



Lunch Menu

€35.00
per
person

Soup of the Day

Served with a crusty bread roll (1-W,9,10)

Roast Chicken, Bacon & Pine Kernel Salad

Garlic & parmesan dressed diced chicken & bacon pieces, served on crispy baby gem salad (3,8,9,11)

Chefs Famous West Coast Atlantic Seafood Chowder

Fresh fish selection from along the west coast of Ireland.

(Includes prawns, mussels, clams, salmon, smoked coley & haddock) (2,4,9,10,13)

Clonakilty Black Pudding & St. Tola Goat Cheese Salad

Served with balsamic dressed baby leaf salad with sweet apple puree (1-W,6,9,11,13)

Chilli & Garlic Prawn Pil-Pil

Served on a toasted ciabatta (1-W,2,4) GF option available

Breaded Baked Brie with Cranberry Sauce

Served with honey & mustard dressed baby leaf salad (1-W,3,9,11)

14 Hour Slow Braised Shoulder of Irish Lamb

Served with butter whipped potatoes, vegetables & red wine gravy (9,10,13)

Killybegs Baked Darne of Salmon

Served with squash puree, spiced creamed leek fondue & creamed potatoes (4,6,9,11,13)

Roast Turkey with Donegal Ham

Served with mashed potatoes, herb & onion stuffing, and roast gravy (1-W,9,13)

Allingham Free Range Chicken

Chargrilled breast of free-range chicken with wild mushroom sauce. Served with potatoes and seasonal vegetables (9,10)

Roast Striploin of Irish Beef

Served with creamed potatoes, winter vegetables and roast gravy (9,10)

Glenside Bangers & Mash

Served with black pudding crumb and onion gravy (1-W,9,11,13)

Mediterranean Linguini

Diced red onions, peppers, cherry tomatoes, olives and chillies tossed in Greek extra virgin olive oil.

Served with toasted garlic ciabatta and parmesan cheese (1-W,3,9)

Sticky Toffee Pudding

Served with vanilla bean ice cream & toffee sauce (1-W,3,9)

Triple Chocolate Brownie

Served with rich chocolate ganache and vanilla ice cream (1-W,3,6,9)

Potted Irish Apple Crumble

Served with warm custard, shortbread top & vanilla ice cream (1-W,3,9)

Lemon Blueberry Cheesecake

Gingernut base, meringue & served with vanilla ice cream (1-W,3,6,8,9)

Selection of Ice-Cream

Served with whipped cream (3,6,9)

Irish Strawberry & Summer Berry Sherry Trifle

Served with vanilla custard & whipped cream (1-W,3,6,9,13)

ALLERGEN KEY

GLUTEN = 1
CRUSTACEANS = 2
EGGS = 3

FISH = 4
MOLLUSCS = 5
SOYBEANS = 6

PEANUTS = 7
NUTS = 8
MILK = 9

CELERY = 10
MUSTARD = 11
SEASAME SEEDS = 12

SULPHITES = 13
LUPIN = 14
WHEAT = W

*** NO SPLIT BILLS ***