

## **Set lunch menu @ 37.50**

### **Starters**

**Pork & Ham Hock Croquette, Piccalilli (9/12/13/1a/4/7)**

**Artichoke and cream cheese spinach dip, warm tortia chips (4)**

**Soup of the Day (See Server)**

### **Mains**

**Margherita, Fresh Basil (1a/4)**

**New York Pepperoni (1a/4)**

**Cheese & Bacon Burger, Vintage Cheddar, Lettuce, Red Onion, Fries (1a/4/7/13)**

**Chicken Caesar Salad, Cos Lettuce, Grated Egg, Reggiano Parmesan, Sour Dough Croutons  
(7/12/13/8/4/1a)**

**Pan Fried Salmon, Crispy Baby Potato, Garlic Greens (4/8)**

### **Desserts**

**Honey cake ice cream sundae, vanilla lemon cream & honeycomb crunch  
(1a/1e/1f/3a/4/7)**

**Ice cream and hot fudge sauce with toasted pecans (3d/4/10)**

**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**