

Lounge Dinner Menu

Served daily to 9pm

SNACKS / NIBBLES

Hot House Chicken Wings

With celery and blue cheese dip 3, 7, 9

Home-Made Grilled Chicken Skewer

Skewered chicken marinated in Thai red chilli paste & turmeric served with peanut sauce. 5

STARTERS

Soup of the Day

Served with brown soda bread, ask your server 1

Pulled Pork Croquettes

Pulled pork bonded with cheddar cheese croquettes served on a bed of mixed leaf with apple puree dipping sauce. 1, 3, 7

Prawns Pil Pil

Pan fried tiger prawns in garlic, chilli and chorizo served with a soda bread on the side. 1, 2



MAINS

Beef Burger

6oz prime Irish beef with rocket, Emmental cheese, sliced tomato and garlic mayo on a brioche bun served with fries. 1, 3, 7

Cajun Chicken Burger

Grilled Cajun spiced chicken breast on a brioche bun with vine tomato, rocket, Emmental cheese and garlic mayo sauce with a side of fries. 1, 3, 7

Fish and Chips

Beer battered cod served with tartar sauce, mushy peas and skinny fries. 1, 3, 4, 7

10oz Sirloin Steak

Accompanied by a Port jus, an onion boat, baked Portobello mushroom and French fries. 12

Pan-fried Salmon

Fresh salmon pan-fried with coriander and chilli served on a bed of sesame noodles. 4, 6, 11

Grilled Seabass

Fillet of seabass on a bed of Pak-choy served with an Asian plum sauce 4, 6

Chicken Supreme

Grilled chicken marinated in lime, coriander and chilli accompanied with pan fried steamed broccoli and almonds 8 (Almonds)

16.50

16.50

16.50

26.00

24.50

23.50

21.50

VEGAN & VEGETARIANS

Crispy Vegetable Spring Roll

Fresh Cabbage, carrot & Thai herbs wrapped in crispy pastry served with sweet chilli sauce. 1

Pakora Veg & Chickpea Fritters – vegan

A spicy snack made of a selection of mixed vegetables and chickpea then deep fried and served with a mango chutney. 1, 10, 12

Baked Aubergines – vegan

Halved scored aubergine, baked with thyme, garlic and sea salt served on a bed of warm mixed bean salad

Spencer Spaghetti

Spaghetti tossed in olive oil, chopped basil and fresh heirloom tomatoes then topped with grated Parmigiano 1, 7

DESSERTS

Panna Cotta

Homemade vanilla panna cotta with raspberry coulis and wafer crunch 1, 7

Chocolate Brownie

Warm brownie with balsamic strawberries and served with vanilla ice cream on the side 1, 7, 12

Vegan Carrot Cake – vegan

Pistachio carrot cake topped with coconut and pistachio icing 1, 8 (Pistachio)

Neapolitan Sundae

Vanilla ice-cream, chocolate ice-cream and strawberry ice-cream topped with whipped cream and Strawberries 7

9.95

9.95

16.50

16.50

6.50

6.50

6.50

6.50

Should you suffer from a Food Allergy, please make this known to us and we will do our utmost to accommodate your needs.

Gluten (1) – Crustaceans (2) – Eggs (3) – Fish (4) – Peanuts (5) – Soybean (6) – Milk (7)
Nuts (8) – Celery (9) – Mustard (10) – Sesame (11) – Sulphites (12) – Lupin (13) – Molluscs (14)

Signature Cocktails

A selection of cocktails created by our team!

10p Mix & a Wagon Wheel 12.00

Absolut vanilla, orange juice, passion fruit puree, fresh lime juice & homemade vanilla syrup.

Best Thing since Sliced Bread 12.00

Hendricks gin, elderflower liqueur, fresh lime juice, mint, fresh cucumber & whites 3

Fair Play 12.00

Jack Daniels, disaronno amaretto, white peach puree & fresh lemon juice. 5, 8

Great Dryin' Out 12.00

Bacardi carta Blanca, homemade raspberry sherbet, fresh lime juice, fresh raspberries & whites 3

We're Suckin' Diesel 12.00

Absolut vanilla, homemade lemon sherbet, butterscotch liqueur

Sparkling Cocktails

Story Horse 14.00

Absolut vanilla, passion fruit puree, homemade hibiscus syrup topped with bubbles

Spencer Bubbles 14.00

Absolut Raspberri, white wine, homemade raspberry sherbet, fresh lime juice topped with bubbles

Non-Alcoholic Cocktails

Zero Craic 6.00

Homemade vanilla syrup, fresh blueberries, fresh lime juice, mint topped with ginger beer

On me Tod! 6.00

Homemade hibiscus syrup, white peach puree, fresh lime juice, cranberry juice topped with soda water

Spirits

Beefeater	6.00
Beefeater Pink	6.50
Hendricks	7.50
Bombay Sapphire	6.00
Jack Daniels	6.00
Jameson	6.00
Absolut Vodka	6.00

Draft Beer

Guinness 1, 12	6.10
Heineken 1, 12	6.30
Citra IPA	6.40
Hop House13 1, 12	6.30
Coors Light 1, 12	6.30
Smithwicks Red 1, 12	6.10
Rockshore Lager 1, 12	6.40
Rockshore Cider 1, 12	6.40
Five Lamps 1, 12	6.30

Bottle Beer

Corona 1, 12	6.00
Heineken 1, 12	6.00
Coors Light 1, 12	6.00
Bulmer LN 1, 12	6.00
Peroni 1, 12	6.00
Paulaner Weiss Bier 1, 12	7.00
Bulmers Pint Btl 1, 12	7.00

Craft Bottled Beer

Foxes Rock IPA 1, 12	7.50
Foxes Rock Lager 1, 12	7.50

Red Wine

	<u>175ml</u>	<u>Bottle</u>
Beau Chene 12	8.00	29.00
<i>Cabernet Sauvignon, France</i>		
Santa Ana 12	8.50	31.00
<i>Malbec, Mendoza - Argentina</i>		
Rosario Estate 12	8.50	30.00
<i>Merlot, Valle Central - Chile</i>		
Corbelli 12	8.00	30.00
<i>Negroamaro, Sicily - Italy</i>		
Long Row 12	9.00	35.00
<i>Shiraz, South Australia</i>		

White Wine

Beau Chene 12	8.00	29.00
<i>Chardonnay, France</i>		
Beau Chene 12	8.00	29.00
<i>Sauvignon Blanc, France</i>		
Corbelli 12	8.00	30.00
<i>Pinot Grigio, Sicily - Italy</i>		
Old Coach Road 12	10.00	39.00
<i>Sauvignon Blanc, Nelson- New Zealand</i>		

Rose & Prosecco

Rosé d'Anjou 12	8.50	34.00
<i>Cabernet Franc, France</i>		
Massotina Prosecco NV 12	10.00	38.00
<i>Cabernet Franc, France</i>		



Full bar selection available on our website or QR code