



Shop Dine & Stay Menu

Main Course

Starters

Soup of the Day (v) (c)

Rustic Soda Bread (3, 9)

Garlic Mushrooms (v)

Crumbed Button Mushrooms with Garlic Aioli (3, 4)

Warm Chicken Caesar Salad (c)

Chicken Breast, Crisp Gem Lettuce, Crispy Bacon Lardons, Parmesan Shavings, Rustic Croutons & Caesar Dressing (3, 4, 5, 9, 11, 13)

Classic Bruschetta (v) (c)

Toasted Sour Dough Rubbed with Extra Virgin Garlic Oil, Topped with Diced Tomato & Fresh Basil (Also Available Vegan) (3, 4, 9)

Chicken Liver Pate

Dressed leaves, House Relish & Rustic Croutons (3, 4, 9)

100% Ribeye Steak (c)

Cooked to your liking with Roasted Asparagus, Choice of Garlic Butter, Wild Mushroom Sauce or Pepper Sauce served with Hand Cut Chips (3, 11)

Italian Beef Lasagne (c) (v)

Tomato & Herb Seasoned Ground Steak Between Layers of Fresh Pasta Topped with a Creamy White Sauce Served with Garlic Bread (3, 4, 8, 9, 11) Vegan Option Available

Homemade Beef Burger (c)(v)

Brioche Bun Topped Lettuce, Tomato & onion Crisp Bacon & Cheese, Chunky Chips & Tomato Relish (3, 9) Vegan Option Available

Marinated Thyme Buttered Chicken (c)

Medley of Vegetables, Creamed Potato & Traditional Jus (9)

Traditional Fish and Chips

Fresh Haddock Fillets in a Craft Beer Batter, Mushy Pea & Tartar Sauce (5, 9,)

Sun-dried Tomato Tagliatelle (v)

Fresh Tagliatelle Bound in a White Wine & Sun-dried Tomato Pesto Cream with a Choice of Chicken, Tofu or Prawn (3, 4, 5, 6, 8, 11) vegan option available

Desserts

White Chocolate Cheesecake

Topped white Chocolate Flakes (4, 9)

Deep Apple Crumble

sweetened Stewed Apple in light pastry topped with flaky crumble With vanilla Ice Cream

Jelly & Ice-cream

Old Fashioned Favorite

Sticky Toffee Pudding

Light Pudding Topped with Toffee Sauce with vanilla ice-cream

Allergan Chart

1. Peanuts
2. Nuts
3. Milk
4. Eggs
5. Fish
6. Crustaceans
7. Mollusc
8. Soya
9. Gluten
10. Sesame
11. Celery
12. Mustard
13. Lupin
14. Sulphur Dioxide Sulphites

All our beef is 100% Irish & fully traceable