

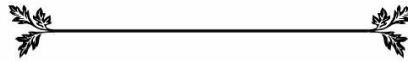
SINGLE-USE PAGE

All-Day Menu

JAN/FEB 2022

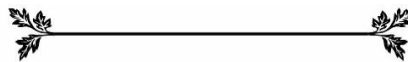


SNACKS / STARTERS



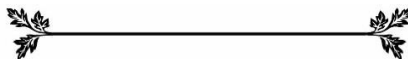
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|--|---|
| Soup of the Day 5.95
with soda bread (soup, 9) (bread has 1:WHEAT,7) | Seafood Chowder 9.00
with soda bread (1:WHEAT,2,4,7,9,14)(bread - 1:WHEAT,7) |
| Prawn Cocktail 9.95
prawns, avocado, gem lettuce,
marie rose sauce (2,3,10) | Duck Liver & Mushroom Mousse 8.50
toasted sourdough, homemade red onion marmalade
(1:WHEAT,7,12) |
| Toasted Goats Cheese 10.00
cranberry compote, sakura leaves, brioche
(1:WHEAT in bread,7,9,12) | Tempura of King Prawns 8.00
with mango & lime mayo (1:WHEAT,2,3,6) |
| Club Sandwich 11.95
chicken, bacon, tomato, salad,
chipotle mayo, sourdough, chips
(1:WHEAT/RYE, 3,9,10) | Spicy Chicken Wings 9.00 / 13.95
with blue cheese dip, celery (3,7,9,10) (STARTER / MAIN) |
| Toasted Sriracha Chicken Wrap 10.50
chicken marinated in lime juice, onion marmalade,
smoked provolone cheese, multigrain wrap, choice of side salad or chips
(1:multigrain/wheat,3,7,6) | |

MAINS



- | | |
|---|---|
| Classic Chicken Caesar Salad 14.95
bacon, croutons, parmesan, (1:WHEAT,3,7,10) | Lemon Sole Goujons & Chips 14.50
in beer batter, home-made tartar sauce (1:WHEAT, 3,4,10) |
| Ham & Applewood Cheddar Omelette 12.95
served with chips (3,7) | Home-made Beef Lasagne 15.00
served with garlic bread (1:wheat,3,7) |
| Slow-braised Lamb Shank 21.95
mashed potato, mixed vegetables, red onion jus
(1:WHEAT,7,9) | Spiced Halloumi & Pineapple Burger 13.95
crunchy slaw, lettuce, tomato, chipotle mayo,
brioche bun,sweet potato fries (1:WHEAT, 3,6,7) |

MAINS



Thai Red Curry

A medium curry, served with jasmine rice and a homemade pineapple & chili chutney

Allergens (2,10): if prawn option selected, mustard

with Chicken or Prawns € 16.00

or Vegetarian Option with Chickpeas € 14.95

Linguine Aglio E Olio with Tiger Prawns & Chorizo 15.95

garlic, olive oil, parmesan, parsley, small strips of chorizo (1:WHEAT,2,7,9,10,12)

Chipotle Chicken Fillet & Avocado Burger 15.95

chicken fillet, mashed avocado, brioche bun, applewood cheddar, chipotle mayo, chips (1:WHEAT,3,7)

Hampton Cheese Burger 15.95

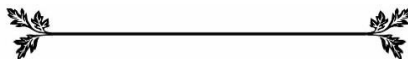
8oz hereford burger, cheddar, brioche bun, red onion & relish, chips (1:WHEAT,7,10)

Fillet of Irish Beef 32.00

7oz fillet with chips, mixed vegetables, choice of peppercorn sauce or gravy

(7,9,12)

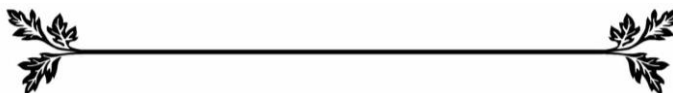
SIDES



Chips	4.00	Roast Parisienne Potatoes (7)	4.00
Sweet Potato Fries	5.95	Green Leaves with balsamic (12)	4.00
Button Mushrooms	3.00	Onion Rings (1:WHEAT, BARLEY)	4.00
Steamed Veg (7)	4.00	Aioli (portion)	0.50
(carrot, parsnip, turnip, sprouts)		Pepper Sauce (portion) (7,12)	1.00

(All fried items may contain trace elements of gluten)

DESSERTS



Warm Apple Tart served with vanilla ice cream (1:WHEAT, 3,5,7) **6.00**

Chocolate & Coconut Tart (6, 8:Cashew, Hazelnut, Walnuts, Almond) & **vanilla ice cream (7)** **6.00**

Selection of Ice Cream vanilla/chocolate/strawberry (3,5,6,7) **6.00**

Allergens

The ingredients used in the dish contain. 1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soybeans 7-Milk 8-Nuts 9-Celery 10-Mustard 11-Sesame Seeds 12-Sulphur Dioxide 13-Lupin 14-Molluscs. All 14 allergens are openly used throughout the kitchen.

Trace amounts may be present in all dishes. Our beef supplier is Doyle Meats.