

STARTERS

Chef's Home-Made Soup (GF Option) House Brown Soda Bread	6.95
Spicy Chicken Wings (GF Option) Blue Cheese Dip	9.50/16.00
Garlic Mushrooms (V) (GF Option) Mushrooms in a garlic cream sauce, served with dipping bread.	9.95
Crispy Panko Crumbed Squid Tartar Sauce	11.95
Grilled Halloumi Sticks (GF) with a Sweet Chilli Dip	7.50
Bruschetta (GF Option) Feta, Tomato, Basil Pesto & Balsamic Dressing	8.95
Tiger Prawn Pil Pil (GF Option) Cooked in Garlic Oil, Chillies & Spring Onions, served with Dipping Bread	12.00
Nacho's (GF) Tortilla Chip, Salsa Sauce, & Cheese, Topped with Guacamole & Sour Cream	8.95

SALADS

Warm Chicken & Bacon Salad (Gf) Chicken and Bacon on mixed Seasonal Leaves, Pickled Cucumber, Tomato, Red Onion & Rustic Potatoes with House Dressing	14.95
Warm Irish Beef Salad (GF) with Cashel Blue Cheese & Rustic Potatoes on Seasonal Leaves, Pickled Cucumber, Tomato, & Red Onion with House Dressing & Balsamic Glaze	16.95



IF YOU HAVE A FOOD OR DRINK ALLERGY OR INTOLERANCE, PLEASE INFORM A MEMBER OF OUR TEAM.

Not all ingredients are listed on the menu. We cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request

(VE) = Vegan (V) = Vegetarian (GF) = Free from Gluten. (GF Option) dish can be made Free from Gluten by removing/changing an element of the dish.

BURGERS

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

Add Bacon 2.00 extra

Amicus Beef Burger Irish Beef Burger with Cheese	14.50	Chicken Burger Grilled Chicken Breast with Cheese	14.50	Pulled Pork Burger Pulled Pork with Cheese & BBQ Sauce	14.95
The Ultimate Burger Irish Beef, Pulled Pork, Beef Brisket, Onion Bites & Cheese	18.50	Halloumi & Portobello Mushroom Burger (V) with Guacamole, Fried Egg, Rocket & Pesto	13.95		

BBQ Sharing Board 39.95

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

HOUSE SPECIALS

Lemon & Thyme Chicken (GF) with Red Wine & Mango Jus, Served with Seasonal Vegetables & Creamed Potato.	17.95	BBQ Split Chicken Breast Chargrilled Corn, Home Slaw & Home Cut Chips	17.95
Cajun Salmon Fillet (GF) with Red Wine & Mango Jus, Served with Seasonal Vegetables & Creamed Potato.	19.95	Fish Cakes Fish & Potato Cakes with Chives & Dill, Served With Salad, Home Cut Chips & a Sweet Chilli Jam	17.00
8oz Prime Irish Sirloin Steak (GF Option) Served with Mushrooms, Onions & Home Cut Chips. Pepper Sauce or Garlic Butter	24.95		

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

Chicken	18.50
Vegetable	18.00
Beef	22.50
Prawn	22.50

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

Chicken	15.95
Vegetable	15.95
Beef	19.95
Prawn	19.95

Amicus Stir-Fry,
Stir Fry with Sesame Seeds, Chilli & Soya Sauce. Served with Rice

Chicken	15.95
Vegetable	15.95
Beef	19.95
Prawn	19.95

SIDES

Home Cut Chips	4.00	Mixed Vegetables	4.00	Garlic Bread	3.00
String Fries	4.00	Wilted Spinach	4.00	Garlic Bread With Cheese	4.00
Sweet Potato Fries	5.50	Mixed House Salad	5.00	Basket of Bread	4.50
Creamed Potato	3.50	House Slaw	4.00		
Steamed Rice	4.00	Chargrilled Corn	4.00		

LOADED FRIES

Cheesy Garlic Fries	5.50	BBQ Pork & Cheese Fries	7.00
Cheese & Bacon Fries	6.00	BBQ Beef & Cheese Fries	7.00

SAUCES

Pepper Sauce	1.50	Garlic Butter	1.50	Garlic Mayo	1.50
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We Prepare And Cook Our Dishes To Order, As A Result, Some Of Our Dishes May Take Up To 20/30 Minutes

PASTA

Gluten Free Option Available 2.00 extra

Pasta Pomodoro with Chorizo Penne Cooked with Courgettes & Green Olives, & Chorizo in a Tomato and Basil Sauce	15.00
Fresh Seafood Penne Fresh Seafood Cooked with Spring Onions in a White Wine & Cream Sauce	16.95
Tagliatelle Gorgonzola Tagliatelle with Roast Peppers, Spinach, Mushrooms, Onions, Nutmeg, Basil, Blue Cheese & a White Wine Cream Sauce	15.50
Pollo alla Crema Tagliatelle & Chicken Cooked in a Mushroom & Onion Cream Sauce	15.50
Classic Lasagne (with Irish Beef) Layers of Lasagne & Homemade Beef Ragù Topped with Cheese. Served with a Salad Garnish & Garlic Bread	14.95

PIZZA

Gluten Free Option Available 2.00 extra

Margherita (V) Tomato Sauce, Grated Mozzarella & Basil	13.50
Roma Prosciutto, Sundried Tomatoes, Olives, Feta, Rocket & Parmesan Shavings	14.50
BBQ BBQ Sauce, Mozzarella, Chicken, Bacon & Caramelised Red Onion	15.50
Pepperoni Pepperoni, Tomato Sauce & Mozzarella	13.95
Clonakilty Black Pudding, Caramelised Red Onion, Mozzarella & Tomato Sauce	14.95

ONE BILL PER TABLE

Please note bills cannot be split

All Tips & Gratuities are distributed in their entirety to staff

LUNCH SPECIALS

(12pm – 5pm)

GOURMET OPEN SANDWICH PLATES

Served with Home Cut Chips

Choose One of Our Freshly Baked House Breads, Amicus White, Soft Brown Rye, Wholemeal Brown.
(Gluten Free Bread 1.00 extra)

Chicken Armano Sliced Chicken on Chilli Mayo, Roast Tomato & Peppers, Mixed Leaves & Basil Aioli	11.00
BBQ Pulled Pork Slow Roasted Pulled Pork, Pickled Cucumber, Tomato & Home Slaw	12.00
Cajun Spicy Warm Chicken Marinated in Cajun Spices, Cherry Tomatoes, Mixed Leaves, Cajun Mayo	11.00
Crispy Chicken Wrap Mixed Leaf Salad, Chilli Mayo	10.00
The Almighty Flatbread BBQ Beef Brisket, Mozzarella, Caramelised Onions & Rocket	12.50

PANINI

Served with Home Cut Chips

Chicken Tikka & Mozzarella	11.00
Chicken, Bacon & Mozzarella	11.00
Goats Cheese, Sun Dried Tomato, Spinach, Pesto	11.00

HOUSE SPECIALS

Chicken Bruschetta (GF Option) Chicken, Peppers, Tomatoes, Cheese, Pesto & Balsamic Dressing	9.50
Goujons of Chicken with Garlic Dip, Side Salad & Home Cut Chips	13.95
Chicken Creole Sliced Chicken Tossed in Creole Sauce, in a Pitta Bread Served with Salad & Home Cut Chips	12.95
Steak Sandwich Irish Beef Steak cooked with Sauté Mushrooms & Onions, Served with Side Salad & Home Cut Chips Add Pepper Sauce or Garlic Butter €1.50	15.95
Quesadillas with Cheese & Tomato Salsa, Topped with Guacamole, & Sour Cream	
Chicken	13.50
BBQ Beef	14.50
Vegetable	13.50

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