

Bar Food Menu

Lite bites

Irish Nachos 7, 9 (GF) 12.95
sliced irish rooster potatoes with skins on: crisp fried then topped with irish chilli beef con carne, melted red irish cheddar cheese, creme fraiche & scallions

Classic Caesar Salad 1w, 3, 4, 6, 7, 10 – (available GF) 10.95

cos lettuce, parmesan shavings, bacon lardons, garlic croutons, fresh fried egg & house caesar dressing

Chicken Caesar Salad with grilled irish chicken fillet 13.95

Prawn Caesar Salad with jumbo prawns (allergen 4) 14.95

Crisp Fried Brie Wedges 1w, 3, 7, 8, 10, 12 (V) 10.95

breaded french brie with cranberry chutney, mary's leaves, honey & thyme dressing & candied walnuts

Homemade Soup of the Day 6, 7, 9 (GF) 6.95

with soda bread 10, 1w, 3, 7, 12

Oven Baked Garlic Bread 1w, 6, 7, 10, 12 (V) 7.95

topped with mozzarella cheese served with house salad

Chicken Wings 1w, 6, 7, 9, 10, 11, 12 11.50

succulent crispy wings tossed in chilli & sesame sauce

Mains

Philly Cheese Steak Sandwich 1w, 7, 9, 10, 12 24.95

sauté irish beef strips with cheddar, confit mushroom and leek in a toasted ciabatta, crispy onion rings & house fries: choose peppercorn sauce or garlic butter

Fish & Chips 1w, 3, 4, 6, 7, 12 19.95

crisp battered fish fillet on house chips, mushy peas, tartar sauce, lemon

Chicken & Chorizo Tagliatelle 1w, 3, 7, 8, 9, 12 19.95

roasted almonds, sundried tomatoes & fresh parmesan bound in a light tomato cream

Beef Burger 1w, 1r, 3, 6, 7, 8, 10, 11, 12 (available GF) 19.95

8oz Irish beef burger - bacon, irish tomato relish, lettuce, tomato, cheddar & sliced gherkins; all in a brioche bun: with house fries

House Lasagne 1w, 3, 6, 7, 8, 9, 12 18.95

layers of durum wheat pasta & irish beef ragu, topped with bechamel sauce, mozzarella & rocket pesto; with garlic bread & house fries

Chicken Wings & Fries 1w, 6, 7, 9, 10, 11, 12 16.95

succulent crispy wings tossed in chilli & sesame sauce with house fries

Bar Food Menu

Sambal Tiger Prawns 1w, 3, 4, 7 22.95
stir fried with fresh greens, chilli, garlic & yakisoba noodles

Chef's Fish of the Day 4, 7, 8, 12 21.95
on a pea risotto, cherry tomatoes, lemon & rocket pesto
Please ask your server

Pizza Si

Each base, made using durum wheat semolina flour & extra virgin olive oil, is stretched by hand. Cooked at 350° in our new bespoke pizza oven, a thin & crispy finish is guaranteed. Choose from any of our five:

Margherita 1w, 6, 7 (V) 15.95
tomato sauce, mozzarella

Pepperoni 1w, 6, 7 16.50
tomato sauce, mozzarella, pepperoni

Vegetarian 1w,6, 7 (V) 16.50
tomato sauce, roast vegetables & mozzarella

Vegan 1w, 6 (V) (VG) 16.50
tomato sauce , roast vegetables & vegan cheese

Meat Feast 1w, 6, 7, 12 17.95
tomato sauce , mozzarella, sausage, pepperoni & baked ham

Dessert 7.75

Apple & Cinnamon Crumble 1w, 10, 7
warm crumble, sauce anglaise & rich vanilla ice cream

Chocolate Brownie 1w, 3, 5, 6, 7, 8
warm brownie, chocolate ice-cream & chocolate sauce

Sticky Toffee Cheesecake 1w, 3, 7, 8
whipped cream & salted caramel ice cream

Paganini Ice Cream Basket 1w, 5, 6, 7, 8
medley of paganini ice-cream in a chocolate wafer basket

Home Made Crème Brûlée 3,7 (GF)
with mix berry compote & rich vanilla ice cream.

Now for the serious stuff - Food Allergen Advise: Some items on our menu may contain nuts, shellfish or other allergens. As a result, traces of these foods could be found in other products served here. Please ask a member of our staff if you have any questions about our ingredients.

1: Gluten:	1w wheat/1o oats/1r rye/1b barley		
2: Crustaceans	6: Soyabeans	10: Mustard	14: Milluscs
3: Eggs	7: Dairy	11: Sesame Seeds	VG: Vegan
4: Fish	8: Nuts	12: Sulphur Dioxide & Sulphites	V: Vegetarian
5: Peanuts	9: Celery	13: Lupin	GF: Gluten Free