

G A S T R O L O U N G E M E N U

S T A R T E R S

WINGS 1 2 4 7 12 13 14 **small €9.9 large €15.9**
hot or teriyaki, blue cheese, celery stick

SOUP 1 2 7 14 **€6.5**
wholemeal bread (v)

CHOWDER 1 3 5 7 8 14 **€12.90**
poached, smoked haddock, salmon, mussels, cockles,
white wine, cream, lemon, dill, brown bread

MUSSELS 2 7 8 **small €11 large €16.90**
mussels, garlic. white wine, cream, fresh dill,
toasted sour dough bread

BRIE 2 4 7 14 **€10.5**
oats, cranberry chutney, fresh salad

PRAWNS 1 2 3 5 7 8 14 **€10.90**
ciabatta en-croute, fresh tomato & caper salsa,
lemon aioli, chilli, garlic, lime

NACHOS 1 2 4 6 7 14 **small €9.9 large €15.9**
chilli beef, mozzarella, jalapenos, sour cream,
guacamole, tomato and caper salsa

MUSHROOMS 2 4 7 14 **€9.9**
golden fried, garlic aioli, rocket leaves

GOAT'S CHEESE & BEETROOT SALAD 4 7 10 14 **€11**
baby mixed leaves, crumbed goat's cheese, baby
beets, basil pesto, cherry tomatoes,
balsamic reduction

ALLERGENS

1.celery 2.cereals containing gluten 3.crustaceans 4.eggs 5.fish
6.lupin 7.milk 8.molluscs 9.mustard 10.nuts 11.peanuts 12.sesame
seeds 13.soya 14.sulphur dioxide and sulphites

M A I N S

BEEF

STEAK 1 2 4 5 6 7 14

sauteed onions and mushrooms, crispy onions,
homefries, pepper sauce or garlic butter

10oz sirloin €31, 12oz fillet €37, add prawns €5.9

8OZ BEEF BURGER 1 2 4 6 7 13 14 €18.5

cheddar cheese, brioche bun, bacon, tomato,
lettuce, smoked onion jam, cajun mayo dip,
homefries **ADD CHILLI BEEF €2.5 ADD EGG €2**

THE ROAST (ask server) 1 2 4 6 7 14 €17.9

chive mash, seasonal vegetables, roast potatoes,
herb stuffing, red wine jus

FISH

SALMON 1 4 5 6 7 14 €25.5

chive mash, wild mushrooms, braised leek cream
sauce, seasonal vegetables

HAKE 3 5 6 7 8 14 €28.5

panfried fillet of hake, garlic mussels, king
prawns, white wine sauce, chive mash, seasonal
vegetables

PANFRIED SEABASS 2 5 6 7 14 €26.5

chive mash, sauteed greens, lemon and caper beurre
blanc

HADDOCK & CHIPS 2 5 6 7 13 14 €18.9

fresh haddock, pea puree, tartar, lemon, homefries

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NUTS ARE USED IN OUR KITCHEN HENCE ALL PRODUCTS MAY CONTAIN TRACES OF NUTS

ALL DEEP FRIED PRODUCTS INCLUDING CHIPS MAY CONTAIN REMNANTS OF GLUTEN FROM
PREVIOUS PRODUCTS

ALL OUR MEATS ARE LOCALLY SOURCED AND OF IRISH ORIGIN

CHICKEN

LEMON CHICKEN 2 7 14 €21.5

marinated in fresh lemon, olive oil, buffalo mozzarella, cherry tomatoes, basil pesto, balsamic reduction, seasonal vegetables, chive mash

CORNFED WELLINGTON 2 4 6 7 14 €24

chicken fillet, serrano ham, field mushrooms, golden puff pastry, chive mash, tender stem broccoli, roast gravy

CHICKEN BURGER 1 2 4 6 7 13 14 €17.5

buttermilk chicken breast, toasted brioche bun, smoked onion jam, lettuce, tomato, cajun mayo dip, homefries

THE REST

PENNE 1 2 4 5 6 7 14

spinach, parmesan cream, shallots, chorizo parmesan dust, sundried tomatoes

**CHICKEN €17.5 PRAWNS €19.5 VEGETARIAN €16.5
COMBO €22.5**

THAI CURRY 1 2 3 5 9 10 11 14

basmati pickled ginger, shrimp crackers topped with crème fraiche & lime

**CHICKEN €18.5 PRAWNS €19.9
VEGETARIAN €16.5 (vegan on request)
COMBO €22.5**

STIRFRY 2 3 5 8 12 13 14

asian spices, pak choy, seasonal vegetables, garlic, coriander, noodles

**CHICKEN €18.5 BEEF €19.5 PRAWNS €19.5
VEGETARIAN €16.5
COMBO €22.5**

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PIZZA
(All pizzas 12")

PURE CHEESE 2 6 7 13 14 €15

tomato sauce, mozzarella, oregano

THE INCREDIBLE CLUCK 2 6 7 10 13 14 €17.5

tomato sauce, mozzarella, chicken, sun dried
tomato, basil pesto

BILLY'S GREENHOUSE 2 6 7 13 14 €17.5

tomato sauce, goat's cheese, spinach, mozzarella
peppers, onion, rocket, balsamic

THE CARAGH CARDIAC 2 6 7 13 14 €18

bbq sauce, mozzarella, pepperoni, chicken,
peppers, chilli, bacon, onion

PEPPER 'OH ME, OH MY' 2 6 7 13 14 €16

tomato sauce, mozzarella, pepperoni

BILLY'S BLACK HEN 2 4 6 7 13 14 €17.9

tomato sauce, goat's cheese, mozzarella, spinach,
clonakilty black pudding, poached egg, balsamic
vinegar, parmesan

extra mozzarella or parmesan 7 €1.5

extra meat toppings €2.5

SIDES AND EXTRAS

POUTINE FRIES 7 13 14 €6.9

PARMESAN TRUFFLE FRIES 1 7 13 14 €6.9

MARIE ROSE FRIES 4 7 13 14 €7.5

SWEET POTATO FRIES 2 13 14 €5.9

ONION RINGS 2 13 14

HOMEFRIES 2 13

SEASONAL SALAD 1 10 11

SEASONAL VEGETABLES 1

CHIVE MASH 7

GARLIC BREAD 2 7

ALL REGULAR SIDES €5

DESSERTS

CHEESECAKE 2 6 7 €8.5
(ask your server)

BROWNIE 2 4 6 7 13 €8
ice cream, chocolate sauce

BRAMLEY APPLE PIE 2 4 6 7 €8.5
custard, chantilly cream

WHITE CHOCOLATE & RASPBERRY CRÈME BRULEE 2 4 6 7 €8.5
shortbread, raspberry sorbet

COFFEE AND FUDGE 7 €7
your choice of coffee served with a selection of
our homemade fudge

SELECTION OF ICE CREAMS 2 4 7 €6

Hot Drinks

Double Espresso	3.80
Americano	3.80
Cappuccino	4.00
Latte 7	4.00
Flat White 7	4.00
Tea 7	3.90
Herbal Tea	3.90
Irish Coffee 7	8.50
Baileys Coffee 7	9.20
French Coffee 7	9.70
Calipso Coffee 7	9.20

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WINE

<u>White</u>	Glass	50cl	Bottle
Chateau Ricard Sauvignon Blanc Reserve France	8.50	19.50	29.00
Vini Stocco, Pinot Grigio Italy	8.50	19.50	29.00
Chateau Ricard Chardonnay Reserve France	8.50	19.50	29.00
Hei Matau Sauvignon Blanc Marlborough, New Zealand			35.00
Agronika Pinot Grigio Italy			35.00
Esperance Rosé France			32.00
<u>Red</u>	Glass	50cl	Bottle
Chateau Ricard Merlot Reserve France	8.50	19.50	29.00
Chateau Ricard Cabernet Sauvignon Reserve France	8.50	19.50	29.00
Farina Tempranillo Castile y León, Spain	8.60	20.50	30.00
Itynera Montepulciano Italy			35.00
Aradon Rioja Spain			34.00
F de Skalli Pinot Noir France			35.00
Sparkling	Glass	50cl	Bottle
Stocco Frizzante Veneto Italy	9.00	19.50	30.00

Allergens: All wines contain sulphites(14).

All beer & cider contains gluten (2).

All minerals, juices & cordials contain sulphites (14).

Cocktails

Espresso Martini 14 €10.50

Vodka, Espresso Coffee, Kahlua, Sugar Syrup, Coffee Beans

Sex on the Beach 14 €11.00

Vodka, Peach Schnapps, Orange Juice, Cranberry Juice, Grenadine, Lime Juice, Sugar Syrup.

Cosmopolitan €10.50

Vodka, Cointreau, Cranberry Juice, Sugar, Lime Juice

FRENCH 75 14 €11.00

Prosecco, Gin, Lime Juice, Sugar Syrup, Cucumber

Mojito 10.00

Rum, Mint Leaves, Soda Water, Lime Juice, Sugar Syrup

Strawberry Daiquiri 14 €10.00

Strawberries, Rum, Lime Juice, Sugar Syrup

Gin

Hendrix Gin	7.80
Tanqueray London Dry Gin	7.50
Gordons Dry Gin	5.90
Monkey 47 Schwarzwald Dry Gin	10.50
Copperhead London Dry Gin	9.50
Shortcross Gin	11.00
Glendalough Wild Botanical Gin	9.00
Gunpowder Irish Gin	9.00
Bombay Sapphire	8.00
Dingle Original Pot Still Gin	8.00
Gordons Premium Pink Gin	7.00

See our Specials Board for Gin of the Week.

