

Allergen Information

- 1= gluten
- 2=crustaceans
- 3=eggs
- 4=fish
- 5=peanuts
- 6=soybeans
- 7=milk
- 8=nuts
- 9=celery
- 10=mustard
- 11=sesame seeds
- 12=sulphur dioxide
- 13=lupin
- 14=moluscs

Please ask your server what side dishes are available tonight

DINNER

STARTERS

- Soup of the day**
served with brown bread and butter7.90
1 (Wheat) 7.
- Grilled red prawns**
Pico de Gallo salsa with avocado, baby gem, mint and lime aioli18.00
2, 3, 7.
- Panko crumbed Gubbeen chorizo**
Manchego croquette, char grilled spring onion mayonnaise17.00
1 (wheat) 3, 12.
- Grilled pepper, crispy courgettes and almond and olive oil hummus**.....17.50
1 (wheat) 3, 8 (almond)
- Glin Valley chicken Caesar**
baby gem lettuce, crispy Crowes bacon, grana Padano, sourdough crouton, Caesar dressing18.00
1 (wheat) 3, 7, 10.

MAINS

- Salmon en crouete**
Cooleeney brie and spinach, chive potatoes and white wine sauce32.95
1 (wheat), 4, 7, 12.
- Glin Valley supreme of chicken**
Alsace smoked bacon and white bean bourguignon, orange confit carrot29.95
7, 12
- Slow braised feather blade**
herb mash potato, tarragon and morel mushroom sauce32.95
7, 12.
- Pumpkin risotto**
mirin roasted Kabocha squash, salt baked pumpkin seeds23.95
7, 12
- Beer battered fish and chips**
mushy peas, tartar sauce24.95
1 (wheat) 3, 4, 10, 12

DESSERTS

- Vanilla ice cream**
Honeycomb, Bitter chocolate sauce topped7.90
3, 6, 7
- Limoncello cake,**
whipped ricotta, crushed pistachio9.90
1 (wheat) 3, 7, 8, (pistachio)
- Sticky toffee pudding**
hazelnut ice cream and butterscotch sauce9.90
1 (wheat) 3, 7, 8, (hazelnut)
- Irish cheese board**
apple and pear chutney, grapes13.50
1 (wheat) 7, 12