

TABLE D'HÔTE MENU

Starters

Soup of the Day

Served with brown soda bread, ask your server. |

Pulled Pork Croquettes

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

Hot House Chicken Wings

With celery and blue cheese dip 3, 7, 9

Home-Made Crispy Vegetable Spring Roll

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

Desserts

Assiette of desserts

Mini desserts with white chocolate, raspberry mousse, Guinness mousse and brownie cube dressed with fruit coulis and wafer crisp. | 7

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)

Mains

Beef Burger

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

Fish and Chips

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

Pan-fried Salmon

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

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 | 7

10oz Sirloin Steak (€7.00 supplement)

Accompanied by a Port jus, an onion boat, baked Portobello mushroom and French fries. | 2