

EVENING MENU



AVAILABLE: TUE-SAT 4PM - CLOSE

STARTERS

- Soup of the Day (V)** (7, 9) €7
Made by our chefs and served with Guinness brown bread
- Duck Liver Parfait** (1, 3, 6, 7, 10, 12) €10
Served with apple & shallot chutney and sourdough toast
- McHugh's House Salad** (6, 7, 8, 10, 12) €10
A refreshing mix of baby mixed leaves, creamy feta cheese, crisp green beans, sun blushed tomato, grilled artichokes, crunchy cashew nuts
- Burrata Caprese Salad** (7) €10
A classic Italian salad, combines fresh heirloom tomato with creamy burrata cheese and basil
- Pulled Pork Croquettes** (1, 3, 6, 7) €11
Deliciously crispy pulled pork croquettes served with celeriac remoulade, rocket and apple
- Frank's Chicken Wings** (3, 6, 7, 9, 10) €10.50/€16
Our famous spicy chicken wings dressed in frank's hot sauce (available as main)
- Tiger Prawn Pil Pil** (1, 2, 7, 10, 12) €14.50
Tiger Prawns cooked in sizzling hot oil with garlic fresh chilli and parsley served with char-grilled sourdough bread & mixed-leaf salad

MAINS

- Chargrilled Beef Burger** (1, 3, 7, 10) €19
Our famous chargrilled beef patty, red cheddar OR Cashel blue cheese, Jalapeno mayo, red onion jam, toasted brioche bap, house cut chips with dressed mixed leaves. Add Bacon €2
- Fish & Chips** (1, 2, 4, 6, 7, 10, 12) €22
Crispy ale-battered haddock served with house cut chips, accompanied by our house-made tartare sauce and a refreshing lemon wedge
- Slow Cooked Moroccan Spiced Lamb Tagine**(8,9) €24
Braised Irish lamb, Moroccan spices, apricots, raisins, basmati rice, toasted almonds
- Pan Fried Fillet of Hake** (1, 2, 3, 4, 9, 12) €29
Served with orzo pasta, in a rich mussel, chorizo and tomato sauce
- 10oz Irish Rib-eye** (6, 7, 9, 10, 12) €34
10oz Irish ribeye steak with beer battered onion ring, house-cut chips, a side of mixed leaves served with pepper sauce, chimichurri butter or garlic butter
- Pan Fried Supreme of Chicken** (7, 9, 10, 12) €23
Served with herb mash, broccoli, homemade tarragon cream sauce
- Roasted Fillet of Pork** (7, 9, 10, 12) €26
Duck fat roasties, roasted butternut squash, sage, chimichurri dressing, madeira jus
- Wild Mushroom Tagliatelle** (1, 3, 7) (V) €19
Sauteed wild mushroom, wilted rocket, parmesan cream sauce, tagliatelle pasta
- Massaman Veg Curry** (2, 4) (V) €20
Delicious rich, creamy, mildly spiced vegetarian curry with baby potatoes, baby corn, green beans topped with coriander cress and served with basmati rice
Add chicken €4 / Add prawns €6

SIDE DISHES - €4.95

- House Cut Chunky Chips Mixed House Salad
Skinny Fries Roast Seasonal Veg
Chive Mashed Potato Beer Battered Onion Rings

STEAK & WINE SPECIAL

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

~ EVERY TUESDAY, WEDNESDAY & THURSDAY ~

€26
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)

Orange Crème Brulee €9

A rich orange infused brulee topped with a layer of caramelised sugar
(3, 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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