

LUNCH

STARTERS

- SOUP OF THE DAY** 7
Served with Homemade Guinness & Treacle Brown Bread
[1.(wheat), 7, 14]
- HOMEMADE SEAFOOD CHOWDER** 15.5
Daily Fresh & Natural Smoked Fish, Wild Atlantic Prawns & Roasting Bay Mussels, Served with Guinness Treacle Brown Bread
[1.(wheat), 2, 4, 7, 9]
- BAILY AND KISH IRISH OAK SMOKED SALMON** 13.5
Served with Deep Fried Capers, Olive Oil, Cream Cheese with Guinness Treacle Brown Bread
[1.(wheat), 4, 7]
- GLIN VALLEY CRISPY CHICKEN WINGS** 16
Glazed in House Signature Sweet & Lightly Spiced Sauce, Served with Blue Cheese Dip & Celery Stick
[1.(wheat), 9, 10, 11]
- CHICKEN LIVER PATE** 14
Topped with Port Wine Jelly. Served with an Apple & Grape Chutney and Toasted Brioche
[1.(wheat), 3, 7, 12]
- SQUASH HUMMUS** 10.5
Honey Roasted Pumpkin Hummus, Pumpkin Seeds, Sumac, Chives, Extra Virgin Oil, Served with Toasted Sourdough
[1.(wheat), 11]

SALADS

- THE GOATS CAESAR SALAD** 12.5
Cos Lettuce Leaf Dressed in Homemade Caesar Dressing, Smoked Tom Lynch Bacon, Croutons & Parmesan Cheese
ADD CHICKEN +4
[1.(wheat), 3, 7, 10, 12]
- CRUNCHY ARDSALLAGH GOATS CHEESE SALAD** 16.5
Salt Baked Beetroot, Rocket leaves, Honey & Balsamic Reduction, Toasted Almonds
[1.(wheat), 3, 7, 8(almonds), 12]



MAINS

- PRIME ROAST ANGUS IRISH BEEF** 19
Grass Fed Irish Herford Beef, Creamed Mash, Duck Fat Roast Potato, Seasonal Vegetables & Gravy
[7]
- OUR SECOND TRADITIONAL JOINT OF THE DAY** 19
Served with Creamed Mash, Duck Fat Roast Potato, Seasonal Vegetables & Gravy
[7]
- 8OZ ANGUS BEEF BURGER** 19.5
Served with Red Cheddar Cheese, Beef Tomato, Pickles, Lettuce & Mayonnaise on Toasted Brioche Bun, Served with Fries
[1.(wheat), 3, 7, 10, 12]
- BANGERS & MASH** 18.5
Grilled Pork and Leek Sausage, Creamed Mash, Onion Gravy, Chives and Crispy Shoestring Onions.
[1.(wheat), 7]
- SOUTHERN FRIED BUTTERMILK CHICKEN BURGER** 18.5
Served with Lettuce, Beef Tomato, Pickles, Caramelised Red Onion, Smokey BBQ Sauce on a Toasted Brioche Bun, Served with Fries [1.(wheat),3,6,7,9,10,12]
- TRADITIONAL KILMORE QUAY FISH AND CHIPS** 21.5
Bill Chawke Legacy Battered Fillet of Haddock, Served with Homemade Tartar Sauce, Crushed Garden Peas & Fries
[1.(wheat,barley), 3, 4, 10, 12]
- HOMEMADE BEEF LASAGNE** 18
Layered with Our Slow Cooked Beef Ragu, Creamy Bechamel Sauce, Mozzarella & Parmesan, Served with Toasted Garlic Bread & Fries
[1.(wheat), 7, 9, 10, 12]
- RATATOUILLE RIGATONI** 21
Roasted Ratatouille Vegetables, Tomato Sauce, Stracciatella Cheese, Black Pepper, Cress
[1.(wheat), 3, 7, 12]
- NEW YORK STEAK SANDWICH** 21
John Stone Minute Steak on Toasted Ciabatta Bread, Red Cheddar Cheese, Onion Lyonnaise, Dressed Rocket leaves, Red Onion, Horseradish Mayonnaise, Fries
[1.(wheat), 3, 7, 10, 12]
- ROAST BEEF BRIOCHE ROLL** 14.5
Roast Beef, Horseradish Mayonnaise, Pickles, Served with Fries and Relish
[1.(wheat), 3, 7, 10, 12]
- FRAGRANT THAI SPICED LENTIL & CHICKPEA CURRY** 16.5
Thai Curry with Coconut, Lime, Peanut & Fresh Coriander. Served with Crispy Poppadom, Basmati Rice & Naan Bread
ADD CHICKEN +4 ADD PRAWNS +6
(1.(wheat),2,5,6,11,12)
- CATCH OF THE DAY**
Please ask your server for todays Catch Priced Daily
- GOURMET SANDWICHES**
- BLT** 14.5
Grilled Smoked Bacon, Tomato, Lettuce with Mayonnaise on Toasted Brioche Bun
[1.(wheat), 3, 7, 10, 12]
- GRILLED HAMBO** 14.5
Red Cheddar Cheese, Baked Limerick Ham, Grilled on Sourdough
[1.(wheat), 7]
- TOASTED MOZZARELLA** 14.5
Fior Di Latte Mozzarella Cheese, Homemade Pine Nut Pesto, Rocket Leaves, on Toasted Sourdough
[1.(wheat), 7, 8.(pine nuts), 11]
- ALL SANDWICHES ARE SERVED WITH A CHOICE OF SOUP OR FRIES**

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

SIDES

- Fries** 5.5
[1.wheat]
- Irish Butter Mash** 5.5
[7]
- Roasted Root Vegetables** 5.5
[7]
- Crispy Cajun Onion Rings** 5.5
[1.wheat]
- Truffle Parmesan Fries** 7.5
[1.wheat,3,10,12]

DESSERT

- CRÈME BRULEE** 9
Vanilla Crème Brulee Served with Blackberry Sorbet
[3, 7]
- TIRAMISU** 9
Classic Homemade Tiramisu made with Coffee & Mascarpone Cream
[1.(wheat), 3, 7]
- WARM CHOCOLATE BROWNIE** 9
Homemade Brownie with Crème Anglaise, Vanilla Ice Cream & Toasted Hazelnuts
[1.(wheat), 3, 7, 8 (hazelnuts)]
- PASSION FRUIT CHEESECAKE** 9
Homemade Cheesecake served with Passionfruit Jelly & Berries
Gluten Free Option Available
[1.(wheat), 3, 7]
- SELECTION OF ICE CREAM** 7
Served with Fresh Berries
[7]
- SELECTION OF TEA COFFEE & HERBAL TEAS AVAILABLE**



LUNCH



OUR RESTAURANT PREPARES AND SERVES PRODUCTS THAT CONTAINS PEANUTS, TREE NUTS, WHEAT, SOY, MILK, EGG AND FISH.
TO ENSURE OUR GUESTS' SAFETY, WE CANNOT GUARANTEE ANY OF OUR PRODUCTS ARE FREE OF THOSE ALLERGENS.
IF YOU SUFFER FROM AN INTOLERANCE OR ALLERGY,
PLEASE ASK YOUR SERVER FOR A FULL LIST OF ALLERGENS USED