



# GRILL MENU

## STARTERS

<b>Hot &amp; Spicy Crispy Wings</b> , blue cheese dip	9
<b>Duck Liver Pate</b> , toast, cumberland sauce	9
<b>North Atlantic Prawns</b> , avocado cocktail, Bloody Mary sauce	11.50
<b>Carrigaholt Seafood Chowder</b>	9
<b>Salted Pulled Beef Brisket Pixto</b> , HP Brown sauce	9

## TO SHARE

<b>Nacho's with Salsa</b>	16
corn nacho's, jalapeno's Monterey Jack cheese, sour cream & guacamole	
<b>Nacho's Con Carne</b>	18
mined spiced beef, jalapeno's, Monterey Jack cheese, sour cream & guacamole	
<b>Charcuterie &amp; Cheese Board</b>	18
selection of cured and artisan cheese, breads, dips	

## NIBBLES | SNACKS

<b>CROQUETTES</b>	
braised beef cheek, hoi sin sauce	8
hummus spinach, & harissa dressing	8
sweet potato, chanterelle, red pepper sauce	8
<b>OTHERS</b>	
goats cheese & chilli flake arancini	8
beer battered chipolatas	8
spiced nut mix	5

## BURGERS

Served with our special dipping relish, & cajun skinny fries

<b>Buttermilk Chicken Fillet Burger</b> , salsa, guacamole, sour cream	16
<b>10oz Smoky Bacon Burger</b> , Irish beef patty, smoked Limerick bacon, plum tomato, Monterey Jack cheese & relish	14
<b>Mac &amp; Cheese Irish Beef Burger</b> , dill pickles, crispy onions, tomato & baby gem	14

## STEAKS | CHOPS | GRILLS

<b>10oz Rump Steak</b> with chilli adobo seasoning tomato relish	20
<b>10oz Angus Aged Rib Eye</b> , garlic butter or peppercorn sauce	22
<b>10oz Angus Prime Sirloin</b> , garlic butter or peppercorn sauce	25
<b>10oz Honey Mustard Glazed Pork Striploin</b> , masala jus	17

## MAINS

<b>Simply Grilled Irish Lemon Pepper Salmon</b> , stem broccoli, saffron risotto, tomato tapenade & caper cream	19
<b>Beer Battered Haddock</b> , crushed peas, tartar & skinny fries	16
<b>King Prawn &amp; Chilli Linguine</b> , cherry tomato, zucchini lobster bisque cream	18
<b>Spaghetti Carbonara</b> , pancetta, reggiano, cream & fresh egg	16
<b>Chicken Maryland</b> , pineapple and banana fritters, peppercorn sauce	17
<b>Shepherd's Pie</b> , Knockanore cheddar crust	16
<b>Half Roast Chicken</b> , onion & sage, rub, roast chicken jus	18
<b>Horseshoe Gammon Steak</b> with pineapple	18

## SALADS

<b>Caesar Salad</b> baby gem, pancetta, reggiano cheese & caesar dressing add pulled cajun chicken 3 or garlic fried prawns 5	14
<b>Crispy Parma Ham</b> buffalo mozzarella, gem hearts & organic leaves, mango, pumpkin seeds honey mustard dressing	14
<b>Waldorf Salad</b> celery, apple walnuts, grapes, blue cheese, gem hearts, lemon yoghurt dressing	14

## STONE BAKED PIZZA

<b>Margherita</b> bufala mozzarella, tomato basil & basil	14
<b>Hawaiian</b> cured Limerick Ham, tomato base, pineapple, mozzarella	15
<b>St Tola</b> bufala mozzarella, tola goats' cheese red onion, chilli flakes figs & balsamic syrup	16
<b>Hero</b> parma ham, pepperoni, salami, red peppers tomato sauce & mozzarella	16
<b>Four Seasons</b> bufala mozzarella, Limerick ham, mushrooms, salami & Parma ham	16
<b>Pulled Chicken</b> pulled seasoned chicken red pepper pesto, sweetcorn tomato base & mozzarella	16
<b>Cappriciosa</b> fresh bufala mozzarella, salame, marinated artichokes ham, olives, and mushroom	16

## SIDES

Potato Brava, house brava's sauce	5
Skinny Fries	5
Buttered Champ	5
Mac & Cheese	5
Steamed Greens, lemon thyme butter	5
Ratatouille	5
Cauliflower cheese	5

Some of our menu items contain allergens, and some may contain nuts. If you have any dietary requirements, or require further information on our ingredients, please ask a member of our customer service team.

Meet The Family

