

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***
Add smoked salmon (Contains allergens 3 salmon) **€4.95***

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)
€8.50

Glazed Goats Cheese Tart

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

Smoked Salmon

Atlantic way smoked salmon served with crisp capers, red onion, fresh rocket leaves and farmhouse breads
(Contains allergens 6 wheat, 7)
€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
House side salad
Skinny fries
€4.00 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**

Pan Seared Seabass

Pan seared seabass, spring onion mash, broccoli puree, tender stem broccoli, Chablis and chive velouté
(Contains allergens 3 seabass, 7, 9)
€19.50

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, 6 wheat, 7, 11, 13)
€16.95

Corn Fed Supreme of Chicken

Chicken supreme, gratin potato, smoked pancetta, fennel and celeriac puree with a leek and cream 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)
€28.50 (*€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