

Midweek Express Menu

Monday to Friday 5.30 – Close

2 Course €18, 3 Course €22,

First bottle of wine ½ price - €10.75 (1 bottle per table)

Firstly, To Start

Homemade Soup with Crusty Bread & Kerry Churned Butter 1,7,9 (V)

Crisp Finish Buffalo Chicken Wings (Zingy Sauce!) with Celery Spears, Cooling Crème Fraiche & a Blue Cheese Side Dip 7,9

Vintage Crumb Coated Golder Fried Mushrooms with Light Garlic Mayo 1,3,4

Tempura Light Batter Salt & Pepper Squid, Fried Parsley & Aioli 1,3,4,7,10

Classic Caesar Salad with Cos Lettuce, Croutons, Parmesan, Smoked Bacon & Caesar Dressing
1,3,4,7,10

“Main Event” Time

Fish n’ Chips, Simple Cod with Crisp Light Ale Batter, Tartar Dip & either Thick or Thin Chips 1,3,4,7,10

Pan Fried Cayenne Spiced Chicken Fillet Strips with Roasted mixed Bell Peppers in a light Soy Sauce with Garlic & Herbs served with either Fluffy White Rice or Thin Chips (substitute for Prawns €5) (Spicy Dish!) 1,3,4,6,7

Penne Carbonara, Smoked Bacon & Cream, White Wine & Lightly Grated Parmigiano Reggiano 1,3,7

Asian Curry with Spinach, Butternut Squash, Red Onion & Vine Tomato (choose either Basmati white rice or our Pencil Thin Chips as your accompaniment) 1,6,10,11,12

Classic Turkey & Ham with Onion & Herb Stuffing, finished with a Rich Pan Gravy, Vegetable Bowl, Mash & Roast Potato 1,9,10

Plus Our Dining Room Table Special of the Evening.... Ask your Server for details

Steak Zone – 6oz Fillet or 10oz Sirloin (€8 supplement applied) Served with Thick or Thin Chips, Saute Mushrooms & Lightly Battered Onion Laces with your choice of Brandy, Peppercorn, Garlic Butter, Mushroom Cream or Gorgonzola Cream sauces 1,7,10

“Might Have Room” Course

Chocolate & Caramel Profiteroles 1,7

Passion Fruit Gateau 1,3,7

Fruit Crumble of the Day with Ice Cream 1,3

Banoffee Pie 1,3,7

Jelly & Ice Cream 1,7

Tea & Freshly Brewed Coffee €2

Cappuccino, Latte, Americano, White Coffee €2.50

Liqueur Coffees €5

Allergen Information

Please note that all 14 allergens are openly used throughout our kitchen & trace amounts may be present at all stages of cooking. Please ask your server for specific allergy information on each of our dishes.

1 = Cereals containing gluten, 2 = Crustaceans, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soybeans, 7 = Milk, 8 = Nuts, 9 = Celery, 10 = Mustard, 11 = Sesame Seeds, 12 = Sulphur Dioxide & Sulphites, 13 = Lupen, 14 = Molluscs, V= Vegetarian, GF=Gluten Free