



Celebration Menu

To Start

Chef's Soup of the Day *
With Twelve Bakery Brown Bread
(1a,7)

West Coast Seafood Chowder
Salmon, Prawns, Cod, Mussels, Smoked Haddock, Bakery Brown Bread
(2,4,7,9,12,14)

Beetroot & Feta Salad
Baby Gem, Sea Salted Baked Beetroot, Aran Feta, Mandarin Orange, Mixed seeds & Honey mustard
(7,10,12)

ADD Garlic Prawns +€8
(2)

BBQ Chicken Wings
Maple & BBQ Glaze or Mikes hot sauce
(4,12)

Panfried Argentinian Red Prawns
House made chorizo, garlic and herb butter, grilled focaccia
(1a,2,7)

Mains

Oven Roasted Irish Chicken Supreme
Creamy Mash, Green Beans, Broccolini Green, Parsnip Crisp & Peppercorn Sauce
(6,7,12)

8oz Hereford Dry Aged Burger
Smokey Rasher, Melted Cheese, Mayo, on a Toasted Bun. Served with Fries
(1a,3,7,11,12)

Panfried Atlantic Cod
Mussels, Clams and Leeks, in a Cider and Samphire cream sauce
Served with Roast Baby Potatoes and side Veg
(4,7,12,14)





Grilled Feeney's pork chop
Grape and Tarragon Sauce, Roast Baby Potatoes, and Buttered Summer Greens.
(7,12)

Homemade Lentil and Aubergine Lasagne
Tomato Sauce, House Bechamel, melted mozzarella and grilled focaccia.
(1a,7,9,12)

Rigatoni all'Arrabbiata
Pomodoro Tomato Sauce, Cherry Tomato, Red Chilli and Parmesan (1a) (V)
(Add chicken €3)

Any Pizza
(See pizza menu for allergens)

Desserts

Bakery Bread & Butter Pudding
Topped with Butterscotch sauce and whipped Chantilly Cream
(1a,3,7,12)

Pear, Apple and Almond Crumble
Served with Homemade Anglaise Custrad and Vanilla Ice Cream
(1a,1b,3,7,8)

Chocolate and Cherry Black Forest Sundae
White and Milk Chocolate Mousse, Cherry Compote, Chocolate Soil, Crisp Brownie Pieces and Cherry Gel. Served with Vanilla Ice Cream
(1a,3,7)

ALLERGEN INDEX

Allergen Index: 1. Cereals Containing Gluten, 1a. Wheat 1b Oats 1c Barley 1d Rye, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/Sulphites,

*13. Lupin, 14. Molluscs, although all due care is taken during meal preparation, Cross contamination risks are possible. Dishes with an * signifies dishes that are/can be made Gluten*

