Table d'hôte menu

Starters

Soup du jour & petit pain
Allergens 6 wheat oats barley, 7

Cauliflower fritters, hoi sin & satay dips
Allergens 4 peanut, 5 almonds cashew walnut, 6 wheat, 8, 9, 10

Irish Goats cheese and beetroot salad, toasted seeds & red onion relish
Allergens 7, 9

Satay chicken skewer, naan bread & leaves
Allergens 4 peanuts, 6 wheat, 7, 8, 10, 13

Mains

Irish Angus Burger, smoked cheddar, bacon, onion ring & tomato relish
Allergens 6 wheat, 7, 8, 11

Crisp battered haddock, triple cooked chips, mushy peas & tartare
Allergens 3 haddock, 6 wheat, 7, 11, 12, 13

Katsu chicken curry & basmati rice
Allergens 6 wheat, 8, 11

10 oz Irish rump steak, triple cooked chips, roast tomato, grilled mushroom & choice of sauce
(£6 steak supplement applies)
Allergens 7, 9, 12, 13
Desserts

Sticky toffee pudding, caramel sauce, honeycomb, ice cream

Allergens 6 wheat, 7, 8, 11

Winter crumble, vanilla ice

Allergens 6 wheat, 7, 8, 11

Selection of ice cream, honeycomb, chocolate sauce

Allergens 7, 8

Allergen Index
No.1 Crustaceans, No.2 Molluscs, No.3 Fish, No.4 Peanuts, No.5 Nuts, No.6 Cereals containing gluten, No.7 Milk, No.8 Soya, No.9 Sulphur dioxide, No.10 Sesame seeds, No.11 Eggs, No.12 Celery & Celeriac, No.13 Mustard, No.14 Lupins.

In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used

Before placing your order please make your server aware of any allergies or intolerances that you may have