



TO BEGIN

Chef's Home Made Soup €6.50
House Bread

Spicy Chicken Wings €9/€15
Blue Cheese Dip

Crispy Panko Crumbed Squid €10
Tartar Sauce

Grilled Haloumi Sticks €7
with a Sweet Chilli Dip (GF)

Bruschetta €8.50
Feta, Tomato & Fresh Basil Pesto

Tiger Prawn Pil Pil €12
Cooked in Garlic Oil & Chillies with
Dipping Bread

Nacho's €8.50

Tortilla Chips covered Salsa Sauce,
& Cheese, Oven Baked and Topped
with Guacamole & Sour Cream

1/2 Rack Dirty BBQ Pork Ribs €9
Dry Rubbed & Glazed in BBQ
Sauce

SALADS

Chicken & Bacon Salad €14
on mixed Seasonal Leaves,
Rustic Potatoes with House
Dressing (GF)

Warm Prime Irish Beef Salad €15.50
with Cashel Blue Cheese, Rustic
Potatoes on Seasonal Leaves with
House Dressing & Balsamic Glaze.(GF)

Super Food Salad €12.50
Quinoa, Beetroot, Sweet Potato,
Butternut Squash and Rocket,
Citrus Dressing

THE MAIN EVENT

Cajun Salmon Fillet, Red Wine & Mango Jus €18
Served with Stir-Fried Vegetables & Chive Mash

Fish Cakes €17
Fish & Potato Cakes With Chives & Dill,
Served With Salad, Home Cut Chips & a Sweet Chilli Jam

Lemon & Thyme Chicken €17.50
Roast Breast Of Marinated Chicken, Saute Vegetables, Chive Mash, Thyme Jus

BBQ Spit Chicken Breast €17.50
Chargrilled Corn, Home Slaw & Home Cut Chips

Dirty BBQ Pork Ribs €17.50
Dry Rubbed & Glazed In BBQ Sauce With House Slaw & Home Cut Chips

8oz Prime Irish Sirloin Steak €23
Served with Mushrooms, Onions & Home Cut Chips
Pepper Sauce or Garlic Butter

Fajitas (VE Option)
Peppers & Onions In Fajita Spices With Tortillas, Cheese, Guacamole, Sour
Cream, Salsa & Mixed Salad

Chicken	€18
Vegetable	€18
Beef	€19
Prawn	€20

Amicus Curry (VE Option)
Medium Curry Served with poppadom & Mango Chutney

Chicken	€15.50
Vegetable	€15.50
Beef	€17.50
Prawn	€20.00

BURGERS

in a Bun, Topped with Lettuce, Tomato & Onion
Served with House Slaw & Home Cut Chips

Prime Irish Beef Burger, €14
with Cheese

Pulled Pork Burger €14
with Cheese & BBQ Sauce

The Ultimate Burger €18
Prime Irish Beef, Pulled Pork, Beef Brisket,
Onion Bites & Cheese

Grilled Chicken Breast Burger, €14
with Cheese

Haloumi & Portobello Mushroom Burger (v) €13
with Guacamole, Fried Egg, & Rocket Aioli

SIDES

Home Cut Chips €4 Mixed Vegetables €4

String Fries €4 Wilted Spinach €5

Sweet Potato Fries €5 Mixed House Salad €5

Chive Mash €3.50

MUST HAVES!

Cheesy Garlic Fries €5 House Slaw €4

Cheese & Bacon Fries €6 Chargrilled Corn €4

BBQ Pork Fries €7 Garlic Bread €3

BBQ Beef Fries €7 Garlic Bread & Cheese €4

BBQ SHARING BOARD €30

Dirty BBQ Pork Ribs, Pulled Pork, BBQ Chicken Breast, 16hr Brisket, Sweet Corn,
House Slaw & Home Cut Chips

PASTA

Gluten Free Option Available

Pasta Pomodoro with Chorizo €15
Penne Cooked with Courgettes & Green Olives
in a Tomato and Basil Sauce

Fresh Seafood Penne €16.50
Selection of Fresh Seafood Cooked in a Wine
& Cream Sauce

Tagliatelle Gorgonzola €15.50
Tagliatelle with Roast Peppers, Spinach,
Mushrooms, Nutmeg, Basil, Blue Cheese &
a White Wine Cream Sauce

Tagliatelle with Chicken €15
Tagliatelle Cooked in a Mushroom & Onion Cream
Sauce

Classic Prime Irish Beef Lasagne €14
Layers of Lasagne & Homemade Beef Ragu
Topped with Cheese. Served with a Salad
Garnish & Garlic Bread

PIZZA

Gluten Free Option Available + €2

Margherita (v) €12
Tomato Sauce, Grated Mozzarella & Basil

Roma €14
Prosciutto, Sundried Tomatoes, Olives, Feta,
Rocket & Parmesan Shavings

BBQ €15.50
BBQ Sauce, Mozzarella, Chicken, Bacon &
Caramelised Red Onion

Pepperoni €13.50
Pepperoni, Cherry Tomatoes, Tomato Sauce
& Mozzarella

Clonakilty €13.50
Black Pudding, Caramelised Red Onion,
Mozzarella & Tomato Sauce

ONE BILL PER TABLE

To assist us with adhering to physical distancing guidelines please settle your bill at your table



If you have a food or drink allergy or intolerance please inform a member of our Team.

The food allergens used in the preparation of our food can be viewed in a separate menu. Please ask a member of staff if you need additional information on food allergens'

EAT LOCAL

We grow our own fruit, vegetables & herbs when in season at our kitchen gardens. These are freshly picked daily and used in our dishes, house cocktails and homemade ice-creams, jams and preserves.

Delicious treats' are baked daily in our in-house bakery using both our own and locally sourced produce.

We are also Supplied by Corks Finest Meat, Vegetable & Dairy Suppliers.