2 COURSE €23.50

STARTERS

SOUP OF THE DAY

Served with Guinness bread [VEGETARIAN] (1a, 4, 9, 13)

BBQ WINGS OR LOUISIANA WINGS

Served with celery and blue cheese dip (1e, 4, 7, 9, 12, 13)

MAINS

LENTIL AND VEGETABLE COTTAGE PIE

Root vegetables and lentils cooked in soy gravy topped with dairy-free mash (9, 10,13) [GLUTEN FREE] [VEGAN]

DEEP FRIED HADDOCK AND CHIPS

Served with rustic fries, minted peas, tartar sauce (1a, 4, 7, 8, 12, 13)

CHICKEN SUPREME

Filled with bacon & herb stuffing, served with nutmeg mashed potato, truffle sauce (1a, 4, 7, 8, 12, 13) [GLUTEN FREE]

SIDES

[€

RUSTIC FRIES (13) [GLUTEN FREE] MASHED POTATOES (4) [GLUTEN FREE] [VEGETARIAN] ROAST VEGETABLES (9) [GLUTEN FREE] [VEGETARIAN] MIXED LEAF SALAD (4, 13) [GLUTEN FREE] [VEGETARIAN]

Food allergies & intolerances. Please ask a member of staff if you require any information on the ingredients

1 Gluten (a) Wheat (b) Spelt (c) Khorasan (d) Rye (e) Barley (f) Oats | 2 Peanuts | 3 Nuts (a) Almonds (b) Hazelnuts (c) Walnuts (d) Chestnuts (e) Cashews (f) Pecan (g) Brazil (h) Pistachio (i) Macadamia | 4 Milk | 5 Crustaceans (a) Crab (b) Lobster (c) Crayfish (d) Shrimp | 6 Molluscs | 7 Eggs | 8 Fish | 9 Celery | 10 Soy | 11 Sesame Seeds | 12 Mustard | 13 Sulphur & Dioxides & Sulphites | 14 Lupin | V - Vegetarian VV - Vegan

DUCK LIVER PÂTE

3 COURSE €28.50

Served with brioche bread and mango chutney (1a, 4, 7, 12, 13)



Served with scallion mash, seasonal vegetables, gravy and cranberry sauce (1a, 4, 9, 10, 13)

CLASSIC CAESAR SALAD

Cos lettuce with bacon, caesar dressing, croutons and parmesan shavings (1a, 1e, 4, 7, 12, 13)

ADD CHICKEN (10) OR ADD PRAWNS (5d) Vegetarian option available

[€5] **DESSERTS**

VANILLA CHEESECAKE

Served with orange winter jam [VEGETARIAN] (1a, 4, 13)

APPLE AND CINNAMON CRUMBLE

Served with vanilla ice cream and wild berry compote (1a, 3, 4, 7, 13) [VEGETARIAN]

CRÈME BRÛLÉE

Rich custard topped with a layer of caramelised sugar (4, 7) [VEGETARIAN] [GLUTEN FREE]