DINNER MENU

AVAILABLE: TUE - SAT 4PM - CLOSE

STARTERS

FRESHLY MADE SOUP OF THE DAY (V)(1,3,7,9,12) **€7.95**
Please see our black board or ask your server. Served with locally made Artisan Guinness brown bread and real Irish butter

CHICKEN LIVER PARFAIT (1,3,7,12) **€10.50**
Silky chicken liver parfait, caramelised onion & raisin chutney, toasted sourdough

TIGER PRAWNS PIL PIL (1,2,4,7,10) **€14.95**
Sauteed tiger prawns, we add sliced garlic and fresh chilli, olive oil, fresh herbs, and serve with chargrilled sourdough bread to mop it all up with!

MCHUGH'S SIGNATURE TWICE COOKED FRANK'S CHICKEN WINGS (3,6,7,9,10) **€12.95/€19.95**
On the menu since day 1! We make our sauce with Frank's Hot Sauce and real Irish butter, and serve it with our house made Cashel Blue cheese dip and fresh celery sticks.

SLOW COOKED PORK CROQUETTES (1,3,7,12) **€11.50**
House made, slow cooked & pulled pork shoulder, basmati rice, fresh herbs, crumbed, & served with our own apple & celeriac remoulade

SALMON & SMOKED HADDOCK FISHCAKE (1,3,4,7,10,12) **€12.50**
Fresh Atlantic salmon & naturally smoked haddock, herbs & capers, golden crumb, chunky house-made tartare sauce & mixed leaves

ROAST BEETROOT & FETA SALAD (V) (7,8,12) **€9.50/€14.50**
Slow-roasted beetroot, creamy Irish feta, candied walnuts, fresh leaves, honey-balsamic & extra virgin olive oil dressing

STEAK & WINE SPECIAL

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

~ EVERY TUESDAY, WEDNESDAY & THURSDAY ~
FROM MIDDAY

€28

(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*

DINNER MENU

AVAILABLE: TUE - SAT 4PM - CLOSE

MAINS

CHAR GRILLED IRISH 10oz RIBEYE STEAK (1,7,9,10,12) **€37.95**
10oz Irish Ribeye steak, house made beer battered onion rings, served with our hand cut triple cooked chips, dressed mixed leaves, and a choice of brandy & peppercorn sauce, Cashel blue cheese butter, or garlic butter.
(Recommended Wine Pairing: Château Haut-Gléon Corbières €45 bottle)

ALE BATTERED HADDOCK (1,2,4,6,7,10,12) **€23.95**
Crispy local ale battered haddock, our hand cut triple cooked chips, chef Eugene's famous tarragon tartare sauce, lemon, and dressed mixed leaves
(Recommended Wine Pairing: Cuvée Prestige Picpoul de Pinet €8.50 glass; €33 bottle)

PAN-FRIED HAKE (2,4, 7) **€27.50**
Crushed baby potatoes, samphire, creamy dill & shrimp sauce
(Recommended Wine Pairing: Saint Clair Vicar's Choice Pinot Noir €10 glass; €40 bottle)

PAN-ROASTED IRISH PORK FILLET (7,9,12) **€28.50**
Irish pork fillet, creamy dauphinoise potato, buttered fine green beans, Armagnac prune sauce
(Recommended Wine Pairing: De Alto Amo Rioja Crianza €9.50 glass; €38 bottle)

MOROCCAN-SPICED LAMB SHANK (7,8,9,12) **€31.50**
5-hour slow-cooked Moroccan spiced lamb shank, raisin couscous, mint yoghurt, toasted almonds
(Recommended Wine Pairing: Baglio Gibellina Passimiento €8.50 glass; €34 bottle)

PAN-ROASTED CHICKEN SUPREME (7,12) **€26.50**
Crispy skin, herb mash, maple-glazed carrots & parsnips, thyme & garlic wild mushroom cream sauce
(Recommended Wine Pairing: The Pugilist Cabernet Sauvignon €9.50 glass; €38 bottle)

HOME-MADE YELLOW CURRY (VEGAN) **€22.50**
Slow-simmered coconut curry infused with turmeric, lemongrass & ginger, sweet potato, baby corn & green beans, aromatic basmati rice, fresh coriander & lime
ADD CHICKEN €5 **ADD PRAWNS €9** (2)
(Recommended Wine Pairing: Biscardo 'Morena Bianca' Lugana €10.00 glass; €40 bottle)

SIDES

HOUSE MADE ONION RINGS €4.50

SKINNY SKIN ON FRIES €3.95

HAND CUT CHIPS €4.50

SEASONAL MIXED GREENS SAUTEED IN CHILLI & HERB BUTTER €3.95

HERB MASH €3.95 (7)

HERB ROASTED CARROTS €3.95

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