



s e t m e n u

2 course €28 3 course €34

House tap wine €25 per bottle

s t a r t e r s

soup of the day wholemeal brown bread 1 2 7

caesar salad crisp cos lettuce, smoked bacon lardons, herb croutons, caesar dressing, fresh grated parmesan 2 4 5 6 7

cooke's crispy chicken wings hot or teriyaki, blue cheese dip, celery stick 1 2 4 7 12 13

golden fried mushrooms garlic aioli, rocket 2 4 7 14

m a i n s

panfried seabass chive mash, sauteed greens, lemon and caper beurre blanc, seared seabass 2 5 6 7 14

slow cooked roast rib of beef chive mash, seasonal veg, herb stuffing, roast potatoes, yorkshire pudding, red wine jus 1 2 4 6 7 14

garlic and thyme chicken creamed mash, marinated chicken, smoked bacon and button mushroom cream sauce, seasonal veg 2 7 14

roasted vegetable penne pasta sauteed mixed vegetables, tomato passata, basil pesto, cherry tomato and caper salsa 1 2 7 14

10oz sirloin steak SUPP €12 sauteed onions and mushrooms, crispy onions, homefries, brandy pepper sauce or garlic butter 1 2 4 5 6 7

d e s s e r t s

eton mess mixed berry, meringue, fresh cream, vanilla ice cream 4 7

brownie vanilla ice cream, chocolate sauce 2 4 6 7 13

cheesecake (ask server) ginger biscuit, berry compote 2 6 7

ALL MEATS ARE OF IRISH ORIGIN

ALERGENS

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

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 product