



Bar & A la Carte Menu
12p.m to 10p.m

Lite Bites

Soup of the Day (please ask your server)	€4.50
Served with homemade brown bread (contains allergens)	
Spicy Or BBQ Chicken Wings (4)(7)(9)(12)	€6.95/€12.50
Cashel blue cheese, shaved celery	
Smoked Seafood Chowder (1c,e)(4)(5)(6)(7)(8)(12)	€7.50
Selection of poached seafood, homemade Guinness bread	
Salt & Chilli Prawns (1c)(5)(11)(12)	€10.00
Tempura prawns, garlic & chilli, scallion & onion, with a pepper & 5 spice mix	
Chicken Caesar Salad(1c)(4)(7)(12)	€6.95/€ 12.50
Grilled Chicken, cos leaves, herb crouton, parmesan shavings	
Oven Baked Flat Bread (1c)(4)(7)(12)	€10.00
Goats cheese, Heirloom tomatoes, rocket, pesto & balsamic reduction	

Gourmet Sandwiches & Wraps

Crushed Avocado On Sourdough Toast (1c)(4)(7)	€10.00
Smoked gubbeen, Pico de Gallo, feta, pouched eggs	
The New York Club (1c,d)(4)(7)(12)	€12.00
Marinated Pastrami, Pickled Cabbage Slaw, Mustard aioli. Rye Bread. French fries	
Halloumi Toasted Sandwich (v) (1c)(2) (4)	€12.00
Fig Chutney, Rocket, Pico De Gallo, Pesto, Focaccia, Fries	
Superfood Wrap (v)(1c) (2)(12)	€12.00
Citrus Quinoa, Roast Beets, Avocado, Three bean, Spinach leaves, Toasted mix nuts & seeds, wholegrain dressing. Sweet potatoes fries.	
Oven Baked Lamb Kofta (1c)(3c)(4)(7)(12)	€12.00
Garlic Flat bread, Masala sauce, Harissa Yogurt	
Buffalo Chicken Wrap (1c)(4)(7)(12)	€12.00
Crispy Chicken Tenders, Baby Gem, Buffalo & Blue Cheese Sauce. Fries	

Mains

All Beef products are guaranteed Irish & sourced locally

Boz Beef Burger (1c)(4)(7)(12)	€14.00
American cheese, Streaky Bacon, iceberg, mayo, Brioche Bun. Fries	
Steak Sandwich (1c)(4)(7)(12)	€15.95
Sirloin steak cooked medium, shoestring onions, black Garlic Aioli, focaccia bread, chunky chips	
Sizzling Chicken Stir Fry (1c)(7)(9)(10)(11)	€13.50
Add Prawns €3.00 Mix Vegetables, chilli, garlic, ginger egg noodles, Soy & Honey sauce	
Fish Tacosx3 (1c)(4)(7)(8)(12)	€14.95
Tempura cod, beetroot gel, Tartare Sauce, Red Slaw, Avocado, Pico De Gallo, Fries.	
Sirloin Steak (4)(7)(12)	€18.00
Truffle Pomme Puree, String Onion Rings, Cherry Vine Tomato's	
Garlic Butter-Peppercorn Sauce-Red Wine jus	
Thai Red Chicken Curry (1c) (4)(12)	€14.00
Served with Jasmine Rice	

<i>Butchers Cut of the Week</i>	€14.50 /€18.00 /€23.95
<i>Catch of The Day</i>	€14.95
<i>Vegan Dish of The Week</i>	€12.00
<i>Chefs Special Of The Week</i>	€12.00
<i>Roast Joint Of The Day</i>	€14.95

Pasta & Pizza

Four Cheese Italian Pizza (1c)(4)	€ 15.00
Mozzarella, Goats cheese, Manchego, Parmesan	
Classic Meat Pizza (1c) (4)(12)	€15.00
Spicy pepperoni, smoked chorizo, Cajun chicken	
Braised Beef Ragù (1c) (4)(7)(9)(12)	€14.00
Pappardelle Pasta, Shaved Parmesan	
Classic Carbonara (1c)(4)(7)	€14.00
Spaghetti, Smoked Pancetta, Truffle Oil, Shaved Parmesan	

Sides €3.00

Desserts €6.95

Chunky Fries (1)	Cauliflower Grattan (4)(12)	Steamed vegetables (4)	Homemade Warm Brownie (1c)(3d)(4)(7)	Chocolate Covered Profiteroles(1c)(4)
Jasmine Rice	Wok Fried Noodles (1c)(7)(9)(12)	Creamed Mash (4)	Banoffee Pie (1c)(4)(7)	Sticky Toffee Pudding (1c)(4)(7)
Mac N Cheese(1c)(4)(7)(12)	Sweet Potato Fries (1c)	String Onion Rings (1c)(4)	Selection Of Ice Cream (4)	Selection Of Luxury Sorbets
Artisan Cheese Platter €12.				

Gluten (1)(a) Barley (b) Spelt (c) Wheat (d) Rye (e) Oats)) Peanuts (2) Nuts (3) (a) Cashew (b) Almond (c) Pistachio (d) Hazelnut, Milk (4) Crustaceans (5) Molluscs (6) Eggs (7) Fish (8) Celery (9) Soy (10) Sesame (11) Mustard (12) Sulphur Dioxide and Sulphates (13) Lupin(14)



Bar & A la Carte Menu
12p.m to 10p.m

Sides €3.00

Desserts €6.95

Chunky Fries (1)	Cauliflower Grattan (4)(12)	Steamed vegetables (4)	Homemade Warm Brownie (1c)(3d)(4)(7)	Chocolate Covered Profiteroles(1c)(4)
Jasmine Rice	Wok Fried Noodles (1c)(7)(9)(12)	Creamed Mash (4)	Banoffee Pie (1c)(4)(7)	Sticky Toffee Pudding (1c)(4)(7)
Mac N Cheese(1c)(4)(7)(12)	Sweet Potato Fries (1c)	String Onion Rings (1c)(4)	Selection Of Ice Cream (4)	Selection Of Luxury Sorbets
				Artisan Cheese Platter €12.

Gluten 1((a) Barley (b) Spelt (c) Wheat (d) Rye (e) Oats)) Peanuts 2) Nuts 3) (a) Cashew (b) Almond (c) Pistachio (d) Hazelnut, Milk 4) Crustaceans 5) Molluscs 6) Eggs 7) Fish 8) Celery 9) Soy 10) Sesame 11) Mustard 12) Sulphur Dioxide and Sulphates 13) Lupin 14