MONDAY - THURSDAY, 3-6PM FRIDAY & 1-6PM SATURDAY

Starters

HOMEMADE FARMHOUSE STYLE VEGETABLE SOUP (V) (1,2,7) *With Traditional Brown Bread*

CLASSIC CAESAR SALAD (2,4,5,7,9)

With Smoked Bacon, Baby Gem Lettuce, Garlic Croutons, Parmesan Cheese And House Caesar Dressing

CRISP CHICKEN WINGS YOUR WAY (2)

House Hot Sauce (7), Sweet N Sticky BBQ (5, 14), or Soy & Sesame (12, 13). Celery Spears, Ranch Dip (4, 7, 9)

WILD RICE NUT LOAF (VG) (1,9,10) *Spiced Tomato Relish, Sweet Potato Crisps*

CHICKEN & WILD MUSHROOM VOL AU VENT (2,4,7,10,14)

Mains

ROAST STUFFED TURKEY AND HAM (2,4,14) *with Sage and Onion Stuffing and Cranberry Sauce, Served with a Melange of Fresh Market Vegetables & Mash Potatoes*

ROAST RIB OF BEEF (2,4,7,14) *with Cracked Pepper and Herb Crust and Yorkshire Pudding, Served with a Melange of Fresh Market Vegetables & Mash Potatoes*

BAKED FILLET OF IRISH SALMON (4,5,7) *Grilled Asparagus, Duchess Potato, Lemon Beurre Blanc*

PAN FRIED SUPREME OF CHICKEN (7,14) *Creamed Potato, Long Stem Broccoli, Baby Carrots, Wild Mushroom Cream Sauce*

PENNE ARABIATTA (V) (2,4,14) *Fresh Chilli Garlic And Torn Basil Leaves In A Spiced Tomato Sauce Add Chicken +€2.50 Add Prawns (3) +€4.00*

6oz FILLET STEAK *with House Rub Served with Thick or Thin Chips, Sauté Mushrooms, Onion Strings and A Choice of Sauce (2,14)– +€9.50*

Allergens: 1.Celery, 2. Cereals containing gluten, 3. Crustaceans, 4. Eggs, 5. Fish, 6. Lupin, 7. Milk, 8. Mollusc, 9. Mustard, 10. Nuts, 11. Peanuts, 12. Sesame Seeds, 13. Soya, 14. Sulphur Dioxide (Sulphites). "All meats are guaranteed Irish" V = Vegetarian VG = Vegan