

EVENING MENU



STARTERS

AVAILABLE: TUE-SAT 4PM - CLOSE

- | | | | |
|--|--------|--|---------------------------|
| Soup of the Day (V) (7, 9)
<i>Made by our chefs and served with Guinness brown bread</i> | €7 | Fish Cake (1, 3, 4, 7, 10)
<i>Locally sourced fish, baby potatoes, herbs, with a tomato, roasted red pepper & caper salsa</i> | €10.50 |
| Duck Liver Parfait (1, 3, 6, 7, 10, 12)
<i>Served with apple & shallot chutney and sourdough toast</i> | €10 | Frank's Chicken Wings (3, 6, 7, 9, 10)
<i>Our famous spicy chicken wings dressed in frank's hot sauce (available as main)</i> | small/large
€10.50/€16 |
| Chicken Caesar Salad (1, 3, 4, 7)
<i>Chargrilled chicken breast, cos lettuce, garlic croutons, smoked streaky bacon, grated parmesan</i> | €12 | Roasted Sweet Potato Salad (11)
<i>Roasted sweet potato, spiced cauliflower, puy lentils, beetroot hummus, crispy kale, lemon & mint</i> | €10 |
| Tiger Prawn Bruschetta (1, 2, 3, 7, 10)
<i>Bruschetta of grilled tiger prawns, black garlic aioli, chorizo pangrattato</i> | €14.50 | | |

MAINS

- | | | | |
|---|-----|--|-----|
| Chargrilled Beef Burger (1, 3, 7, 10)
<i>DUBLINER Cheddar, beef tomato, garlic mayo, toasted brioche bap served with house cut chips and dressed mixed leaves</i> | €19 | Pan Fried Supreme of Chicken (7, 9, 10, 12)
<i>Served with herb mash, roasted seasonal veg, roasted chestnut & pancetta madeira cream sauce</i> | €22 |
| Fish & Chips (1, 2, 4, 6, 7, 10, 12)
<i>Crispy ale-battered haddock served with house cut chips, accompanied by our house-made tartare sauce and a refreshing lemon wedge</i> | €22 | 10oz Irish Rib-eye (6, 7, 9, 10, 12)
<i>10oz Irish ribeye steak with roasted field mushrooms, house-cut chips, a side of mixed leaves served with pepper sauce, garlic butter or Cashel Blue cheese butter</i> | €34 |
| Slow Cooked Moroccan Spiced Lamb Tagine (8,9) €23
<i>Braised Irish lamb, Moroccan spices, apricots, raisins, basmati rice, toasted almonds</i> | €23 | Confit Belly of Pork (7, 9, 10, 12)
<i>Pork belly served with wholegrain mustard mash, buttered savoy cabbage, apple puree, bordelaise sauce</i> | €24 |
| Pan Fried Fillet of Seabream (4, 7, 12)
<i>Herb mash, fricassee of courgette, cherry tomatoes & chorizo</i> | €27 | Wild Mushroom Tagliatelle (1, 3, 7)
<i>Sauteed wild mushroom, wilted rocket, parmesan cream sauce, tagliatelle pasta</i> | €17 |
| | | Roasted Veg Tagine (8, 9)
<i>Moroccan spices, roasted veg, apricots, raisins, basmati rice, toasted almonds</i> | €18 |

SIDE DISHES - €4.50

House Cut Chunky Chips Mixed House Salad
Skinny Fries Roast Seasonal Veg
Chive Mashed Potato

STEAK & WINE SPECIAL

Striploin Steak and Skinny Fries &
Glass of house wine or bottle of beer

~ EVERY TUESDAY, WEDNESDAY & THURSDAY ~

€24
PER PERSON

(V) = Suitable for vegetarians. 10% service charge will be added to parties of 6 or more adults. This is paid directly to the staff.

If you have any dietary requirements please inform our staff, they are happy to help. Allergens: - 1. Gluten (wheat) / 1a. Gluten (Rye) / 1b. Gluten (Barley) / 1c. Gluten (Oats) / 2. Crustaceans / 3. Eggs / 4. Fish / 5. Peanuts / 6. Soybeans / 7. Milk / 8. Nuts / 9. Celery / 10. Mustard / 11. Sesame seeds / 12. Sulphur dioxide and sulphites / 13. Lupin / 14. Molluscs

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DESSERTS

Apple & Mixed Berry Crumble €8

Freshly made apple & mixed berry crumble with vanilla ice cream, drizzled with crème anglaise
(1, 3, 7)

Selection of Ice Creams and Sorbet €7

Indulge in a delightful assortment of ice creams and sorbets, offering a variety of flavours to suit every palate.
(1, 3, 7)

Warm Chocolate Brownie €8

Indulge in a decadent warm chocolate and hazelnut brownie, served with a generous drizzle of chocolate sauce and a scoop of creamy vanilla ice cream
(1, 3, 7, 8)

Selection of Irish Farmhouse Cheeses €11.50

Selection of Irish farmhouse cheeses served alongside a flavourful chutney and a selection of biscuits. A delightful combination of rich, smooth cheese, tangy chutney, and crunchy biscuits.
(1, 3, 7, 8, 10, 11, 12)

Christmas Pudding €8.50

Traditional Christmas pudding, Brandy anglaise, Chantilly cream
(1, 3, 6, 7, 12)

HOT DRINKS

Baileys Coffee €7

Irish Coffee €7

Calypso Coffee €7

Espresso €2.20

Double Espresso €2.80

Espresso Macchiato €2.80

Double Espresso Macchiato €2.80

Flat White €3.70

Americano €3.30

Cappuccino €3.80

Café Latte €3.80

Mocha €3.80

Tea €2.80

Speciality Tea €3.30

Earl Grey, Green Tea, Mint Tea, Camomile Tea

Extra Shot of Espresso €0.50

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