TO START

Courgette, Leek & Ardsallagh Goats Cheese Soup (V) €6.00
Our super healthy vegetarian soup, low in calories and full of flavour, with toasted omega seeds
Contains Allergens: 6 Wheat, 7, 8, 10, 12

Buffalo Chicken wings Small € 7.95 Large €13.95
In our hot Louisiana sauce served with celery sticks and homemade blue cheese dip
Contains Allergens: 7, 8, 9, 11, 12

Grilled Tiger Prawns €9.00
On celeriac puree, with roast red pepper chutney
Contains Allergens: 2 Prawn, 7, 8, 9, 11, 12

Classic Chicken Caesar Salad Small €7.95 Large €13.00
Warm poached chicken, served on baby gem lettuce with caesar dressing, garlic croutons and bacon crumble
Contains Allergens: 3 Anchovies, 6 Wheat, 7, 8, 9, 11, 13

West Cork Seafood Chowder €8.50
Fresh fish and shellfish in a creamy Chablis sauce served with parmesan shavings and homemade Murphy’s Stout soda bread
Contains Allergens: 3 Salmon, Hake, Coley, 6 Wheat, 7, 8, 12

Black Pudding and Goats Cheese Tartlet €7.95
Served in puff pastry with red onion jam and petit salad
Contains Allergens: 6 Wheat, 7, 8, 9, 13

MAIN EVENT

Certified Irish Angus Chuck Burger €16.50
Grilled Certified 8oz Irish Angus chuck burger, in a brioche bun with crisp lettuce, vine tomato, mayo and cheddar cheese. Served with chips and tomato relish
Contains Allergens: 6 Wheat, 7, 8, 9, 11, 13

Irish Free-Range Chicken Burger €14.95
Feile Bia Free range chicken burger, sticky Korean B.B.Q. sauce, Asian slaw, sweet potato fries
Contains Allergens: 6 Wheat, 7, 8, 9, 10, 11, 12, 13

10oz Certified Irish Sirloin Steak €25.50
Served on seasoned crushed baby potatoes with crispy onion rings, grilled tomato, tenderstem broccoli with a choice of pepper sauce or roasted garlic butter and chunky chips
Contains Allergen: 6 Wheat, 7, 8, 9, 11, 13

Traditional Fish and Chips €16.50
Lightly battered haddock fillet, twice cooked chunky chips served with tartare sauce and minted crushed peas
Contains Allergens: 3 Haddock, 6 Wheat, 7, 8, 9, 11, 13

Pan fried Lemon Sole €15.95
Pan fried Irish lemon sole fillets, creamed potatoes, green beans, tomato hollandaise.
Contains Allergens: 3 Sole, 6 Wheat, 7, 8, 12, 13

Confit Duck Leg €17.50
Served on spinach mashed potato, buttered baby carrots, orange and rosemary jus served with house steamed vegetables
Contains Allergens: 7, 8, 9

Shandon’s Butternut Squash Risotto €14.50
Served with crispy coated blue cheese balls and green pesto
Contains Allergens: 6 Wheat, 7, 8, 9, 12

Slow Braised Slaney Valley Lamb Shank €16.50
On celeriac puree, house garlic roasted potatoes, minted gravy served with steamed vegetables
Contains Allergens: 7, 8, 12

Classic Chicken Kiev €15.95
On gratin potato with tenderstem broccoli
Contains Allergens: 6 Wheat, 7, 8, 9, 11
Thai Red Vegetable Curry €14.50
Served with roasted vegetables, steamed Basmati rice and warm naan bread
Contains Allergens: 1 Squid, Fish Sauce, 2 Prawns, 6 Wheat, 8
Add chicken €2.00
Add prawns €3.50

SIDES
Twice Cooked Chunky Chips Contains Allergens: 8, 9 €3.95
Crispy Onion Rings Contains Allergens: 6 Wheat, 7, 8, 9 €3.95
House Steamed Vegetables Contains Allergens: 7, 9 €3.95
Champ Potato Contains Allergens: 7, 9 €3.95
Gratin Potato Contains Allergens: 7, 9 €3.95
Fresh Salad Contains Allergens: 8, 9, 13 €3.95

VEGAN OPTIONS - TO START
Cauliflower Fritters €7.95
Crisp Irish cauliflower fritters, with romesco and kale pesto dips.
Contains Allergens: 4 Peanuts, 5 Almonds, Pecans, Cashew, Brazil, 6 Wheat 7, 8, 9, 12, 13

Classic Tomato and Basil Bruschetta €7.95
Served on lightly toasted sourdough with Balsamic glaze
Contains Allergens: 6 Wheat

VEGAN OPTIONS - MAIN EVENT
Cajun Marinated Tofu Burger €14.95
Served with vegan cheese, lettuce, tomato, vegan mayo in toasted vegan bun with lightly spiced potato wedges
contains Allergens: 6 Wheat, 8

Vegan Thai Red Vegetable Curry €14.50
Served with Steamed Basmati Rice
Contains Allergens: 8
Add Firm Tofu €2.00

DESSERTS
Cheesecake of the Week (Ask your server) €6.50
Served with whipped cream and selection of sauces
Contains Allergens: 5 Traces, 6 Wheat, 7, 9, 11

Peanut and Caramel Cake (GF) €6.50
Gluten free crunchy peanut and caramel cake. Crème anglaise and fresh cream
contains Allergens: 4 Peanuts, 5 Almonds, 7, 8, 11

Raspberry and Almond Tart (GF) (DF) (V) €6.95
Lactose and gluten free vegan raspberry and almond tart. Fresh raspberries and whipped vegan cream.
contains Allergens: 4 Almonds, Cashews, Hazelnuts, 8, 9

Classic Tiramisu €6.50
Our own homemade Tiramisu served in a glass
Contains Allergens: 6 Wheat, 7, 11

Toffee Crunch Pie €6.50
Served with caramel sauce and whipped cream
Contains Allergens: 5 Nut Traces, 6 Wheat, 7, 11

Homemade Meringue €6.50
Filled with wild berries cream, fresh strawberries and red coulis
Contains Allergens: 7, 11

Allergens: are listed for each dish. Please refer to the Allergen Index on the back cover.
We work with all 14 allergens in our kitchen. Please ask us if you have any questions.
ALLERGEN INDEX


FOOD ALLERGY DISCLAIMER:

Please be advised that our menu items may contain Allergens, may have come in contact with items containing Allergens, and there is always a risk of contamination or cross contact. In addition, the potential does exist, that food manufacturers may change their formulation or manner of processing without our knowledge.