



## STARTERS

### HOMEMADE SOUP OF THE DAY **v c**

Served with  
house brown bread

### TRADITIONAL PRAWN COCKTAIL

Suclent Prawns served on a petite  
salad with Marie Rose Sauce

### HOUSE DRY RUB CHICKEN WINGS **c**

Served with  
slaw, chips & jalapeño relish

### SESAME CRUST DEEP FRIED BRIE **v**

With mixed leaf salad  
& plum sauce

## MAIN

### TURKEY & HAM

Slow roast turkey breast,  
honey mustard glazed ham,  
apricot & sage stuffing, roast jus

### TENDER ROAST IRISH BEEF

with Yorkshire Pudding  
& Peppercorn Sauce

### ORGANIC CLARE ISLAND SALMON **c**

With confit fennel, creamy pernod &  
tomato sauce, served with  
selection of vegetables and mashed potato

### VEGETARIAN CURRY **v c**

Indian spices, tomatoes, peppers and onion.  
Finished with fresh coriander  
& almonds. Served with  
basmati rice & naan bread

### THE 6OZ BEEF BURGER **c**

Served with tomato, lettuce, onion, chefs  
secret sauce & pickle in a brioche bap.  
Served with chips & cabbage slaw

with cheese **50 cent extra**  
with streaky bacon **50 cent extra**

### MARGARETA PIZZA

Danny Boy mozzarella cheese, house tomato  
sauce, fresh basil pesto

### SPICY PEPPERONI PIZZA

Pepperoni, jalapeño, House Tomato Sauce,  
Danny Boy mozzarella

## SOMETHING SWEET

### DARK CHOCOLATE BROWNIE **v**

Chocolate sauce & vanilla ice cream

### ETON MESS **v c**

Fresh Strawberries, meringue,  
coulis, cream & almonds

### RUSTIC APPLE PIE **v**

with creme anglaise & vanilla ice cream

### HOMEMADE ICE CREAM & SORBET **v c**

Ask your server for selection

*\*coeliac friendly options available*