

## Starter

## Soup of The Day

Served With Homemade Guinness Bread
Contains Allergens $(1,5,16,18)$

## Slow Roasted Baby Back Ribs

Ginger, Hoisin Sauce, House Slaw
Contains Allergens $(9,17,18)$

## Chicken Cesar Salad

Chicken, Baby Gem Lettuce, Pancetta, Parmesan, Focaccia Croutons, Caesar Dressing Contains Allergens (1,5,6,7,18)

## Seafood Cowder

Haddock, Smoked Coley, Salmon, Mussels, Squid, Prawns, Calamari, Homemade Guinness Bread
Contains Allergens (1,5,7,16,18,21,22,24

## Main Course

## 12 Hour Slow Cooked Irish Beef

Creamy Mash Potatoes, Honey Glazed Vegetables, Red Wine Jus, Yorkshire Pudding
Contains Allergens $(1,5,16,17,18)$

## Pan Fried Atlantic Hake

Champ Mash, Honey Glazed Baby Carrots, Broccoli, Asparagus, Hollandaise Sauce
Contains Allergens $(5,6,7,18)$

## Wild Mushroom Risotto

Wild Mushrooms, Parmesan Cheese, Rocket Salad
Contains Allergens $(5,18)$

## Slow Cooked Leg of Lamb

Creamy Mash Potatoes, Honey Glazed Vegetables, Red Wine Jus, Mint Sauce
Contains Allergens (5,9,16,18)

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## Dessert

# Baileys Cheesecake <br> Served With Caramel Ice Cream 

Contains Allergens (1,5,6,9, 11)

## Pavlova

Served With Cream, Fresh Berries

Contains Allergens (5,6,)

## Warm Apple Pie

Served With Vanilla Ice Cream

Contains Allergens (1,5,6,9,11)

## Warm Chocolate Brownie

Served With Vanilla Ice Cream
Contains Allergens (1,5,6,9,11)

## Three Courses €38.00


[^0]:    Allergen Guide: 1 Wheat | 2 Rye | 3 Oats | 4 Barley | 5 Milk | 6 Egg | 7 Fish | 8 Peanut | 9 Soybean | 10 Almond | 11 Walnut | 12 Hazelnut | 13 Cashew | 14 Pecan | 15 Pistachio | 16 Celery | 17 Mustard | 18 Sulphites | 19 Sesame | 20 Lupin | 21 Shellfish | 22 Crustaceous | 23 Pine Nut | 24 Molluscs

