

Starters

Vegetable Soup (V)

(7.)

Classic Caesar

Baby gem lettuce, croutons, parmesan, anchovy, smoked bacon lardons

(1A. 3. 4. 7.)

Warm Smoked Chicken Salad

Orange segments, black olives, rocket leaves, sesame seed dressing

(11.)

Deep fried Brie (V)

Berry compote

(1A. 3. 7. 12.)

Main Courses

Traditional Irish Stew

Lamb neck, carrots, parsnips, potatoes

(9. 12)

Seared Salmon Fillet

Green beans, olives, new potatoes, cherry tomatoes, olive oil, citrus & fresh herbs

(4.)

Wild Mushroom Fettuccine (V)

Shaved Parmesan, fresh herbs

(1A. 3. 7. 9. 12.)

Cronin's Pork Cutlet

Chorizo potatoes, wholegrain mustard sauce, seasonal buttered vegetables & tender stem broccoli

(7. 10.)

Dessert

Bread & Butter Pudding

Brandy custard

(1A. 3. 7.)

Warm Homemade Apple Pie

Served with a choice of whipped cream, custard or vanilla ice cream

(1A. 3. 7. 8A.)

Homemade Ice Cream & Tulle

Strawberry, vanilla, chocolate

(1A. 7.)

Sticky Toffee Pudding

Toffee sauce, rum & raisin ice cream

(1A. 3. 7. 12.)

ALLERGENS Please inform your server if you suffer from any food allergies.

1 Cereals containing Gluten (1A Wheat, 1B Rye, 1C Barley, 1D Oats) • 2 Crustaceans • 3 Egg
4 Fish • 5 Peanuts • 6 Soybeans • 7 Dairy • 8 Nuts (8A Almonds, 8B Hazelnuts, 8C Walnuts, 8D
Cashews, 8E Pecans, 8F Brazil Nuts, 8G Pistachios, 8H Macadamia, 8I Pine Nuts) • 9 Celery
10 Mustard • 11 Sesame Seeds 12 Sulphites • 13 Lupin • 14 Molluscs