Starters

Homemade Soup of the Day	€8
Homemade Guinness Brown Bread 2, 6, 8, 14 Creamy Seafood Chowder	€11.50
Cod, Hake, Salmon, Homemade Guinness Brown Bread 2, 3, 6, 8, 11, 14	611.50
St. Tola Goats Cheese & Red Onion Bruschetta Goats Cheese & Caramelized Red Onion on Toasted Sourdough, Rocket Leaves, Candied Walnuts, Balsamic Glaze 6, 11, 14	€13
Cajun Chicken & Avocado Salad Sweet Corn, Cherry Tomato, Pickled Onion & Radish, Roast Chilli Peanut Avocado Cream 4, 6, 7, 9, 11	€12.5
Smoked Salmon Salad	€13
Pickled Red Onion, Mango Salsa, 1, 3, 6, 14	
Garlic & Chilli Prawns With Toasted Sourdough 1, 6, 9, 14	Starter / Main €15 / €28
JP's Wings With Garlic Mayo. Choose from BBQ or Hot & Spicy 2, 9	€13 / €20
Main Course	
Beer Battered Haddock	€20
Chips, Mushy Peas, Tartare Sauce 2, 3, 9, 11, 14	
Gourmet Irish Beef Burger Brioche Bun, Smoked Bacon, Cheddar Cheese, Salad, Beef Tomato, Beer Battered Onion Rings, Tomato Relish, Chips 2, 3, 11, 14	€19
Fish Special (Please Ask Your Server)	€24
Indian Buttered Vegetable Curry Add Chicken + €3 / Add Prawns + €5 Basmati Rice, Poppadom 1, 6, 7, 11, 14	€16
Roast Supreme of Irish Chicken	€23
Mashed Potato, Green Beans, Bacon Lardon, Onion Cream & Thyme Jus <mark>6, 8</mark>	
Beef & Guinness Stew	€19
Creamy Mash 8, 6	
Grilled Irish 10oz Sirloin Steak Spinach Stuffed Mushroom, Cherry Vine Tomatoes, Beer Battered Onion Rings,	€34
Café de Paris Butter, Chips 6, 14 Paget Calorina Stagle (Vagan)	<i>C</i> 15
Roast Celeriac Steak (Vegan) Spinach Stuffed Mushroom, Cherry Vine Tomatoes, Green Beans,	€15
Chimichurri Dressing 11	
Sides	

All Sides €4 Per Serving

Chips / Creamy Mash / Root Vegetables / Tenderstem Broccoli / Buttered Green Beans Basmati Rice / Side Salad

Allergen Key - 1. Crustaceans 2. Eggs 3. Fish 4. Peanuts 5. Soybeans 6. Dairy 7. Nuts 8. Celery 9. Mustard 10. Sesame Seeds 11. Sulphites 12. Lupin 13. Molluscs 14. Wheat