

A La Carte Dinner Menu

Pre – dinner Cocktails €12

Pornstar Martini

Absolut vanilla vodka, lemon juice, passionfruit syrup, simple syrup, egg white, prosecco

RBR Espresso Martini

Ketel one vodka shaken with Kahlua, a shot of espresso & simple syrup

Raspberry Collins

Tanqueray gin, raspberry puree, fresh lemon juice, simple syrup and a dash of soda water

Old Fashioned

Jim beam bourbon, honey syrup, brown sugar, angostura bitters, orange zest

Starters

Homemade Soup of the Day

Served with farmhouse breads
(Contains allergens: 6 wheat, 7, 12)
€6.95

Classic Caesar Salad*

Crisp baby gem lettuce, Caesar dressing, garlic croutons, aged parmesan, crispy bacon
(Contains allergens: 3 anchovy, 6 wheat, 7, 11)
€9.95

Add grilled cajun-spiced chicken (Contains allergens 12, 13) **€4.00 (*€4 supplement)**

Steamboat Atlantic Seafood Chowder

Fresh mixed seafood, homemade brown soda bread
(Contains allergens: 1 & 2 mussels, prawns, 3 cod, haddock, salmon, 6 wheat, 7, 9, 12)
€8.95

Glazed Goat's Cheese Tart

Sun-dried tomato, golden raisin and walnut chutney
(Contains allergens: 5 walnut, 6 wheat, 7, 11)
€7.50

Caprese Salad

Fresh mixed leave salad, crisp sliced tomatoes, buffalo mozzarella sprinkled with fresh basil topped with olive oil and balsamic dressing
(Contains allergens: 6 wheat, 7, 13)
€8.95

Hot'n'Kickin Chicken Wings

Succulent chicken wings, hot and sweet habanero chilli sauce, chive and lemon dip
(Contains allergens: 7, 12)
Starter **€9.50 / Main €13.50**

Sides

Creamy champ potato (Contains: allergens 7)
Homemade onion rings (Contains allergens: 6 wheat, 7, 11)
Sauté onions and button mushrooms (Contains allergens: 7)
Selection of fresh market vegetables (Contains allergens: 7)
Home-cut chunky chips (Contains allergens: 6 wheat)
Skinny fries (Contains allergens: 6 wheat)
House side salad
€4.75 each

All of our beef is of Irish origin.

**Supplementary charge if dining as part of an inclusive menu*

Mains

Certified Irish Black Angus Burger

Irish black Angus burger, toasted black sesame brioche bun, mustard mayo, smoked bacon, aged cheddar cheese, homemade tomato relish
(Contains allergens: 6 wheat, 7, 11, 13)
€17.95
Add an egg (Contains allergens: 11) **€1.00**

Peri Peri Chicken Burger

Grilled chicken breast, toasted brioche bun, peri peri mayo, crisp baby gem lettuce and tomato
(Contains allergens: 6 wheat, 7, 11, 13)
€16.95

Pan Seared Seabass*

Pan seared seabass, lemon roasted potatoes, broccoli puree, tender stem broccoli and chive velouté
(Contains allergens: 3 seabass, 7, 9)
€19.50 (*€5 supplement)

House Chicken Curry

Creamy chicken curry served with Asian vegetables, turmeric rice and garlic and coriander naan
(Contains allergens: 5 coconut, 6 wheat, 7, 12)
€16.95

Traditional Irish Fish and Chips

Irish cod fillets in a light tempura batter, chips, red pepper remoulade, zesty lemon wedge
(Contains allergens: 3 cod, 6 wheat, 7, 11, 13)
€17.95

Corn Fed Supreme of Chicken

Chicken supreme, gratin potato, smoked pancetta, fennel and celeriac puree with a smoked bacon sauce
(Contains allergens: 7, 9, 11, 12)
€17.95

Confit Pork Belly

Confit pork, black pudding bon bon, caramelised onion puree, gratin potatoes, red currant jelly and port jus
(Contains allergens: 6 wheat, 7, 9, 11)
€17.95

Linguini Alfredo with Mushrooms

Linguini with sauteed mushrooms in a creamy crushed black pepper and garlic sauce, topped with parmesan cheese, served with garlic bread.
(Contains allergens: 6 wheat, 7, 9)
€15.95

10oz Irish Sirloin Steak*

Certified and aged for 28 days and grilled to your liking. Twice cooked pont neuf chips, brandy and pepper cream with grilled tomato & onion rings
(Contains allergens: 6 wheat, 7, 9)
€32.00 (*€8 supplement)

Sauce Options €1.00 each

Classic black peppercorn and cognac cream (Contains allergens: 7, 9, 12)
Garlic and herb butter (Contains allergens: 7)
Gravy (Contains allergens: 9)

Allergen Index

No. 1: Crustaceans
No. 2: Molluscs
No. 3: Fish
No. 4: Peanuts
No. 5: Nuts
No. 6: Cereal containing gluten
No. 7: Milk products

No. 8: Soya
No. 9: Sulphur Dioxide
No. 10: Sesame Seeds
No. 11: Egg
No. 12: Celery and Celeriac
No. 13: Mustard
No. 14: Lupin