

Dinner Menu

Tuesday to Saturday from 5pm to 10 pm, Sunday from 5pm to 8pm.

Starters

- Fresh Homade Soup (F)(G)(D)**
Homemade Brown Bread & Butter
(GF Bread Available) € 6
- Spicy Chicken Wings (D)(CY)**
Celery Sticks, Cashel Blue Cheese Aioli € 10
- Tempura Calamari (G)(C)(D)(E)**
Lemon Aioli, Tomato & Chilli Jam, Dressed Rocket € 11
- Beetroot & Goats Cheese Salad (G)(V)(D)(TN)** Beetroot Puree, Pickled Golden Beetroot, Glazed St. Tola Ash Goats Cheese, Toasted Hazelnuts, Sliced Croutons
(GF Without Croutons) € 9.5
- Moules Marinieres (G)(C)(D)**
Mussels Cooked in a Shallot, Garlic, Parsley, White Wine & Cream Broth, Toasted Sour Dough Bread (GF Bread Available) € 10
- Curried Fish Cakes (G)(F)(D)**
Cumin & Korma Fish Cakes, Curry & Lime Mayonnaise, Mint & Cucumber Raita, Mix Leaf € 10
- Bruschetta of Wild Mushrooms (V)(G)(D)**
Thyme Cream, Parmesan Shavings, Toasted Brioche, Crispy Hens Egg, Dressed Arugula, Truffle Oil € 11

Sides

- Pomme Puree (D) € 4**
- Chunky Chips € 4**
- Seasonal Vegetables (D) € 4**
- Rocket & Parmesan Salad (D) € 4**
- Stealth Chips with Garlic Aioli (E)(G) € 4**

Mains

- 28 Day Dry Aged John Stone (D)(G) Grass Fed 8oz Fillet Steak**
Buttermilk Onion Rings, Flat Cap Mushrooms, Chunky Chips, Pepper Sauce (GF Without Onion Rings) € 29
- 28 Day Dry Aged John Stone (D)(G) Grass Fed 8oz Striploin Steak**
Buttermilk Onion Rings, Flat Cap Mushrooms, Chunky Chips, Pepper Sauce, (GF Without Onion Rings) € 24
- Daily Market Fish**
See Server for Details & Allergens € 20
- A la Carte Fish**
See Server for Details & Allergens
(Pricing depends on market price)
- Pork Fillet Wrapped in Pancetta (D)(G)**
Carrot & Beurre Noisette Puree, Mustard Seed Mash, Savoy Cabbage, Pork Jus (GF With Plain Mash) € 23
- Roasted Free Range Chicken Supreme (D)**
Medley of Summer Vegetables, Chateau Baby Potatoes, Chicken Jus € 18
- Fettuccine Pasta (V)(D)(G)(E)**
Courgette Ribbon, Confit Garlic, Pickled Chilli, Cherry Tomato, Basil, Lemon, White Wine Sauce € 16
*Add Chicken € 2 *Add Prawns € 3
- Anvil - Style Chicken Curry (D)(CY)(SY)(G)**
Chicken Breast, Curry Sauce, Coconut Cream, Fresh Coriander, With Steamed Rice, Naan Bread
(GF Without Naan Bread) € 17
- Anvil-style Vegetarian Curry (V)(D)(CY)(SY)(E)**
Carrot, Parsnip, Curry Sauce, Coconut Cream, Fresh Coriander, With steamed Basmati rice & Naan bread,
(GF Without Naan Bread) € 16