

Lunch Menu

Soup of the day - **5.00**

Crispy house chicken wings tossed in homemade buffalo sauce served with a blue cheese dip and celery stick - **small 8.95 / large 14.50**

Cauliflower wings tossed in homemade buffalo sauce served with a blue cheese dip and celery stick - **small 8.95 / large 14.50**

Creamy Dunmore East seafood chowder, served with our freshly baked house brown bread - **8.50**

Organic rope mussels, steamed in white wine with a lush garlic and dill cream - **9.50**

Homemade duck liver pate served with a fig jam and toasted sourdough from Seagull Bakery - **9.50**

Fillet of smoked mackerel, served on a bed of dressed leaves, with red onion, citrus segments, samphire, with a lemon & caper dressing - **12.50**

Fresh fillet of haddock, in a crispy ale batter served with house tartar, mint pea puree, lemon gel with chips - **15.50**

Roast prime sirloin of beef, served in a toasted ciabatta with horseradish cream, rocket & red onion marmalade - **14.50**

Harissa black bean ragout with butternut squash, served with steamed basmati rice & Greek yoghurt (vegan option available) - **13.50**

Fresh egg tagliatelle tossed in a rich mushroom cream sauce with, spinach and shavings of parmesan cheese - **14.50**

Deep fried buttermilk chicken burger in a brioche bun with lettuce, red onion, beef tomato & harissa mayo with chips - **15.50**

Sides

Chips - **4.50**

Side Salad - **4.50**

Kids Menu

Pasta - **8.00**

House chicken tenders and chips - **9.00**

Fish and chips - **9.00**

Desserts

White chocolate panna cotta, raspberry coulis and homemade biscotti - **8.00**

Chocolate brownie, salted caramel sauce and vanilla ice cream - **8.00**

Lemon cheesecake, Chantilly cream and fresh berries - **8.00**

All of our beef is 100% of Irish origin.