



THE PINS

GASTRO PUB

CELEBRATION MENU

STARTERS

CHICKEN WINGS*/

maple & bbq glaze or spicy hot sauce (1,4,6,12)/

WEST COAST SEAFOOD CHOWDER

salmon, prawns, cod, mussels, smoked haddock, brown bread (2,4,7,9,12,14)

SOUP OF THE DAY*

brown bread (1a,7)

BETROOT & FETA SALAD*

mixed leaf, sea salted baked beetroot, feta, mandarin orange, mixed seeds, honey mustard (7,10,12)

MAINS

PENNE ARRABIATA

pomodoro tomato sauce, cherry tomato, red chilli and parmesan (1a)(V)

ROASTED IRISH CHICKEN SUPREME*

mashed potato, summer greens, grain mustard cream sauce (7,9,10,12))`

CATCH OF THE DAY

ask your server for today's specials

6OZ HEREFORD DRY AGED BURGER*

swiss cheese, bacon chilli jam, pickled shallots, garlic mayo, toasted potato bun, house fries. (1,3,7,12)

PEPPERONI PIZZA*

tomato, mozzarella & pepperoni (1a,10,12)

IRISH BLACK ANGUS RIB-EYE STEAK.

€10 SUPPLEMENT

shallots, bacon lardons, mushrooms, homemade onion rings, chips and pepper sauce or garlic butter. (6,7,12)

DESSERTS

BREAD & BUTTER PUDDING

topped with butterscotch whipped cream (1a,3,7,12)

TWO TONE CHOCOLATE MOUSSE CAKE* (VEGAN)

raspberry sorbet and raspberry crumb (6)

SELECTION OF ICE CREAMS & SORBETS

see today's specials for selection of flavours
and vegan sorbets, toasted nuts (2,3,7,8)

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.

*Indicates can be made gluten free if requested