



Ladies Night Menu

Every Wednesday Night from 6.30pm

Starter - Mains Just € 30.00

Starter - Mains - Dessert Just € 35.00

Includes a glass of our house white or red wine (175ml)

Starters

Classic Caesar Salad

Crispy smoked bacon, garlic croutons & grated parmesan with a classic Caesar dressing

Bruschetta (v)

Vine tomatoes on toasted sourdough, fresh garlic, black olives, basil pesto & parmesan shavings

Soup of the Day

Made with the freshest of market vegetables served with house Guinness bread

Deep Fried Brie

With a seasonal salad, pumpkin seeds, relish & cranberries

Main Courses

Braised Feather Blade of Beef

With potato rosti or mash, honey roast veg & gravy

Pan Fried Fillet of Hake

Sauté baby potatoes, cherry tomatoes & spinach caper butter

Asian Stir-Fried Noodles with Vegetables & crispy Irish buttermilk chicken

In sesame oil, sweet chilli & soya sauce

Risotto

A creamy risotto with garden peas, parmesan cheese & fresh mushrooms
(GF, Dairy free & Vegan on request)

Desserts

Warm sticky toffee pudding

Luscious, warm sticky steamed pudding with rich butter scotch sauce & vanilla ice cream

Profiteroles with fresh cream

Little choux buns filled with cream & covered with chocolate Sauce

Warm chocolate brownie

Moist chocolate cake served with a gooey chocolate sauce & vanilla ice cream

Pink Gin Special

€7.90

Gordons Pink Gin
& Schweppes tonic
water

Please inform a member of staff of any food allergies before ordering. Many of our dishes can be adapted to suit allergy needs. Allergen information is available on request. Some of our dishes may contain nuts. The person next to you may have a dish that contains nuts

Tea & Coffee not included in offer
Ladies Menu priced per person
Individual Courses will be charged at A La Carte Prices

