

# KIDS' MENU

## TO START...

### Fresh Fruit Plate

Seasonal fruit, melon, berry coulis

€4.25

### Seasonal Salad <sup>(10,12)</sup>

Mixed Leaves, Cherry Tomato, Grated Carrot, Cucumber, House Dressing

€4.00

### Soup of the Day <sup>(1a,7,9)</sup>

Warm Crusty Roll

€4.50

### Crispy Chicken Wings <sup>(1a,7,10)</sup>

Choose Plain or BBQ Sauce

€4.95

## TO FOLLOW...

### Chefs Roast of the Day <sup>(6,7,9,12)</sup>

Creamed Potato, Seasonal Vegetables and Roast Gravy (Please ask your server)

€6.95

### Steamed Catch of the Day <sup>(4,6,7,12)</sup>

(Please ask your server)

€6.95

### Pasta Bolognese <sup>(1a,3,9,7)</sup>

Garlic bread, shaved parmesan

€6.95

### Grilled Chicken Breast <sup>(7,6)</sup>

Mashed potato & steamed vegetables

€6.95

### Chicken Goujons <sup>(1a,3,9,10)</sup>

Served with French fries & side salad

€6.95

### Bangers & Mash <sup>(1a,6,7,9,12)</sup>

Pork sausages, creamed potato & pan gravy

€6.95

### Penne Pasta <sup>(1a,9,7)</sup>

Tomato sauce, shaved parmesan & garlic bread

€6.95

### Kids Cheeseburger <sup>(1a,3,6,7,9)</sup>

100% Irish Beef, brioche bun, French Fries

€6.95

## TO FINISH...

### Dairy Cream Profiterole <sup>(1a,6,7,3)</sup>

Warm chocolate sauce

€4.25

### Traditional Jelly & Ice Cream <sup>(1a,7)</sup>

Wafer basket

€4.25

### Chefs Selection of Ice Cream <sup>(1a,7)</sup>

Wafer basket, toffee sauce

€4.25

### Fresh Fruit Cocktail <sup>(7)</sup>

Vanilla ice cream

€4.00

### Our Commitment to our Junior Diners

As part of our commitment to offering our junior diners more healthy options, we are delighted to be able to offer the replacement of any side dish above with steamed vegetables or a side salad, just ask your server

We make every effort to grill or steam items on this menu along with keeping the levels of sodium added to a minimum.

We also use children's sized plates to promote correct portion control for our junior diner.

**Allergen Index:** 1. Cereals Containing Gluten, 1a. Wheat 1b Oats 1c Barley 1d Rye, 2. Crustaceans, 3. Egg, 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.

