

EVENING MENU

SNACKS

SMOKED HAM HOCK CROQUETTE 7

With Apple & Chilli Chutney.

(1 (A), 3, 7, 10, 12)

PANEER & PEA FRITTER 7

With Mango Chutney & Lime Wedge.

(7, 12)

MINI PORK SAUSAGE ROLL 7

With Gubbeen Chorizo & Nduja.

(1 (A), 7, 10, 12)

PANKO COATED GOATS CHEESE BON BONS 8

(1 (A), 7)

LIGHT DISHES

GRILLED ST TOLA GOATS CHEESE 16

With Parmesan Crisp and Dressed Salad.

(1 (A), 7, 12)

CREAMY SEAFOOD CHOWDER 14.5

Daily Fresh & Natural Smoked Fish with Lissadell Bay Cockles, Roaring Water Bay Mussels & Prawns with Dill & Scallions. Served with Guinness & Treacle Brown Bread.

(1(A&C) 2, 4, 7, 9, 12, 14)

GRILLED CHICKEN CAESAR SALAD 16

With Homemade Garlic Croutons, Caesar Dressing & Topped with Grated Parmesan.

(1 (A), 3, 4, 7, 10, 12)

HARISSA HOT WINGS 16

Irish Free Range Chicken Wings in a Homemade Harissa Hot Sauce with Pickled Chillies, Roasted Peanuts & Coriander Leaf. Served With Homemade Tzatziki Sauce.

(3, 5, 7)

CHICKEN LIVER PARFAIT 12.5

Dressed Rocket, Plum Compote & Sourdough Toast.

(1, 3, 7, 12)

STEAK SECTION

7 OZ JOHN STONE PETIT FILET 32

10 OZ AGED SIRLOIN STEAK 34

10 OZ AGED RIBEYE STEAK 36

Served with Lamb's Lettuce Salad and your choice of Fries or Mashed Potatoes. And your choice of Sauce: Bearnaise, Pepper Sauce or Horseradish Mayonnaise.

((e), (S), (M))

MAIN COURSES

DEXTER BEEF BURGER 21.5

Panko Coated Onion Ring, Dubliner Cheddar Cheese, Pickles, Onion Lyonnaise & Burger Sauce in a Brioche Bun with House Fries.

(1 (A), 3, 7, 10, 12)

STEAK SANDWICH 22

Dry-Aged Hereford Sirloin Steak Cooked Medium with Baby Gem, Tomato, Sauteed Onion & Mushrooms, Horseradish Mayo. Served with House Fries.

(1 (A), 3, 10, 12)

MEDITERRANEAN RISOTTO 19.5

Add Prawns +5

(7, 10, 12)

CRISPY FRIED IRISH FREE-RANGE CHICKEN BURGER 18.5

Sumo Miso Mayo, Baby Gem Lettuce & Cashel Blue Cheese Dressing in a Brioche Bun. Served with House Fries.

(1 (A), 3, 6, 7, 10, 12)

FRESH MUSHROOM LINGUINE 19.5

Portobello Mushroom, Pickled Shimeji, Shaved Parmesan and Spring Onion Oil. Add Chicken +5

(1 (A) 3, 7)

BILL CHAWKE'S LEGACY LAGER FISH & CHIPS 19.5

Fresh Irish Haddock in a Crispy Bill Chawke's Legacy Lager Batter. Served with Homemade Tartar Sauce, Crushed Garden Pea Purée & House Fries.

(1 (A), 3, 4, 5, 10, 12)

LASAGNE 19

Slow Cooked Beef Ragù, Creamy Béchamel, Fresh Pasta, Melted Buffalo Mozzarella & Aged Parmesan. Served with Toasted Garlic Ciabatta & House Fries.

(1 (A), 3, 7, 10, 12)

VEGAN CHEESEBURGER 18.5

Lettuce, Homemade Pickles, Ballymaloe Relish, Chilli Ketchup, Salted Onion & Beef Tomato on a Beetroot Bun. Served with House Fries.

(1 (A) 10, 12)

BAKED COD WITH ROASTED LEMON & GARLIC BUTTER 24.5

New Season Baby Potatoes & Roasted Cherry Vine Tomato. Please allow an additional 15 minutes for your dish to be cooked.

(4, 7, 12)

CHICKEN MILANESE 21

Creamy Whipped Potato, Shaved Parmesan, Roasted Tomato and Rocket.

(1 (A), 7, 12)

BRAISED BEEF & GUINNESS STEW 18.5

Creamy Whipped Potato, Seasonal Vegetables & a Soft Roll.

(1 (A) 3, 7)

SIDES

SIDE SALAD WITH ROASTED CHERRY TOMATO & SHAVED PARMESAN 5

(7, 12)

TRIPLE COOKED FRIES 5.5

PARMESAN & TRUFFLE FRIES 7

(3, 7, 12)

GARLIC BREAD 4

(1 (A), 7)

GARLIC BREAD WITH CHEESE 5

(1 (A), 7)

MIX OF GARDEN VEGETABLES 4

Please ask your server for current selection.

1. Gluten (1A)Wheat (1B)Rye (1C)Barley (1D)Oats • 2. Crustaceans
3. Eggs • 4. Fish • 5. Peanuts 6. Soy • 7. Milk • 8. Nuts (8A)Almonds (8B)Hazelnuts
(8C)Walnuts (8D)Cashew (8E)Pecan (8F)Brazil (8G)Pistachio (8H)Macadamia
9. Celery • 10. Mustard 11. • Sesame 12. Sulphites • 13. Lupin • 14. Molluscs