



MENU

LUNCH

PLOUGHMANS

A combination of cheese, ham and pickles with home baked breads.

QUICHE/ VEGGIE QUICHE

Served with a side salad. Light and tasty.

PRAWN OPEN SALAD Served with homemade irish wheaten bread.

WELSH RAREBIT

Cheese sauce made with ale, paprika & mustard served over toasted bread. Made to the traditional welsh recipe.

BEEF/CHICKEN BURGERS / BACON/SAUSAGES served with chips.

CHICKEN WRAPS

Delicious grilled chicken wraps with peppers and a twist of lime juice

CHICKEN GOUJONS

Fresh, free range chicken goujons with a light crispy batter served with a fiery sweet chilli sauce.

BEEF LASAGNE

Layers of egg pasta sheets smothered in bechamel sauce and ragu tomato sauce with fresh local beef mince.

SPAGHETTI BOLOGNESE

One of our classics. Delicious beef ragu sauce and spaghetti pasta.

IRISH STEW

A classic dish of lamb and root vegetables, slow cooked.

COTTAGE PIE

Beef mince, vegetables topped with a creamy mash, toasted until crisp

PORK SAUSAGES served with buttery parsley mash.

MEATBALLS with fries and a sweet and sour sauce.

GREEK MOUSSAKA A delicious taste of Greece. luscious layers of juicy minced beef are cooked in a tomato based sauce, layered with sweet eggplants and creamy béchamel sauce.

SALADS

COURGETTE & BAKED FETA.

Fresh courgette ribbons with tangy, creamy Feta cheese

MOROCCAN CHICKEN.

Deep flavours for this moroccan spiced chicken salad.

FRUITY PASTA.

Crisp apples, juicy grapes and citrus fruits combine with fresh natural yoghurt and pasta to make this interesting take on a pasta salad.

RED ONION & TOMATO with a home made vinegarette, simple but delicious, a classic.

BEETROOT & RED CABBAGE WITH CROUTONS.

A very red salad that's good for the heart with its tangy, crisp flavours and vitality.

ANCHOVY, POTATO, ORANGE, LETTUCE.

Delicate anchovies with potato, fresh orange and crisp lettuce

CLASSIC CAESAR.

Delicious with chicken or without this rich salad is a staple for anyone, sprinkled with generous shavings of parmesan and crispy homemade croutons.

PRAWN AND MANGO.

Sweet and freshness combined with this juicy prawn and mango salad to tantalise the tastebuds.

CHORIZO, MANCHEGO WITH IBERIAN HAM.

Spiced chorizo, creamy manchego cheese and succulent Iberian ham.

PANZANELLA (ITALIAN RUSTIC CLASSIC).

Rustic croutons with tomatoes, cucumber, red pepper, yellow pepper, red onion, basil, and capers.

HOMEMADE COLESLAWS & POTATO SALADS.



MENU

SOUPS

LENTIL & BACON

A delicious lentil and smoked bacon soup which is hearty, healthy and perfect to warm up after a cold day

FRENCH ONION WITH CHEESE BAGUETTE

Classic french onion soup with caramelized onions, a side of freshly baked french baguette topped with melted cheese

CURRIED PARSNIP

Sweet oven baked parsnips spiced with a delightful curry twist.

CHICKEN NOODLE

A deeply flavoured stock with fresh local chicken and fresh egg noodles combined to make this delicious Vietnamese staple.

CHOWDER

Rich and creamy chowder made with fresh local fish (Please order in advance to ensure the freshest and best quality local fish)

CARROT AND ARTICHOKE

Nourishing Jerusalem Artichoke juxtaposed with sweet carrot, very healthy, enticing, a marvelous infusion of root vegetables

HOT AND SOUR

Fiery hot and sour flavours combine to make this mouthwatering Asian classic that's hard to miss.

VEGETABLE BROTH

A long standing Irish tradition is to have a delicious pot of vegetable soup to warm the cockled during the cold winter months. Stock up on your 5 - a - day.

GAZPACHO

This incredible Spanish soup is served cold and would be a delicious divergence for those hot summer days

Got a big appetite? Why not check out our selection of hearty meals on our [Main Dishes Menu](#). Please contact us for our seasonal menu's & pricing.