### Starters

$\Theta$ Homemade Soup of the Day served with brown bread 3	€4.50
$\Theta$ Creamy Greencastle Seafood Chowder 1,6,8,12,14	€6.95
$\Theta$ Egg and Clonakilty Black Pudding with rocket salad 1,5,13	€5.25
Breaded Garlic Mushrooms 1,5,8,13	€5.50
Irish Brie, Basil and Parma Ham Bricetta 1,5,8,13	€5.95
Seagulls and trawlers 1,5,12	€6.95

Smoked salmon and prawns served on wheaten bread with salad and brandy infused marie-rose sauce

## Main Courses

## Chicken Dishes

 $\Theta$  Traditional Breaded Chicken Maryland 1,8,13

€15.95

Breaded chicken supreme served with breaded pineapple and banana fritters with baked cherry tomatoes and crispy bacon

# **Fusion Chicken** 1,8,13

€16.50

Marinated in our own spices, the chicken is oven baked and served on a bed of champ, topped with creamy peppered sauce and served with French fried onions

#### Chicken Curry 1,2,3,5

€14.95

Supreme of chicken served with our own hot curry sauce with a choice of rice, chips or half and half

 $\Theta$  Garlic & Chorizo Parmesan Chicken 1,3,8

€15.95

Succulent chicken breast, on a bed chilli mash with a garlic, chorizo and parmesan cream sauce

### MEAT DISHES

#### ALL STEAKS ARE GUARANTEED IRISH

ALL OUR STEAKS ARE SOURCED FROM A HIGH QUALITY LOCAL BUTCHER AND ARE 28 DAYS DRY HUNG. WHERE POSSIBLE WE WILL TRY TO KEEP ALL STEAKS AVAILABLE BUT AS WE ARE USING A HIGH-QUALITY PRODUCT WE MAY OCCASSIONALLY SELL OUT. WE WILL ENDEVOUR TO COOK ALL STEAKS TO YOUR PREFERENCE SO PLEASE FEEL FREE TO DESCRIBE YOUR PREFERENCE TO YOUR SERVER AS THERE ARE MANY INTERPRTATIONS.

6oz Sirloin Steak €15.50

10oz Sirloin Steak €22.95

STEAKS WILL BE SERVED WITH A GARNISH OF HERB OIL AND BALSAMIC VINEGER, TOPPED WITH FRENCH FRIED ONIONS AND CHOICE OF SAUCE

**SIRLOIN** 

#### Caramelised Steak 3,5,8

€24.95

Sirlion steak cooked to your preference and served smothered in caramelised onions and bacon topped with cheese and jus

Surf & Turf 1,3,5,8,12,13

€29.50

10oz sirloin cooked to your liking with battered monkfish and garlic herb butter

### FISH DISHES

Baked Cajun Salmon with sweet chilli glaze and herb mash 2,3,5,8 €14.95

#### Monkfish in Cajun Batter 1,5,8,9

€20.95

Fresh monkfish tails, sourced locally, cooked in a light Cajun batter and served on a bed of seasonal leaves with roasted pine nuts, homemade pesto and sweet chilli sauce

Pan Fried Monkfish & Smoked Bacon 3,8,12

€21.95

served on a bed of mash with a creamy leek sauce

We try where possible to only use high quality fresh fish from the local harbour so all fish dishes subject to availability and price fluctuations

### **VEGETARIAN OPTIONS**

## Pear & Walnut Tagliatelle 1,3,5,8,9

€13.50

Freshly prepared in a garlic and parmesan cream sauce served with garlic bread

Stuffed Peppers 2,3,9,10

€13.50

Stuffed with savoury rice and served with sweet chilli and salsa dips

Vegetarian Curry served with Basmati Rice 3,5,10

€13.50

## **SALADS**

Warm Chicken and Bacon Salad 5,13

€12.95

With homemade parmesan and garlic dressing, cherry tomatoes, onion and salad leaves

### SIDE ORDERS (€3.50 per additional side order)

Double Cooked Homemade Chips 1

Diced Garlic Potatoes 1,8

Creamed Potatoes 8

Champ 8

**Baby Boiled Potatoes** 

Chilli Mash 2,8

Homemade French Fried Onions 1,8,13

Tossed Salad 5

Side Salad 5,13

Sauté Mushrooms

Sauté Onions

Seasonal Vegetables 8

## <u>ADDITIONAL SAUCES</u> (€3.00 per additional sauce)

Homemade Gravy 3

Creamy Peppered Sauce 3,4,8

Diane Sauce 2,3,4,5,8

### Allergy information

- 1. Gluten
- 2. Sulphur Dioxide
- 3. Celery
- 4. Sesame Seeds
- 5. Mustard
- 6. Crustaceans
- 7. Lupin
- 8. Milk
- 9. Nuts
- 10. Soybeans
- 11. Peanut
- 12. Fish
- 13. Eggs
- 14. Molluscs

 $oldsymbol{ heta}$ Dish can be adapted for Gluten free diet

(The dishes in purple are house recommended)