



4 COURSE GROUP MENU €37.50

STARTERS

SOUP OF THE EVENING

served with house bread

CHICKEN CEASAR SALAD

crisp baby gem lettuce coated in a creamy ceasar dressing topped with croutons, parmesan & bacon
1.(wheat) 2.7.9.14

FIERY CHICKEN WINGS

served with zingy cajun sauce
1.3.6.7.10

BREADED GARLIC MUSHROOMS

baby mushrooms in a crisp golden crumb served with a baby leaf salad & garlic mayo
1.(wheat) 3.6.7.10.11

GOLDEN CALAMARI RINGS

in a light spiced panko crumb served on a seasonal leaf salad, chorizo ragout, lemon & chive dressing
1.2.3.4.6.7.9.10.12.14

Food Allergens List

1. Cereals containing Gluten (which type is stated)
2. Crustaceans
3. Eggs/Egg products
4. Fish
5. Peanuts
6. Soybeans
7. Dairy
8. Nuts
9. Celery
10. Mustard
11. Sesame Seeds
12. Sulphur dioxide & Sulphites
13. Lupin
14. Molluscs

MAIN COURSE

JERK CHICKEN

tender leg of chicken (NO BONE)
marinated in jamaican spices, accompanied with grilled pineapple, coriander & lime salsa and finished with sweet potato fries
1.(wheat) 2.7.9.14

THE SMOKEY BURGER

served with a cajun sauce, smoked bacon and dubliner cheese , all on a toasted brioche bap
1.(wheat) 3.6.7.10.12

PAN FRIED FISH OF THE DAY

Please Ask Your Server for Today's Special,
accompanied with your choice of vegetables & potatoes or chips and salad
1.(wheat) 2.3.4.7

LAMB SHANK

slow cooked tender slaney valley lamb shank marinated with a garlic and rosemary on a chive mash, madeira & red currant jus, fresh vegetables of the day
1.(wheat) 6.7.9.12

80Z SIRLOIN STEAK OR 100Z RIBEYE

char grilled or hot rock
cooked to your liking, served with crispy onion, flat cap mushroom & your choice of chips & salad or vegetables & potato, garlic butter or peppercorn sauce
1.(wheat) 7.9.10.12

CHOICE OF DESSERTS

TEA AND COFFEE INCLUDED

Gluten Friendly Menu Available

We would encourage all bill pays to be paid in as a group