

Set Lunch Menu €23.95

12Noon-4.30pm

Vegetable Soup

Cream of Vegetable Soup

Garlic Cheese Ciabatta

Baked Ciabatta Topped with Garlic & Cheddar Cheese

Bacon & Egg Caesar Salad

Bacon & Egg Caesar Salad with Crispy Croutons



Sirloin of Beef

Champ Potato, Yorkshire Pudding and Roast Gravy

½ Roast Chicken

Oven Roasted ½ Chicken on a Bed of Champ with Gravy

Vegan Stir Fry

*Stir fried Fresh Market Vegetables in our Homemade Soy,
Garlic & Chili Stir Fry Sauce*

All above dishes served with Mash & Vegetables



Homemade Baileys Cheesecake

Chocolate Fudge Cake

*** Tea/Coffee***

Set Dinner Menu €29.95

4pm to 9pm

Seafood Gratin

Fresh Seafood in a Chablis Cream Garlic Sauce with a Mozzarella & Crumb Crust. Served with Crostini

Chicken & Mushroom Vol-Au-Vent

Succulent Chicken & Mushroom in a Cream White Wine Sauce served on a Puff Pastry Case

Golden Crumbed Brie

Served with a Red Wine Cranberry Compote



8oz Sirloin Steak

8oz Sirloin Steak, Champ Potato, Tobacco Onions & Pepper Sauce

Smokey Chicken

Breaded Fillet of Chicken with our signature Smoked Bacon & Mushroom Sauce

Baked Hake & Herb Crust

Baked Fillet of Hake on a Bed of Champ & Lemon Cream Sauce

Thai Red Vegetable Curry

Homemade Thai Red Vegetable Curry

All above dishes served with Mash & Vegetables



Homemade Baked Alaska

Homemade Profiteroles with Chocolate Sauce

Honey Comb Sundae

*** Tea/Coffee***