

Lunch

Served daily from 11:00am until 4:00pm

Starters

Chips and Dips
Steak & Stout
Sausage Pail
Honey Baked Brie
Crispy Calamari
Crab & Spinach Dip

*rustic potatoes with sides of red and golden curry
mini pies of Guinness braised rib eye tips and mushrooms
ale battered and spicy sausages with Guinness and honey mustards
with Irish Mist scented honey and country crisps
with a lemon herb dip and a spicy cocktail sauce
with farmhouse cheddar, tomatoes and country breads*

Soups

Colcannon
Featured Soup
Seafood Chowder

*cream of potato, cabbage and traditional bacon
chef's daily selection
fresh seafood infused in white wine with a creamy finish*

Salads

House Salad
Tomato Stack
Bacon Chopped
Herb Crusted Goat Cheese
Grilled Chicken
Grilled Steak

*with oven dried tomato, caramelized onions and balsamic vinaigrette
vine ripened tomatoes with goat, Cashel blue & farmhouse cheeses
with Irish bacon, tomatoes, onions & blue cheese in a citrus vinaigrette
arugula, oven roasted tomato and toasted hazelnut vinaigrette
baby spinach, farmhouse cheese, red onions & honey mustard vinaigrette
with a bouquet of mixed greens, drunken onions & horseradish cream*

Sandwiches

Gammon Melt
Corned Beef
Grilled Chicken
Roasted Turkey Sandwich
Cheddar Burger
Rock Shrimp Roll

*with cured Irish ham and Muenster cheese
on marble rye with bacon mayo
Melted Muenster, Irish bacon, grilled onions and Jameson's glaze
Pepper Jack cheese and Tomato chili jam
Irish bacon, cheddar, tomato chutney, garlic mayo and drunken onion*

All sandwiches served with coleslaw and traditional chips

Mains

Banger & Mash
Irish Stew
Full Irish Breakfast
Shepherd's Pie
Fish & Chips
Jameson Meatloaf

*Irish sausage, mustard mash, seasonal vegetables & mushroom jus
tender cuts of lamb, potatoes and vegetables in a traditional broth
farm fresh eggs, rashers of bacon, sausage, tomatoes and mushrooms
port wine infused prime beef and vegetables with creamed potatoes
beer battered cod filets with traditional chips
with bacon cheddar mash, braised vegetables & drunken onions*

18% gratuity is added for parties of 6 or more. Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

Dinner

Served daily from 4:00pm until 11:00pm

Starters

Chips and Dips	<i>rustic potatoes with sides of red and golden curry</i>
Steak & Stout	<i>mini pies of Guinness braised rib eye tips and mushrooms</i>
Sausage Pail	<i>ale battered and spicy sausages with Guinness and honey mustards</i>
Honey Baked Brie	<i>with Irish Mist scented honey and country crisps</i>
Crispy Calamari	<i>with a lemon herb dip and a spicy cocktail sauce</i>
Crab & Spinach Dip	<i>farmhouse cheddar, tomatoes and country breads</i>

Soups

Colcannon	<i>cream of potato, cabbage and traditional bacon</i>
Featured Soup	<i>chef's daily selection</i>
Seafood Chowder	<i>fresh seafood infused in white wine with a creamy finish</i>

Salads

House Salad	<i>with oven dried tomato, caramelized onions and balsamic vinaigrette</i>
Tomato Stack	<i>vine ripened tomatoes with goat, Cashel blue & farmhouse cheeses</i>
Bacon Chopped	<i>with Irish bacon, tomatoes, onions & blue cheese in a citrus vinaigrette</i>
Herb Crusted Goat Cheese	<i>arugula, oven roasted tomato and toasted hazelnut vinaigrette</i>
Grilled Chicken	<i>baby spinach, farmhouse cheese, red onions & honey mustard vinaigrette</i>
Grilled Steak	<i>with a bouquet of mixed greens, drunken onions & horseradish cream</i>

Mains

Shepherd's Pie	<i>port wine infused prime beef and vegetables with creamed potatoes</i>
Irish Stew	<i>tender cuts of lamb, potatoes and vegetables in a traditional broth</i>
Bangers & Mash	<i>Irish sausage, mustard mash, seasonal vegetables & mushroom jus</i>
Fish & Chips	<i>beer battered cod filets with traditional chips</i>
Celtic Chicken	<i>Brie stuffed & smoked bacon wrapped, chicken breast with a thyme jus</i>
Chicken Pot Pie	<i>with potatoes and garden peas in a creamy brandy scented broth</i>
Spice Grilled Pork Porterhouse	<i>whipped sweet potatoes, peach & apple chutney and seasonal vegetables</i>
Guinness Braised Short Rib	<i>with citrus horseradish zest, braised vegetables & macaroni & cheese</i>
Braised Salmon	<i>maple butter, bacon colcannon potatoes and seasonal vegetables</i>
Horseradish Crusted Halibut	<i>chervil butter, seasonal vegetables and whipped potatoes</i>
Pepper Crusted NY Strip	<i>seasonal vegetables, whipped potatoes and brandied Jus</i>
King Cut Rib Eye	<i>with onion creamed potatoes, seasonal vegetables and drunken onions</i>

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Desserts

Caramel Apple Bake

Granny Smith apples, raisins and vanilla bean ice cream

Seasonal Strawberries and Vanilla Shortcake

With sweet cream and fresh mint

Bailey's Frozen Custard

With warm chocolate brownie cake

Bushmills Bread and Butter Pudding

Buttery baked brioche with whiskey cream and caramel sauces

Sticky Toffee Cheesecake

With warm caramel sauce

Chocolate Kiss

Layered Dark, milk, and white chocolate with chocolate Ganache