

Menu

STARTER

Lightly Coated Panko Breaded Prawns
Orange /Chilli & Fresh Coriander dressing

Tandoori Dusted Chicken Strips
Seasonal leaves, Sweet Honey & Wholegrain dressing

Chicken Caesar Salad
With Sourdough Croutons, Iceberg lettuce,
Parmesan shavings & grilled Chicken with Bacon Pieces
in House Secret Caesar Dressing

Crispy Lightly Breaded Irish Brie
Tomato & Chilli Jam, Woodland Garden Dressed Leaves

MAIN

10oz Pan Fried Prime Irish Sirloin Steak
Served with Sauté Onions & Mushrooms,
with a Creamy Peppered Sauce

Oven Baked Fillet of Irish Salmon
on Buttered Champ mash | Drizzled with Chilli & Lime Butter

Panko Coated Chicken
Stuffed with Chorizo, Mozzarella Cheese & Drizzled
with Garlic Butter

General TSO Vegetable Sir Fry
Sweet n' Spicy with Peppers, Onion, Spring Onion &
Hoi Sin Noodles with Sesame Seeds

DESSERT

Passionfruit Pavlova
Our Homemade Pavlova topped with fresh Vanilla Cream

Baileys Irish Cheesecake
Honeycomb & White Chocolate Shavings

Fruit Crumble
Seasonal Mixed Berry layer topped with crunchy Biscuit &
Coconut crumble served with warm Vanilla Bean custard

Chocolate Brownie
Mint Chocolate Ice Cream smothered in Whipped Fresh
Cream Drizzled with Chocolate Sauce & Nuts

