

A la carte dinner menu

Pre – dinner cocktails €12

RBR Espresso Martini

Ketel One vodka shaken with Kahlua;
a shot of espresso & simple syrup

Pornstar Martini

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

Old Fashioned

Jim Beam bourbon, honey syrup, brown sugar and angostura bitters,
finished with a fresh orange peel

Raspberry Collins

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

Starters

Fresh 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, 13)

€9.95

Add grilled Cajun-spiced chicken (Contains allergens 12, 13) €4*

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 wheats, 7, 9, 12)

€8.50

Glazed goat's cheese tart

Sundried tomato, golden raisin and walnut chutney
(Contains allergens 5 walnut, 6 wheat, 7, 11, 13)

€7.50

Smoked salmon

Atlantic way smoked salmon served with crisp capers, red onion,
baby leaf salad and farmhouse bread
(Contains allergens 3 salmon, 6 wheat, 7, 11, 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

House side salad

Skinny fries

€4.00 each

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)

Mains

Certified Irish black Angus burger

Irish black Angus burger, toasted brioche bun, mustard mayo,
smoked bacon, aged cheddar cheese, homemade tomato relish
(Contains allergens 6 wheat, 7, 11, 13)

€17.95

Add an egg (Contain allergens 11) €1.00

Traditional Irish fish and chips

Irish cod fillets in a light tempura, mushy peas, red pepper remoulade, zesty
lemon wedge

(Contains allergens 3 cod, 6 wheat, 7, 11, 13)

€16.95

Pan-fried seabass

Pan-seared seabass, spring onion mash, broccoli puree,
tender stem broccoli, chablis and chive velouté

(Contains allergens 1 & 2 crab, 3 seabass, 7)

€19.50

House chicken curry

Creamy curry with mixed Asian vegetables,
turmeric rice and garlic and coriander naan

(Contains allergens 5 coconut, 7, 12)

€16.95

Corn fed chicken supreme

Chicken supreme, gratin potato, smoked pancetta,
fennel and celeriac puree with a leek 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, classic black peppercorn and cognac cream
with vine tomato and onion rings

(Contains allergens 6 wheat, 7, 9)

€28.50

(*€8 supplement)

All of our beef is of Irish origin.

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

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

