

Set Lunch Menu

SERVED FROM 1.00PM TO 4.00PM ONLY | 3 COURSES 25

SET LUNCH MENU AVAILABLE TO ENTIRE TABLE ONLY

Starters

(V) Chef's Hearty Soup of the Day

Homemade Brown Bread | Wh M

(V) St Tola's Goats Cheese & Fresh Figs

Rocket | Lemon & Honey Oil | Toasted Walnuts | M N

Baily & Kish Organic Irish Smoked Salmon

Main Courses

Traditional Irish Beef in Guinness

Turnip Crisps | Sweetened Carrots | Chef's Vegetables & Potatoes | Ce M Su

Warm Chicken & Bacon Cobb Salad

Boiled Free Range Egg | Avocado | Mixed Leaves | Roasted Baby Vine Tomatoes
Honey & Mustard Dressing | E Mu

Dublin Bay Fish Pie

Fresh Salmon | Fresh Cod | Smoked Coley | Fresh Cream
Chef's Potatoes & Vegetables | F Mu M Wh Su

Irish Lamb Stew

Bouquet Garni | Sweetened Root Vegetables | Chef's Potatoes | Ce M Su

(V) Vegan Falafels

Tabbouleh | Pickled Cabbage | Tomato Salsa | Roasted Baby Vine Tomatoes | Wh

Sides

Chef's Vegetables | Side Salad | Onion Rings | Homemade Chips | 4

Desserts

St Patrick's Dessert Plate

Apple Crumble | Chocolate Brownie | Cheesecake | Caramel Sauce | Vanilla Ice Cream |
Toasted Pecans | M N Wh

Extras

Rockshore Irish Lager 6.5 | Su Open Gate Citra IPA 6.5 | Su

Alska Berry Cider 7 | Su Gordon's Pink Gin & Tonic 9.5 | Su Irish Coffee 8 | Su

Allergens

Cereals: **Wh** Wheat, **Ba** Barley, **Oa** Oats, **Ry** Rye | **Ce** Celery | **Cr** Crustaceans | **E** Eggs
F Fish | **L** Lupin | **M** Milk | **Mo** Molluscs (Shellfish) | **Mu** Mustard | **N** Nuts | **P** Peanuts
N Nuts | **SeSe** Sesame Seeds | **So** Soybeans | **Su** Sulphites | **SD** Sulphur Dioxide



Happy St Patrick's Day

STRICTLY NO SPLIT BILLS

Drinks Menu

Soft Drinks 3

Coke | Diet Coke | Zero | Sprite | Fanta

Orange – Cranberry - Apple Juice - Iced Peach Tea 3

Full Selection of Bottled Beers and Spirits available

White Wine

Camino del Rey Reserve 7 Gls 26 Btl

Chile| A Classic Central Valley Chilean Sauvignon Blanc; light and refreshing with mouth - watering tropical and citrus fruit flavour | Su

Shottesbrooke Chardonnay 7.5 Gls 28 Btl

Australia| Fruit flavours dominate the palate while tight grained oak provides background and complexity | Su

Gabriella Pinot Grigio 8 Gls 30 Btl

Italy| Mouth-watering and delicate, citrusy and dry with a tangy finish with hints of nuts and toasted bread | Su

Rosé

Les Petites Janelles 7 Gls 26 Btl

France Pay d'Oc| This fresh and fruit forward wine has nice aromas of strawberry, cherry and Grenadine. Enjoy as an aperitif or with Salads, Grills, Pasta and Cheese| Su

Prosecco

Masottina Prosecco Frizzante 8 Gls 32 Btl

Glera, Italy | The nose is pronounced with aromas of apples, pears, lemon and pineapple. The palate is fresh with good structure with the apple and pear flavours coming through| Su

Red Wine

Camino del Rey Reserve Cabernet Sauvignon 7 Gls 26 Btl

Chile| A Classic Central Valley Chilean Cabernet Sauvignon; easy drinking in style and packed full of red fruit and sweet spice fruit flavour| Su

Santa Ana Malbec 7.5 Gls 28 Btl

Argentina| Dark purple in colour, black pepper and floral notes on the nose, a full bodied and rich palate with flavours of dark currants and sweet spice | Su

Recommended Reds

Zin-Phomaniac Zinfandel 7.5 Gls 28 Btl

USA, California| Arousing aromas, rich spicy flavours. A bold and voluptuous mouth feel with a long satisfying climax| Su

Pena Tejo Crianza. 7.50 Gls 28 Btl

Spain| Ruby red with hints of violet and other red hues. On the nose there are ripe fruits, dark plums and redcurrants. Powerful and upfront combining the fresh fruitiness with elegant

Save... when you buy the bottle....