

Dear Customer,

We have highlighted all the allergens contained in each of our dishes.

All gluten free dishes are highlighted in the menu with the following symbol  our soup and gravy are gluten free, we also have gluten free bread to freshly prepare all our sandwiches and specialty sandwiches. We have gluten free scones and desserts available on request. Please ask your server if you are unsure about any of our dishes.

All our beef is of Irish origin and from fully traceable sources.

We have a full wine menu available as well as a selection of craft beers and specialty spirits to include a comprehensive selection of Irish whiskeys, and of course complete selection of Tullamore D.E.W whiskey.

Thank you.

Set Menu

2-Courses - €22.50 3-Courses 28.50

Lightly Crumbed Mushrooms (V)

Golden fried button mushrooms, garlic & thyme cream
(Gluten, Egg, Milk, Sulphur Dioxide (in wine))

Goats Cheese Bruschetta

Goats cheese, rocket, roasted peppers and tomatoes
With a hazelnut pesto on toasted sough dough bread
(Egg, Gluten, Pine nuts, Cashew)

Chorizo and Chickpea Salad (N)

Harissa spiced chickpea, chorizo, salad leaves, parmesan
Cheese and a lemon dressing
(Nuts)

Seafood Chowder

Melody of seafood in a creamy fish sauce, served with
Homemade brown bread
(Milk, Gluten, Celery, Molluscs)



Bacon Burger

Emmental cheese, lettuce, tomato & mayo,
crisp onion rings and crispy bacon toasted flour bap & house fries
(Gluten, Milk, Mustard, Celery, Egg, Sesame)



Red Thai Chicken Curry

Onions, peppers, with
authentic Red curry sauce, fragrant rice & naan bread
(Soy, Gluten, Milk, Crustaceans)

Traditional Fish & Chips

Fingers of cod in a crisp batter, mushy peas, tartar sauce & house fries
(Milk, Gluten, Egg, Mustard)

Homemade Beef Lasagne

Prime ground Irish mince beef in Bolognese sauce,
parmesan cheese with side salad & fries
(Milk, Egg, Sulphites, Gluten, Mustard, Celery)

Baked Salmon Fillet

With lemongrass, lime white wine cream,
fresh vegetables & creamed potatoes
(Gluten, Milk, Celery, Sulphur Dioxide (found in wine), Crustaceans)

Chicken Fajitas,

With peppers, onions, courgettes, with flour tortillas, sour cream, salsa
And guacamole on the side
(Gluten, Milk)

Stuffed Chicken Fillet

Sage & onion stuffing and roast gravy served with
vegetables & creamed potatoes
(Gluten, Milk, Celery, Sulphur Dioxide (found in wine))

Available without stuffing



Red Berry Ice Cream Gateau

Served with cream and fruit coulis
(Milk, Gluten, Egg)

Bailey's Cheesecake

Bailey's liquor cheesecake on a light digestive biscuit
Base with chocolate shavings
(Milk, Gluten, Egg)

Chocolate Brownie

Homemade brownie served warm with
Fresh Cream or Vanilla Ice cream
(Milk, Gluten, Egg,)



BOTH

APPETIZERS & LIGHT SNACKS

- Seafood Chowder** €7.00
Melody of seafood in a creamy fish sauce, served with homemade brown bread (Milk, Gluten, Celery, Molluscs)
-  **Chefs Soup of the Day (V)** €5.30
Served with a baked bread roll or homemade brown bread (Celery, Milk, Gluten)
- Goats Cheese Bruschetta (V) (N)** €6.80
Goats cheese, rocket, roasted peppers and tomatoes with a hazelnut pesto, served on toasted sough dough bread (Milk, Gluten, Egg nuts)
- Tempura King Prawns (N)** €9.00
With a chilli and coconut dipping sauce (Egg, Gluten, Mustard)
- Lightly Crumbed Mushrooms (V)** €6.80
Golden fried button mushrooms, garlic & thyme cream (Gluten, Egg, Milk, Sulphites)
-  **Chorizo and Chickpea Salad** €6.80
Harrisa spiced chickpeas, chorizo, salad leaves, parmesan Cheese and a lemon dressing (Egg, Gluten, Mustard, Milk)
- Barbeque Chicken Wings** €7.30
Served with house salad and barbeque sauce **To Share: €11.50**

FRESHLY MADE SALADS

- Feta Cheese Salad (V) (N)** €9.50
Toasted almonds, mandarin segments, cherry tomatoes served with toasted sunflower and honey bread and a side of Caesar dressing
 **With gluten, free bread (Milk, Nuts, Almond, Mustard, Egg, Gluten)**
- Hot Chicken Caesar Salad** €11.00
Cos leaves, crispy bacon, chicken, croutons, parmesan cheese & house Caesar dressing
 **Without croutons (Egg, Gluten, Mustard, Milk)**
-  **Chicken Quinoa Salad** €10.50
Grilled chicken, sundried tomatoes, broccoli, cranberries, Sunflower seeds and quinoa drizzled in a chilli and lime infused oil
-  **Poached Salmon Salad** €12.30
Accompanied by superfood salad of quinoa, broccoli, cranberries, Sunflower seeds, rocket, sundried tomatoes and balsamic reduction
-  **Chicken Peri Peri** €11.30
Peri Peri spiced chicken, mixed leaves, red onions, sliced pear, cherry tomato, spicy light dressing & sweet potato shoe strings (Mustard, Egg)

FROM THE WOK

- Fajitas (with chicken 15.95)** €12.50
With peppers, onions & courgettes, served with flour tortillas, Mexican salsa, guacamole & sour cream on the side (Milk, Gluten)
- Beef Sizzler** €16.00
Tender strips of beef marinated in chili and ginger, with Peppers, onions and fresh mint served sizzling to the table with fragrant rice (Soy, Sesame)
- Thai Red Prawn Curry** €16.00
Onions, peppers, bok choy with authentic green curry sauce, fragrant rice & naan bread (Soy, Gluten, Milk)
- With Chicken (Soy, Gluten, Milk, crustaceans)** €16.00
- Vegetable Curry (V)** €11.80
Courgettes, broccoli, baby sweetcorn onions and sugar snap peas in a Authentic curry sauce with rice and naan bread (Soy, Gluten, Milk). Available gluten free

FROM OUR GRILL

Prime Irish 9oz Sirloin Steak €24.00

*Grilled to your request with either seasonal vegetables & potatoes or house fries & salad, onion rings
(Mustard, Celery, Milk, Soy, Gluten)*

Sauces available:

Garlic Butter, Pepper Sauce, Tullamore D.E.W Whiskey

 **With fried onions** (Gluten, Sulphites)

Prime Irish Sirloin Steak Ciabbata €16.00

Prime steak cooked to your request, caramelized onions, house fries & garlic mayonnaise (Gluten, Egg, Mustard)

 **On gluten free bread**

Grilled Chicken Sandwich €12.50

Lemon & thyme marinated chicken fillet, chilli mayonnaise, ciabatta bread & house fries (Gluten, Egg, Mustard)

 **On gluten free bread**

Classic Beef Burger €14.80

Emmental cheese, lettuce, tomato & mayo, crisp onion rings, toasted flour bap & house fries

Add Bacon €15.50

(Gluten, Celery, Egg, Milk, Mustard, Sesame)

CLASSIC FAVOURITES

Traditional Fish & Chips €16.00

Fingers of cod in a crisp batter, mushy peas, tartar sauce & house fries (Gluten, Egg, Mustard, Milk)

Prawn , Spinach and Garlic Tagliatelle €16.00

Fresh tagliatelle, tiger prawns, in a white wine and Herb sauce with spinach and cherry tomatoes and Garlic ciabatta

(Sulphites, Gluten, Egg, Milk)

Homemade Beef Lasagne €15.50

Prime ground Irish mince beef in Bolognese sauce, parmesan cheese with side salad & fries

(Gluten, Egg, Milk, Mustard, Celery)

Spinach & Ricotta Ravioli (V) €12.50

Tuscan style tomato sauce with grated mozzarella and pesto drizzle. Accompanied by crisp side salad garlic bread on the side

(Gluten, Egg, Mustard, Milk, Celery)

Baked Salmon Fillet €16.00

With lemongrass, lime, white wine cream, fresh vegetables & champ potatoes

(Gluten, Milk, Sulphur Dioxide, Celery, Crustaceans)

Stuffed Chicken Fillet €16.00

Sage & onion stuffing and roast gravy served with vegetables & creamed potatoes

 **Available without stuffing**

(Gluten, Celery, Sulphur Dioxide (found in Wine), Milk, Soy)

**EVENING
ONLY**

FROM OUR GRILL

Prime Irish 9oz Sirloin Steak €24.00
Grilled to your request with either seasonal vegetables & potatoes or house fries & salad, onion rings
(Mustard, Celery, Gluten, Soy)
Sauces available: Garlic Butter, Pepper Sauce, Tullamore D.E.W Whiskey  **With fried onions**

Prime Irish Sirloin Steak Ciabatta €15.30
Prime steak cooked to your request, caramelized onions, house fries & garlic mayonnaise
(Gluten, Egg, Mustard)

Grilled Chicken Sandwich €12.00
Lemon & thyme marinated chicken fillet, chilli mayonnaise, ciabatta bread & house fries
(Gluten, Egg, Mustard)

Classic Beef Burger €13.80
Emmental cheese, lettuce, tomato & mayo, crisp onion rings, toasted flour bap & house fries
(Gluten, Celery, Egg, Milk, Mustard)

CLASSIC FAVOURITES

Honey Roast Half Duck €18.00
Asian noodle stir-fry with sweet chilli sauce
(Gluten, Egg, Mustard)

Traditional Fish & Chips €14.80
Fingers of cod in a crisp batter, mushy peas, tartar sauce & house fries
(Gluten, Egg, Mustard, Milk)

Prawn , Spinach and Garlic Tagliatelle €15.00
Fresh tagliatelle, tiger prawns, in a white wine and Herb sauce with spinach and cherry tomatoes and Garlic ciabatta
(Sulphites, Gluten, Egg, Milk)

Homemade Beef Lasagne €14.80
Prime ground Irish mince beef in Bolognese sauce, parmesan cheese with side salad & fries
(Gluten, Egg, Milk, Mustard Celery)

 **Slowly Braised Lamb Shank** €17.00
Served with roast garlic creamed potatoes and rosemary jus
(Milk, Sulphur Dioxide)

Grilled Fillet of Sea Bass €16.00
Served with roasted vine tomatoes and a white wine cream sauce
(Milk, Sulphur Dioxide, Gluten, Crustaceans)

Spinach & Ricotta Ravioli (V) €12.00
Tuscan style tomato sauce with grated mozzarella and pesto drizzle. Accompanied by crisp side salad garlic bread on the side
(Gluten, Egg, Mustard, Milk, Celery)

Baked Salmon Fillet €14.80
With lemongrass, lime, white wine cream, fresh vegetables & champ potatoes
(Gluten, Milk, Sulphur Dioxide, Crustaceans, Celery)

Stuffed Chicken Fillet €14.80
Sage & onion stuffing and roast gravy served with seasonal vegetables & creamed potatoes

 **Available without stuffing**
(Gluten, Celery, Sulphur Dioxide (found in wine), Milk, Soy)

**BISTRO
Only**

SANDWICHES, BAGELS & WRAPS

Freshly Cut Sandwiches on a choice of Toasted Bagel, White Or Wholemeal Bread,  Gluten Free Or Open on Homemade Brown Soda Bread served with salad garnish and crisps

**EVENING
only**

Chicken Tortilla Wrap	€7.00
<i>Spicy chicken goujons, iceberg lettuce, red onion and sweet chilli sauce</i>	
<i>(Gluten, Milk, Eggs)</i>	
Spicy Chicken Goujon Caesar Tortilla Wrap	€7.00
<i>Chicken, Cos lettuce, Parmesan cheese and Caesar dressing</i>	
<i>(Gluten, Milk, Egg, Mustard)</i>	
Tuna & Rocket Sandwich	€7.00
<i>With coriander and red onion, crisp salad garnish on toasted multigrain roll</i>	
<i>(Gluten, Egg, Mustard, Sesame seed, Trace of nuts)</i>	
Lemon & Pepper Chicken Flavoured Wrap	€7.00
<i>Cos lettuce, roasted peppers and lemon scented low calorie dressing on wholegrain tortilla wrap</i>	
<i>(Gluten)</i>	
Smoked Chicken Bagel	€7.30
<i>Sundried tomato, pesto, mozzarella cheese</i>	
<i>(Gluten, Milk, Cashew & Pine nuts)</i>	
Ham Sandwich	€5.30
<i>(Gluten, Milk)</i>	
Ham Salad Sandwich	€5.30
<i>(Gluten, Milk, Mustard, Egg)</i>	
Roast Beef & Onion Marmalade	€5.30
<i>(Gluten)</i>	
Egg, Chive & Mayonnaise	€5.00
<i>(Gluten, Mustard, Milk)</i>	
Salad Sandwich	€5.00
<i>(Gluten, Mustard, Egg, Milk)</i>	
Open Smoked Salmon Sandwich	€7.30
<i>(Gluten, Milk)</i>	
Turkey, Stuffing & Cranberry Sandwich	€5.30
<i>(Gluten, Milk)</i>	
Shrimp & Marie-Rose Sandwich	€7.30
<i>(Gluten, Mustard, Egg, Milk)</i>	

White Bread contains Soy

SIDE ORDERS

House Fries	€2.80
Side salad	€2.80
Side of Vegetables	€2.80
Side of Potatoes	€2.80
<i>(Milk)</i>	
Onion Rings	€2.70
<i>(Milk, Celery, Gluten, Egg)</i>	
Sautéed Onions	€2.80
<i>(Milk)</i>	
Sautéed Mushrooms	€2.80
<i>(Milk)</i>	
Naan Bread	€2.80
<i>(Gluten)</i>	
Garlic Bread	€2.90
<i>(Gluten, Milk)</i>	

DESSERTS

Red Berry Ice Cream Gateau	€6.80
<i>Raspberry ripple ice cream covered with a frozen Strawberry parfait, sprinkled with white Chocolate</i>	
<i>(Gluten, Milk, Egg)</i>	
Sticky Toffee Pudding	€6.80
<i>Served warm with butterscotch sauce</i>	
<i>(Gluten, Egg, Milk)</i>	
Baileys Cheesecake (N)	€6.80
<i>Baileys liquer cheesecake on a digestive biscuit Base with chocolate shavings</i>	
<i>(Gluten, Egg, Dairy)</i>	
Apple Pie	€6.80
<i>Served warm or cold with fresh cream or ice-cream</i>	
<i>(Alternatively try our NEW homemade Tullamore D.E.W Hot Whiskey Ice Cream)</i>	
<i>(Gluten, Egg, Milk)</i>	
Fresh Fruit Salad	€6.80
<i>With fresh cream, natural yoghurt or ice-cream</i>	
 Chocolate Brownie	€6.80
<i>Homemade brownie served chocolate sauce with fresh cream Or Vanilla Ice Cream</i>	
<i>(dairy, egg)</i>	

Diabetic and Coeliac Desserts available upon request

All our desserts are made in house by our award winning pastry chefs who specialize in cake making for birthday, christenings and other family occasions, please ask for our pastry chef if you would like to order.

V – Denotes Vegetarian

N – May Contain Nuts

Whilst every care is taken to ensure other dishes do not contain nuts please inform your server if you suffer from a nut or any other food allergy

Gluten free sauces are available please ask, all our meat, poultry is fully traceable and our kitchen staff are fully HACCP compliant

House Wines

Red Wines

Cuna del Sol Merlot (Chile)

A real summer compote of fruit flavours, leaving a gentle aromatic aftertaste of raspberries, blackberries and plums

175 ml Glass €6.50 750ml Bottle €26.50

Tlg Tempranillo (Spain)

An unoaked tempranillo from the Carinena region, no harsh edges, just smooth and mellow fruit.

175 ml Glass €7.00 750 ml Bottle €28.00

Terranoble Cabernet Sauvignon (chile)

Super ripe fruit flavours of red berries, dark cherries and blackcurrants, soft tannins and a seriously long finish.

175 ml Glass €6.80 750ml Bottle €28.00

Odd Socks Shiraz (Australia)

Intense rich plum, blueberry and mocha notes, with ripe dense tannins giving great length and structure to the palate. Oaked.

175 ml Glass €7.00 750ml Bottle €28.00

White Wines

Cuna del Sol Sauvignon Blanc (Chile)

Aromas of summer hedgerows and freshly cut grass lead on to a palate of crisp red apple and lemon juice.

175 ml Glass €6.50 750ml Bottle €26.50

Noeme Vernaux Chardonnay (France)

Full of the flavour of juicy red apples with a smooth, velvety body and a crisp citrus finish. A super un-oaked wine with a delicate Chardonnay character.

175 ml Glass €7.00 750ml Bottle €30.00

Villa Cerro Pinot Grigio (Italy)

Crisp and lean with a palate-refreshing cleanliness. It balances a creamy, nutty flavour with a lively zesty finish.

175ml Glass €7.00 750ml Bottle €28.00

Rose Wines

El Muro Rose (france)

Dry, fresh flavorsome rose wine with lovely finish.

175 ml Glass €6.50 750ml Bottle €24.00

Sparkling Wine (155ml)

Prosecco Bosco Frizzante

A classic and always contemporary sparkling wine suitable for all happy occasions.

¼ Bottle €9.00 Bottle €32.00

(Our wines may contain Sulphates)

OUR FULL WINE LIST AVAILABLE ON REQUEST

Cocktail Menu

All our cocktails use the freshest ingredients and are prepared using classic recipes to ensure you receive an authentic cocktail.

Cocktails at €8.00 each



Frozen Daiquiri's

*White rum Cointreau and fresh lime juice, blended
With crushed ice*

Flavours available

Strawberry

Raspberry

Watermelon

Mojito

White rum, fresh lime, and mint crushed and served with soda water over ice, why not try a Morgan Mojito, mixed with Captain Morgan for extra flavour.

Cosmopolitan

Cointreau, vodka and cranberry juice shaken with lime juice and ice.

Margarita

Tequila, lime juice, triple sec and gava nectar

*Ask your server
To see our full
Gin, whiskey and Cocktail
Menu*



Pimms No 1

Glass: €6.95 Pitcher: €14.95

Pimms, lemonade, fresh orange, lime, lemon, strawberry, cucumber and mint served straight up over ice.

Signature Cocktails



Tullamore D.E.W Cocktails

€8.00

In celebration of Tullamore's greatest export we have created two fantastic cocktails we feel showcase this great Irish Whiskey.

Whiskey Sour

Tullamore D.E.W Original blended with
Lemon juice and sugar

True D.E.W

A classic mix of Tullamore D.E.W whiskey, Manzana Verde, apple schnapps & a dash of Jack Daniels single barrel bourbon, shaken over ice & finished with ginger ale.

**For the ultimate Tullamore Experience try
the Tullamore D.E.W Taste Test**

~ €16.00 ~

**Ask at the bar for your tasting mat and
sample 3 distinct blends of
Tullamore D.E.W
Original, 12yr and 14yr old**

Can you name the unique flavours?

Craft Beers



Franciscan Well
Draught Chieftan /
Rebel Red
5.50

Mc Gargles

Brewed in Kilcock Co Kildare
Granny Marys' Red Ale €5.30
Cousin Rosie's Pale Ale €5.30
Fancy Franks Larger €5.30
Ned's India Pale Ale €5.30