



EVENING MENU

CREAMY MEDLEY OF SEAFOOD CHOWDER €8.50
Homemade Brown Bread (mk, c, f, cy, g)

KING PRAWNS €11.95
Atlantic King Prawns in Garlic Sesame Oil, Fresh Chilli, Balsamic Paprika Dressing, Micro Greens & Toasted Rye (c, ss, g, mk)

CRABMEAT & SMOKED SALMON ROLL €11.95
In a Scallion & Sweet Chilli Dressing (c, f, e)

PORK BELLY €8.50
Honey and Soy Braised Tender Pork Belly, Coconut Rice, Baby Gem, Sesame Slaw (s, g, ss)

HOMEMADE SWEET PEA & HAM HOCK SOUP €6.50
Homemade Brown Bread (mk, cy, s)

IRISH MUSHROOM & GOATS CHEESE €8.50
Wilted Baby Spinach, Ratatouille & Irish Goats Cheese (mk)

FIERY DOUBLE COOKED WINGS €8.50
Chicken Wings Slow Braised in our Seasoned Broth & Finished on the Pan in Fiery Flavoured sauce, Celery & Blue Cheese Dip (cy, mk)

CLONAKILTY BLACK PUDDING €8.00
Potato & Chorizo Strings with Sweet Red Onion Marmalade (sp)

FRESH DONEGAL OYSTERS FROM €10.00
from The Grade 1 Tidal Sea Waters of Traigueanna Bay served with Fresh Chilli Salsa Vinaigrette on Side (c)
10 Oysters €20.00 / 6 Oysters €14.00 / 4 Oysters €10.00

CHOICE OF DRY-AGED GRASS FED IRISH BEEF FROM THORNTON'S LOCAL ABATTOIR & BUTCHER

8oz PRIME FILLET STEAK €29.95
10oz PRIME SIRLOIN STEAK €26.95

Served with Garlic Buttered Mushrooms, Homemade Onion Rings and a Choice of Creamy Peppercorn Sauce, Garlic/Herb Butter or Sweet Cajun Butter with Seasoned Chips (mk, s, sp)

IRISH BEEF SHORT RIBS €22.00
Marinated Overnight in Dry BBQ Rub, Slow Roasted Topped with Sticky Smoked Texan Style BBQ Sauce served with Baby Gem, smoked almonds, Dijon Dressed, parmesan Salad & Chips (md, f, n)

WILD VENISON BURGER €20.00
Homemade 6oz Irish Venison Burger, Brioche Bun, Baby Gem Lettuce, Beef Tomato Slice, Our Secret Sauce, Swiss Cheese, Crispy Onions, Whole Gherkin & Chips (g, mk, e)

HAM, EGG & CHIPS €23.00
Slow Braised Irish Ham Hock (Lisnamulligan Farm-Free Range Pork), Honey & Mustard Glaze, Fresh Pineapple Salsa, Patton's Free-Range Eggs & Chips (e, md, cy, g)

GRILLED LAMB KEBAB SKEWERS €22.00
Our Hand Rolled Irish Ground Lamb Meatballs Seasoned in North African Style Spices skewered with courgette, peppers, red onion and lime, Smothered in Greek Style Yoghurt Dressing & Homemade Hot Sauce served with Sesame Slaw & coconut rice (e, g, mk, ss)

PORK TOMAHAWK STEAK €22.00
Infused in our Homemade Cajun Dry Rub, Melting Medallion of Sweet Cajun Butter, Leek & Tarragon Potato & Tender Baby Vegetables (mk, md)

CRISPY CHICKEN €22.00
Buttermilk Seasoned Crispy Spiced Irish Chicken Thighs, American Style Streaky Bacon, Emmental Cheese and Tobacco onions served with Herb infused Potatoes & Tender Baby Vegetables (mk, g)

FRESH ATLANTIC COD €24.00
Steamed Cod with a chorizo Spanish Sausage and lime crust drizzled with a roasted red pepper creamed sauce with Herb infused Potatoes & Tender Baby Vegetables (f, mk, g, cy, sp)

SEABASS €23.00
Eastern Atlantic Sea Farmed Grilled Sea Bass, Medley of Vegetables Sauteed in Soy & Basil with Herb infused Baby Potatoes (Mk, fs, g)

GARLIC & CHILLI KING PRAWN PASTA €24.00
Homemade Tagliatelle Pasta, Fresh Coriander, Cherry Tomatoes & Garlic Bread (g, e, c)

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VEGAN STEW €19.00
This Delicious Vegan Chickpea Stew is inspired by a Romesco Spanish Sauce made from Roasted Red Peppers, Tomatoes, Almonds, Garlic and Olive served with Mediterranean Style Cous-cous (g, cy, n)

VEGAN CURRY €19.00
Medley of Seasoned Vegetables in a Rich Thai Green Curry served with Coconut Rice (c, s, g)
Add Chicken €4.00 / Add King Prawns €6.00

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(HOUSE FAVOURITE) BANOFFEE CHEESECAKE (g, e, mk) €6.50

FRESH FRUIT PAVLOVA (e, mk) €6.50

DARK CHOCOLATE PANNA COTTA WITH CHANTILLY CREAM (g, mk) €6.50

SELECTION OF THREE GLENOWEN IRISH ICE CREAM (mk, e, g, n) €6.50
Pistachio, Raspberry Cheesecake & Salted Caramel

SIDES

ASIAN INSPIRED EGG NOODLES (E, G, F, S, SS) €5.00

FRESH CHILLI, SCALLION, HOMEMADE HOT SAUCE CHIPS €6.00

SEASONED CHIPS €4.50

SWEET POTATO FRIES €4.50

SALSA SALAD €5.50

ROASTED HERB INFUSED BABY POTATOES (MK) €5.00

MADDENS HOMEMADE BAKED BEANS (S, SP, G, MD) €3.50

BABY VEGETABLES (MK) €4.50

COCONUT RICE €4.50

MEDITERRANEAN STYLE COUS-COUS (G, CY) €4.50

OUR CHIPS ARE FLAVOURED WITH HOMEMADE HOUSE SEASONING & DOUBLE COOKED.

G: Gluten, **C:** Crustaceans, **E:** Eggs, **F:** Fish, **M:** Molluscs, **S:** Soybeans, **P:** Peanuts, **N:** Nuts,
MK: Milk, **CY:** Celery **MD:** Mustard, **SS:** Sesame Seeds, **SP:** Sulphites, **L:** Lupin