

Set dinner menu @ 49.50

Starters

- Prawns Tempura, Siracha & Japanese Mayonnaise (1a/1e/5d/7/10/12)**
- Artichoke & Cream Cheese Spinach Dip, with Warm Corn Tortilla Chips (4)**
- Pork & Ham Hock Croquettes, Piccalilli (1a,4,7,9,12,13)**

Mains

- Buffalo Chicken, Spicy Tomato Salsa, Red Onion, Rocket (1a/4/13)**
10oz / 283g Striploin
steak served with Beer Onions (1a/1e), Shoestring Fries or House Salad (13) & Choice of Pepper (13/9/4), Mushroom Diane Sauce (12/9/13/4) or Bearnaise Sauce (4/7/13)
- Pan Fried Salmon, Crispy Baby Potato, Garlic Greens (4/8)**
- Gnocchi, Dried Tomato, Basil, Parmesan Cheese (1a,13,4)**

Served with chefs' choice of sides

Desserts

- Chocolate delice, honeycomb, vanilla ice cream (4,7,1A,10)**
- Strawberry meringue, fresh cream (4,7,1A)**
- Cheese board with Red Peppers Chutney, Honey Comb and Black Grapes (1A,3A,4)**

CUSTOMERS: All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct

allergens used in our products/dishes. Please ask our staff should you have additional queries. All our Beef is of Irish Origin.

ALLERGENS: 1 Gluten (A-Wheat, B- Spelt C-Khorasan, D-Rye, E-Barley F-Oats)/2 Peanuts 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F-Pistachio, G-Macadamia, H-Walnut) 4 Milk/ 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp) 6 Mollusc/7 Eggs/8 Fish/9 Celery/10 Soya/11 Sesame Seeds/12 Mustard 13 Sulphur dioxide & sulphites/14Lupin