

ALL DAY MENU

STARTERS

BUFFALO STYLE HOT WINGS €7 GF
celery sticks & blue cheese dip

HAND MADE NACHOS €6.50 V
pepper & tomato salsa,
smoked cheese sauce, coriander

CRISPY SQUID €8 GF
satay sauce, peanuts, pickled chillis

HOUSE SMOKED MERGUEZ SAUSAGE €7.50
sumac yogurt, pickled fennel,
green pepper salsa

SOUP OF THE DAY €5.50 V
fresh baked wheaten, salted butter

SIDES €4

**HAND CUT CHIPS | GARLIC FRIES | SKINNY FRIES
PARMESAN & TRUFFLE FRIES | BUTTERY MASH**

**HOUSE SALAD | ONION RINGS
MARKET VEGETABLES**

**SAUCES €3
PEPPERCORN CREAM | RED WINE JUS**

WE TAKE PRIDE IN SUPPORTING LOCAL SUPPLIERS AS MUCH AS
POSSIBLE AND USE THE FRESHEST INGREDIENTS AVAILABLE.

OUR SUPPLIERS ARE
LISDERGAN MEATS | KEENANS SEAFOODS | BP FOODS
DOWN WHOLESALE | DRAYNES FARMS

PLEASE LET US KNOW BEFORE ORDERING FOOD OR DRINKS IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS.
IN SOME CASES, FOOD ALLERGENS MAY BE UNAVOIDABLY PRESENT IN OUR KITCHEN.
DISHS MARKED WITH V CAN BE PREPARED VEGETARIAN. GF CAN BE PREPARED GLUTEN FREE. PLEASE ASK FOR OTHER DIETARY REQUIREMENTS

MAINS

HAND MADE BEEF BURGER €13.50 GF
bacon, smoked cheese, house sauce, side

GLAZED BEEF CHEEK €14 GF
roasted garlic mash, confit shallot,
smoked pancetta

THAI RED DUCK CURRY €13 V / GF
jasmine rice, spring onion, coriander

STICKY BBQ RIBS €14
house slaw, corn, fries

FISH OF THE DAY €POD
see your server for todays choice

HERB CRUSTED LAMB RUMP €18
spring vegetables, smoked aubergine,
moroccan style cous cous

NDUJA & GARLIC CHICKEN KIEV €14
with salad & fries

TOMATO & AUBERGINE RISOTTO €12.50 V
olives, goats cheese, herb salsa

PANKO CRUMBED SCAMPI €14
crushed peas, tartar, chunky fries

Lisdergan Flax Fed Beef from Co Tyrone
Is Superior in Texture and Taste.
Flax Seed Encourages the Marbling in Mill
Dam Beef Rendering to Succulence & Flavour

80Z IRISH RUMP STEAK €22 GF

100Z IRISH SIRLOIN €26 GF
All Steaks are served with confit tomato,
mushroom, onion rings & side