

# Dinner Menu Please Place & Pay Your Order at the Bar

## Starters

Homemade Seafood Chowder served with homemade brown bread €9 Gluten Free 1,2,4,7,9,14

**Deep Fried Brie** in a crispy breadcrumb with a cumberland sauce & salad garnish €9 1,7,10,12

Oven Baked Seasoned Chicken Wings served in a cayenne spicy hot sauce €9Gluten Free

### Salads

Tian Of Crabmeat & Prawn on a bed of mixed leaves, mango & lime salsa, drizzled with a roast pepper mayonnaise €18 2,3,4 Gluten Free

**Local Aran Goats Cheese** rolled in almonds herbs & lemon zest, carpaccio of beetroot served on a bed of mixed leaves, drizzled with a balsamic dressing reduction €18 7,8,12 Gluten Free

Chicken Caesar Salad Chicken, crispy bacon, crisp lettuce, homemade Caesar dressing topped with parmesan shavings & garlic croutons €18 1,2,4 Main Courses

8 oz Prime Irish Sirloin Steak cooked to your liking served with chips & salad or creamy mashed potatoes & vegetables & peppercorn sauce €29 1,6,7

Heineken Battered Fish served with chips & salad OR creamy mashed potatoes & vegetables €18 1,3,4,6,7,10

**Mussels** steamed in garlic white wine cream & parsley served with homemade brown bread €18 1,7,12,14

Chicken Stir Fry cooked with onions, peppers, carrots, finished with a teriyaki & soy sauce reduction served with basmati rice & prawn crackers €18 1,2,6

**Prawn Stir Fry** cooked with onions, peppers, carrots, finished with a teriyaki & soy sauce reduction served with basmati rice & prawn crackers €18 1,2,6

Beef Stroganoff prime Irish diced beef slowly cooked with mushrooms & garlic in a brandy & sour cream sauce, served with basmati rice €18 6,7,10, Gluten Free

**Chicken Curry** served with basmati rice €16 1,9,10

Melange Of Roasted Vegetables served in a seared pepper on pasta tossed in a light tomato sauce topped with vegan cheese €15 1,6 VEGAN

Kids Menu

**Kids Chicken Nuggets** & Chips €7 1,3,6,7,9 **Kids Jumbo Pork Sausages** (2) & Chips €7 1,6,12

Desserts served with fresh cream & a strawberry coulis & butterscotch sauce €6

Chocolate profiteroles 1,3,6,7
Tart of the day please see board
Cake of the day please see board

## Beverages- Robert Roberts coffee & hot Chocolate

Espresso	€2.50	Americano	€3.00	Cappuccino	€3.50
Latte	€3.50	Mocha	€3.50	Hot Chocolate	€3.50
Latte Macchiato	€3.50	Iced Cappuccino	€3.50	Iced Latte Macchiato	€3.50
Iced Milk Chocolate	€3.50	<b>Traditional Irish Tea</b>	€2.00	Herbal Tea	€2.00
Irish Coffee	€7.50	Baileys Coffee	€8.50	Brandy Coffee	€9.50
Add Syrup 70c Hazelnut, Caramel, vanilla					

#### **Dietary Information**

1.Cereals containing gluten	2. crustaceans & products thereof		
3. Eggs & products thereof	4. Fish & products thereof		
6. Soybeans & products thereof	7. Milk & products thereof (including lactose)		
8. Nuts	9. Celery & products thereof		
10. Mustard & products thereof	11. Sesame seeds & products thereof		
12. Sulphur dioxide	14. Molluscs & products thereof		