



STARTERS

Homemade Vegetable Soup, Brown Scone (* on request) — 5.50

Panko Crumbed Mushrooms, Cashel Blue Cheese and Roasted Beetroot Salad — 6.80

Smoked Mackerel Mousse, Carrot and Cucumber Pickle, Toasted Brioche — 7.10

MAIN COURSE

Roast Sirloin of Beef, Horseradish Sauce

Pan Fried Chicken, Mustard Sauce — 11.00

Baked Salmon, Summer Slaw, Salad & Fries — 12.00

Martin O' Dwyer's Sirloin Steak, Creamy Peppercorn Sauce * — 15.60

Deep Fried Fillet of Cod, Tartar Sauce — 12.00

Warm Cajun Chicken Salad, Creme Fraiche* — 11.00

Vegetarian: Tagliatelle with Feta cheese, Toasted Pine Nuts, Baby Spinach, Provençale Sauce — 11.00

Please note that all main courses may come with sides that contain gluten or trace gluten, Please ask your server for details.

DESSERTS

Zesty Lemon Cheesecake, Ice Cream — 4.50

Gingerbread, Toffee Sauce & Vanilla Ice Cream — 4.90

Warm Apple Sponge , Custard & Cream — 4.90

Selection of Ice Cream, Chocolate Sauce — 4.90

KIDS MENU (UNDER 12'S)

Roast of the Day, Potatoes, Vegetables & Gravy — 6.90

Martin O' Dwyer's Sausages/Chicken Goujons — 6.90

With Pots/Veg or Chips/Salad

Pasta with Home-made Tomato Sauce & Parmesan — 6.90

THURSDAY 15TH AUGUST

* THIS PRODUCT HAS NO FLOUR ADDED BUT HAS BEEN PREPARED IN A KITCHEN USING FLOUR THEREFORE MAY CONTAIN TRACES OF GLUTEN/ FLOUR. THERE ARE NUTS USED IN THE KITCHEN. ALL DESSERTS ARE MADE IN OUR IN-HOUSE PASTRY KITCHEN