

Junch

TO START

CRISPY CHICKEN WINGS
choose from; bbq, spicy or chilli maple sauce,
served with a blue cheese dip (1a,3,6)

SOURDOUGH BRUSCHETTA (V)
tomato, fresh basil, red onion, mozzarella, dressed leaves,

basil pesto (1a,3,6,7,10)

HOMEMADE SOUP OF THE DAY
served with dina's freshly baked brown bread (1a,7,9)

6.95

HEARTY SEAFOOD CHOWDER smoked and fresh fish, infused with dill and white wine cream, served with dina's brown bread (1a,2,4,7,9,10,12)

FROM THE GARDEN

CLASSIC CHICKEN CAESAR SALAD 9.95/16.50

herb croutons, shaved parmesan, bacon lardons, grilled spicy chicken, baby gem lettuce, caesar dressing (1a,3,6,7,10)

TEMPURA OF THAI BEEF SALAD 9.95/17.50

marinated irish beef strips, mixed leaves, thai spices, lemongrass, ginger, peanut and chilli aioli (1a,3,6,7,10,12)

BAKED GOATS CHEESE SALAD 9.95/15.50

pickled beetroot, seasonal leaves, toasted nuts, balsamic reduction (1a,6,7,8,9,10,12)

TO FOLLOW

16.95 **AUTHENTIC PASTA CARBONARA** smoked pancetta and mushrooms bound in white wine and garlic cream, garlic bread (1a,3,7,9,12) CHEF'S TRADITIONAL ROAST OF THE DAY 16.95 champ mashed potato, seasonal vegetables, homemade gravy (1a,6,7,9,12) WILD MUSHROOM, SPINACH & CHERRY 17.95 TOMATO RAVIOLI hazelnut dust, parmesan shavings (1a,3,7,8,9,12) BEER BATTERED MARKET FISH & CHIPS 19.95 tartar sauce, crushed peas, lemon wedge (1a,4,5,6,9) 18.95 GILLIGAN'S IRISH ANGUS BEEF BURGER melted mature cheddar, crispy onion ring, house relish, toasted brioche bap, thick cut chips (1a,3,6,7,10) SOUTHERN FRIED CHICKEN BURGER 18.95 vine tomato, curry mayo, thick cut chips (1a,3,6,7,10,12)

SANDWICH CORNER

ORIENTAL CHICKEN & VEGETABLE STIR FRY

fine noodles and prawn crackers (1a,3,4,7,8,13)

choose rice or noodles

baby leaf salad (1a,6,7,10)

9.95

marinated chicken, crispy vegetables, toasted sesame seeds,

CHICKEN CAESAR WRAP petit salad, salted nacho chips (1a,3,6,7,10,12)	8.95
BUFFALO MOZZARELLA BAGEL toasted bagel, crisp rocket, basil pesto, buffalo mozzarella, baby leaf salad (1a,6,7,10)	8.95
THE ISLAND TOASTED FOCACIA BREAD caramelised red onion, goats cheese, pesto dressed leaves (1a,6,7,10,12)	9.50
PULLED BEEF & TOMATO RELISH WRAP side salad and thick cut chips (1a,6,7,10)	12.95
CHEF'S TUNA & SWEETCORN MELT toasted homemade bread, glazed mature cheddar, mixed leaf salad and nachos (1a,3,6,7,10)	8.95
THE BIG B.L.T grilled bacon, tomato, crisp baby gem lettuce, toasted sourdough,	9.50

CORONATION CHICKEN CIABATTA

side salad and thick cut chips (1a,6,7,10,12)

THE GREATEST EVER TOASTED SANDWICH 9.95

13.95

baked ham, cheddar cheese, onion, tomato and house relish on fresh sour dough bread served with salad and salted nacho chips (1a,6,7,10,12)

SIDES

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	.25

TO FINISH

18.95

BANOFFEE PIE berry compote, vanilla ice-cream, butterscotch sauce (1a,3,7)	7.95
WILD BERRY CRÈME BRULÉE short bread biscuit, seasonal compote (1a,3,6,7,8)	7.95
TRADITIONAL BREAD & BUTTER PUDDING real custard vanilla ice-cream (1a,3,6,7)	7.95
HAZELNUT & SALTED CARAMEL ROULADE berry compote, salted caramel ice-cream (1a,3,6,7)	7.95
BAKED APPLE & VANILLA CHEESECAKE biscoff, ice-cream caramel sauce (1,3,6,7,8)	7.95
WARM CHOCOLATE & HAZELNUT BROWNIE belgian chocolate sauce, chantilly cream, vanilla ice cream (1a,3,6,7,8)	7.95

Allergen Index: 1. Cereals Containing Gluten – 1a: Wheat, 1b: Oats, 1c: Barley, 1d: Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/ Sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during Meal Preparation, Cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.



