



Sandwich Menu

All sandwiches served with salad and chips

Triple decker chicken & stuffing sandwich	(1-Wheat,3,4)	€ 10.90
Slow cooked chicken, cranberry and apple stuffing, served on white or brown		
BLT bap	(1-Wheat,3,4,10)	€ 10.90
Smoked rasher, baby gem and beef tomato in a toasted bap with Ballymaloe relish		
Roast beef ciabatta	(1-Wheat,3,4, 10,12)	€ 10.90
Slow roast striploin of Irish beef, larger braised onion jam, rocket and mayonnaise		
Roast vegetable & feta cheese wrap	(1-Wheat,5-Pine)	€ 9.50
Toasted tortilla wrap, sweet chilli, fresh rocket, pesto and balsamic vinegar Vegan Feta cheese – Vegan Friendly		
Toasted sandwich	(1-Wheat,2,3,4,10,12)	€ 7.50
Honey baked ham, tomato and red onion, cheddar or mozzarella cheese		

Starters

Soup of the day	(1-Wheat,3,9)	€ 6.50
Homemade brown soda bread		
Seafood chowder	(1-Wheat,3,4,6,7,9,12,14)	€ 7.95
Creamy veloute of vegetables and fresh & smoked seafood Homemade brown bread		
Caesar salad	(1-Wheat,2,3,4,7,10)	€ 7.50
Baby gem with streaky rasher and ciabatta croutons Parmesan shavings and rock chives		
	Add Chicken	€ 2.50
Crumbled goats cheese salad	(3,4,12)	€ 8.50
Fivemiletown goats' cheese, olives and sun kissed tomatoes, balsamic glaze Option: Replace goats' cheese with vegan feta cheese – Vegan Friendly		
Seared King prawns	(6)	€ 9.50
Spiced tomato salsa and organic leaves		
Potted button mushroom crumble	(1-Wheat&Oat,3,5-Pine,9,10,12)	€ 8.95
Roast garlic cream, rocket, oatmeal		
Oak smoked salmon	(1 wheat,2,3,4,7,10,12)	€ 9.50
Pickled beetroot and dill tartar, salad leaves		
Chicken wings	(1-Wheat,2,3,4,9,10)	Regular € 9.00 Large €14.00
Deep fried and tossed in BBQ sauce or hot sauce, sour cream of roast garlic		

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

Mains

From the grill	(1,3,4,6,9,10,12)	
All steaks cooked to your liking & served with French fried onion rings, French fries and a choice of pepper sauce or garlic butter		
12oz striploin steak – Paddy Gaynor		€ 26.95
10 oz dry aged rump steak – Gilligan Farm		€ 20.95
8 oz fillet Steak – Paddy Gaynor		€ 27.95
Add king prawns		€ 4.00
Butter roasted supreme of chicken	(1 wheat,3,4,9,12)	€ 17.95
Summer berry stuffing, tender stem broccoli, thyme jus		
Beefsteak and bacon burger	(1-Wheat,2,3,4,10,12)	€ 16.95
Minced chuck of beef & pork belly Crisp streaky bacon, mature cheddar, sweet pepper relish in bap with French fries		
Fish 'n chips	(1-Wheat,2,3,7,12)	€ 17.50
Fillet of cod in artisan beer batter, tartar sauce of soured cream, Pickled cucumber served with salad and chips		
Flaked almond crusted salmon	(1 wheat,3,4,7,12)	€ 18.50
Apple potato, wilted baby spinach and blackberry sauce		
Prime roast sirloin of beef	(1,2,3,9,12)	€15.95
Yorkshire pudding and rich roast jus		
Oriental Style Chicken Stir-Fry	(1,4,5,7,12)	€16.95
Marinated chicken, Stir -fry vegetables, cashew nuts and basmati rice		
Tagliatelle carbonara	(1 wheat,2,3,9,12)	€ 15.50
Fresh tagliatelle in a creamy bacon & carbonara sauce, finished with parmesan shavings & garlic bread		
Add chicken		€ 2.50
Beetroot & chickpea burger	(1-Wheat,4,9,10,11,12)	€14.95
Fresh rocket, hummus and red chilli, brioche style bap, salad and chips -Vegan friendly		

Sides

French fries	€ 3.50	Sweet potato fries ⁽⁹⁾	€ 4.50
Selection of vegetables ⁽³⁾	€ 3.50	Battered onion rings ^(1,2,3)	€ 3.50
Garlic potato ^(3,9)	€ 4.50	Side salad ^(11,13)	€ 3.50

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