

BAR MENU

Let's Begin

Crispy Chicken Wings (6,7,9)

Served with a Blue Cheese dressing. Also choose 3 dips from; Maple, Chilli, BBQ or Spicy Sauce

€7.95

Italian Bruschetta (1a,7,10,12)

Toasted Focaccia Bread, Dressed with Plum Tomatoes, Shallots, Shredded Basil, Shaved Parmesan and a Baby Leaf Salad

€7.95

Homemade Soup of the Day (7,9)

Served with Dina's Freshly Baked Brown Bread & Real Butter

€5.95

Toasted Garlic Bread (1a,7,10,12)

Glazed with Mozzarella, Black Olive Tapenade

€4.50

Hickory B.B.Q Pork Ribs (1c,10)

Mixed Leaf Salad & BBQ Sauce

€8.95

Seafood Chowder (1a,2,3,4,7,9,12,14)

A Mix of Smoked and Fresh Fish, Infused with Dill & White Wine Cream, Served with Brown Soda Bread

€7.95

Dare to Share

Oriental Platter for One or Two (1a,5,6,7,8,9,11)

Chicken Satay, Vegetable Samosa, Duck Spring Rolls, Onion Bhajie

For One €7.95 Sharing portion for Two €13.95

Seafood Tasting Plate (1a,2,3,4,7,10)

Fish Goujons, Oak Smoked Salmon on Brown Bread, Smoked Fish Cake, Tartar Sauce & Lemon

For One €7.95 Sharing portion for Two €13.95

Selection of Homemade Tapenade's & Bread Sticks (1a,6,11)

Black Olives, Sundried Tomatoes, House Hummus & Basil Pesto

€5.95

From the Garden

Five Mile Town Goat's Cheese (7,8)

Hot & Cold Pickled Beets, Crushed Walnuts and Balsamic Dressing €12.95

Classic Caesar Salad (1a,3,4,7,10,12)

Herb Croutons, Shaved Parmesan, Smoked Bacon Lardons, Grilled Spicy Chicken topped with Caesar Dressing €12.95

Super Food Salad (7)

Quinoa, Cherry Vine Tomatoes, Tender Broccoli, Cubed Feta, Pomegranate and Cumin Dressing €12.95

Main Course

Grilled 10oz Sirloin Steak (1ac,7)

Sautéed Mushrooms & Onion, Crispy Onion, Beer Battered Onion Rings, Choice of Sauces; Wild Mushroom, Whiskey, Pepper (6,7,9,12) or Garlic butter (7) €22.95

Traditional Fish and Chips 1ac,3,4,10

Tartar, Mint Crushed Peas & Lemon €15.95

Catch of the Day (4,7)

Sautéed Potatoes, Tender Stem Broccoli, Capers & Lemon Butter €16.95

King Prawn Linguine (1a,2,3,7,9)

Sweet Chilli Cream, Shaved Parmesan, Toasted Garlic Bread €15.95

Pasta Carbonara (1a,3,7,9,12)

Smoked Pancetta & Mushroom Bound in White Wine and Garlic Cream topped with Toasted Garlic Bread €14.95

Roasted Pepper, Spinach & Asparagus Linguine (1a,3,7)

Toasted Garlic Bread, Shaved Parmesan €13.95

Grilled 8oz Beef Burger (1a,3,7,9)

Melted Cheddar onion rings, Toasted Brioche Bun, Triple Cooked Chips €15.95

Add any of the following for €0.50 each

Sautéed Onions/ Mushrooms/Crispy Bacon/Soft Fried Egg (3) or Blue Cheese (7)

Roast of the Day (1a,6,7,9,12)

Champ Mash, Seasonal Vegetables, Roast Gravy

€14.95

Slow Braised Roscommon Lamb Shank (6,7,9,12)

Rosemary and Red Currant Jus, Champ Potatoes and Root Vegetables

€17.95

Sizzling Fajitas Platter (1a,7,9)

Choice of Beef/ Chicken or Vegetable, Spiced Tomato Sauce, Floured Tortilla Wraps, Sour Cream, Grated Cheese, Homemade Guacamole and Tomato Salsa

€16.95 / €15.95 / €12.95

Seared Supreme of Chicken (6,7,9,12)

Champ Mash, Grilled Asparagus, Wild Mushroom and Whiskey Sauce

€16.95

Oriental Chicken Stir-Fry (2,6,9,11)

Strips of Chicken, Crispy Vegetables, Toasted Sesame Seeds, served with Herb Infused Basmati Rice and Prawn Crackers

€15.95

Wild Mushroom & Spinach Risotto (7,9)

Infused with Shaved Parmesan and finished with a Drizzle of Truffle Oil

€13.95

Sides €3.95

Sweet Potato Fries (1a)

Chunky Chips (1a)

Baby Caesar Salad, Herb Croutons & Shaved Parmesan (1a,3,4,7,10,12)

Selection of Seasonal Vegetables (7,12)

Beer Battered Onion Rings (1ac)

Champ Mashed Potatoes (7,12)

To Finish

Potted Apple Crumble (1a,3,7)

Vanilla Bean Ice-Cream with Real Custard

€5.95

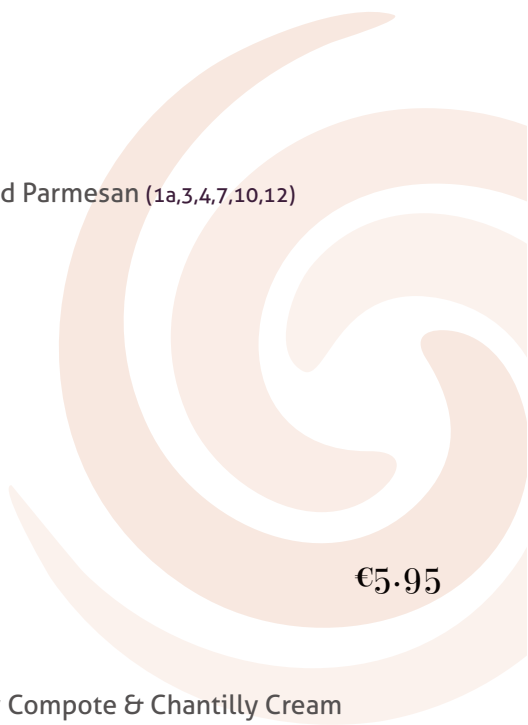
Cheesecake of the Day (1a,7)

Please ask your server. Finished with Berry Compote & Chantilly Cream

Warm Red Wine Poached Pear (12)

Infused with Cinnamon and Star Anise

€5.95



Warm Chocolate Fondant (1a,3,6,7)

Coconut Ice-Cream

€5.95

Sticky Toffee Pudding (1a,3,7)

Warm Toffee Sauce with Rum & Raisin Ice-Cream

€5.95

Selection of Irish Farmhouse Cheeses (7)

House Chutney & Artisan Crackers

€9.95



Allergen index

1. Cereals containing Gluten – 1a Wheat – 1b Oats – 1c Barley – 1d Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/Sulphites, 13. Lupin, 14. Molluscs

Although all due care is taken during meal preparation, Cross contamination risks are possible.

Please ask your server if you require any additional information on food allergens.