

1 Course €23.50 | 2 Course €32.50 | 3 Course €40.00

STARTERS

HOMEMADE SOUP OF THE DAY

Served with Homemade Guinness Brown Bread

HOT N' SPICY WINGS

Served with Crisp Celery Sticks, Blue Cheese Dip

CAESAR SALAD

Crisp Cos Lettuce, Aged Parmesan, Crispy Pancetta & Homemade Caesar Dressing

MAIN COURSES

ROAST RIB OF IRISH ANGUS BEEF

Butter Whipped Mash, Seasonal Vegetables, Duck Fat Roast Potatoes, Rich Roast Gravy

PAN SEARED FILLET OF SALMON

Served with Chorizo Oil, Mash & Greens

CHARGRILLED SUPREME OF CHICKEN

With Creamed Mash, Mushrooms, Smoked Bacon Lardons, Crispy Curly Kale in a Light Creamy Sauce

RED LENTIL & CHICKPEA CURRY

Finished in Rich Red Thai Coconut, Lime & Peanut Curry, Basmati Rice & Naan Bread

DESSERTS

HOMEMADE CHOCOLATE BROWNIE

APPLE & CINNAMON CRUMBLE

