



STARTERS

BAKED GOATS CHEESE SALAD

Toasted walnuts, beetroot, cherry tomato, whole grain mustard, vinaigrette (1a,3,6,7,10)

SOURDOUGH BRUSCHETTA (V) cherry tomatoes, fresh basil, red onion, mozzarella, dressed leaves, basil pe (1a,3,6,7,10)	9.95 esto
GOLDEN CRUMBED GARLIC STUFFED MUSHROOMS (V) cream cheese, garlic and chive dip, side salad (1a,3,6,7,10,12)	9.75
CRISPY CHICKEN WINGS choose from; BBQ, spicy or chilli maple sauce, with a blue cheese dip (1a,3,6,7,10)	9.95/17.50
HOMEMADE SOUP OF THE DAY (V) served with Dina's freshly baked brown bread (1a, 3,7,9)	7.50
HEARTY SEAFOOD CHOWDER Smoked and fresh fish, infused with dill & white wine cream, Dina's freshly brown bread (1a,3,6,7,9,10,12)	9.95 paked
CARTY'S PRESSED PORK BELLY maple & whole grain mustard, glazed piccalilli, apple pure (1a,1c,10)	10.75
DUO OF SALMON poached & oak smoked salmon, pickled red onions, dill aioli, seasonal leave (1c,3,4,6,7,10)	11.95
BAKED GOATS CHEESE &RED ONION TARTLET toasted walnuts, pesto & balsamic seasonal leaves (1a,1c,3,6,7,10)	10.75
CLASSIC CHICKEN CAESAR SALAD herb crouton, shaved parmesan, bacon lardons, grilled spicy chicken, caesar dressing (1a,3,6,7,10)	9.95/17.95
TEMPURA OF THAI BEEF SALAD lightly battered marinated Irish beef strips, glass noodles, peppers, red onion, thai spices, peanut butter and chilli dressing (1a,3,6,7,8,10,12)	9.95/19.50
BUTTERMILK CHICKEN SALAD Seasonal leaves, crispy chicken, ranch dressing, cherry tomatoes, red onion cucumber (1a,3,6,7,10,12)	9.95/18.95

10.95/18.95

MAINS

ORIENTAL CHICKEN & VEGETABLE STIR FRY (V) marinated chicken, crispy vegetables, toasted sesame seeds, fine noodles and prawn crackers (1a,3,4,7,8,13) choose from rice or noodles	19.95
NEW YORK STYLE STEAK SANDWICH garlic toasted ciabatta, tender Irish beef strips, sautéed onions, cheddar cheese, dijon mustard mayo, salad and thick cut chips (1a,3,6,7,10,12)(strips cooked mw)	23.95
GILLIGAN'S IRISH ANGUS BEEF BURGER melted mature cheddar, crispy onion ring, house relish, toasted brioche bap, thick cut chips (1a,3,6,7,10)	18.95
SOUTHERN FRIED CHICKEN BURGER vine tomato, baby gem, pickled red onion, sriracha mayo, thick cut chips (1a,3,6,7,10,12)	19.95
CHEF'S TRADITIONAL ROAST OF THE DAY champ mashed potato, roasted potato, red wine jus (1a,6,7,9,12)	17.95
GRILLED 100Z IRISH SIRLOIN STEAK Sautéed mushroom and onions, crispy onions, thick cut chips choice of sauce; garlic butter or peppercorn sauce (1a,6,7,9,12) (€8.00 supplement for inclusive dinner package)	33.95
BEER BATTERED MARKET FRESH FISH & CHIPS tartar sauce, mushy peas, petit salad (1a,4,6,9,12)	20.95
SLOW BRAISED FEATHER BLADE OF BEEF champ mashed potato, glazed roasted root vegetables, Guinness and pearl onion jus (1a,6,7,9,12)	25.95
THE DOUBLE SMASH BEEF BURGER two 4oz Irish beef patties, streaky bacon, mature cheddar, caramelised onions, tomato relish, crispy onions and thick cut chips (1a,3,6,7,10)	20.95
CHICKEN, CHORIZO & SPINACH TAGLIATELLE parmesan shavings, crispy garlic bread (1a,3,6,7,9,12)	18.95
KING PRAWN & SMOKED SALMON TAGLIATELLE white wine velouté, garlic bread (1a,3,6,7,9,12)	19.95
CHICKEN TIKKA MASALA marinated chicken pieces bound in a rich tikka sauce, homemade naan, savoury rice (1a,6,7)	19.95
SPICED LENTIL & VEGETABLE BURGER (V) toasted brioche bun, Tomato sambal yogurt & lime dressing (1a,3,6,7,9,12)	18.95
GRILLED FILLET OF HAKE gnocchi, poached samphire, tomato velouté, charred lemon (1a,3,6,7,9,12)	22.95
KING PRAWN RISOTTO parmesan cream, lemon oil, peas, crispy leeks (6,7,9,12)	19.95
WILD MUSHROOM ASPARAGUS & PEA RISOTTO (V) parmesan cream, crispy leeks (6,7,9,12)	18.95
MEDITERRANEAN VEGETABLE GNOCCHI (V) tomato basil, wild garlic and sundried tomato garlic toast (1a,3,6,7,9,12)	18.95

SIDES

THICK CUT CHIPS (1a,6)	4.50
SELECTION OF SEASONAL VEGETABLES (7)	4.50
BEER BATTERED ONION RINGS (1a,6,12,13]	4.50
CHAMP MASHED POTATO (7,12)	4.50
HOUSE SIDE SALAD (6,10)	4.50
GARLIC CHEESE BREAD (1a,6,10)	4.50

DESSERTS

WARM CHOCOLATE & HAZELNUT BROWNIE belgian chocolate sauce, chantilly cream, vanilla ice cream (8.50
ETON MESS seasonal fruits, whipped cream, berry compote (6,7,8)	7.95
COCONUT & MANGO PANNA COTTA seasonal berries with fresh cream, shortbread biscuit (1a,6,7,8	7.95
COOKIE SUNDAE cookie crumble with Belgian chocolate sauce (1a, 6, 7,8)	7.95
O'REILLY'S HOMEMADE APPLE PIE cinnamon sugar, Chantilly cream, custard and vanilla ice cre	8.50 eam (1a,3,7)
BISCOFF CHEESECAKE biscoff salted caramel ice cream, berry compote (1a,6,7,8)	7.95

DIGESTIF

IRISH COFFEE	6.60
BAILEYS COFFEE	6.60
FRENCH COFFEE	6.60
AMARETTO COFFEE	6.60
RUSSIAN COFFEE	6.60
CALYPSO COFFEE	6.60

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.



