

Starters

Homemade Soup of the Day	€8
<i>Homemade Guinness Brown Bread 2, 6, 8, 14</i>	
Creamy Seafood Chowder	€11.50
<i>Cod, Hake, Salmon, Homemade Guinness Brown Bread 2, 3, 6, 8, 11, 14</i>	
St. Tola Goats Cheese & Red Onion Bruschetta	€13
<i>Goats Cheese & Caramelized Red Onion on Toasted Sourdough, Rocket Leaves, Candied Walnuts, Balsamic Glaze 6, 11, 14</i>	
Cajun Chicken & Avocado Salad	€12.5
<i>Sweet Corn, Cherry Tomato, Pickled Onion & Radish, Roast Chilli Peanut Avocado Cream 4, 6, 7, 9, 11</i>	
Smoked Salmon Salad	€13
<i>Pickled Red Onion, Mango Salsa, 1, 3, 6, 14</i>	
Garlic & Chilli Prawns	<i>Starter / Main</i> €15 / €28
<i>With Toasted Sourdough 1, 6, 9, 14</i>	
JP's Wings	€13 / €20
<i>With Garlic Mayo. Choose from BBQ or Hot & Spicy 2, 9</i>	

Main Course

Beer Battered Haddock	€20
<i>Chips, Mushy Peas, Tartare Sauce 2, 3, 9, 11, 14</i>	
Gourmet Irish Beef Burger	€19
<i>Brioche Bun, Smoked Bacon, Cheddar Cheese, Salad, Beef Tomato, Beer Battered Onion Rings, Tomato Relish, Chips 2, 3, 11, 14</i>	
Fish Special (Please Ask Your Server)	€24
Indian Buttered Vegetable Curry	€16
Add Chicken + €3 / Add Prawns + €5	
<i>Basmati Rice, Poppadom 1, 6, 7, 11, 14</i>	
Roast Supreme of Irish Chicken	€23
<i>Mashed Potato, Green Beans, Bacon Lardon, Onion Cream & Thyme Jus 6, 8</i>	
Beef & Guinness Stew	€19
<i>Creamy Mash 8, 6</i>	
Grilled Irish 10oz Sirloin Steak	€34
<i>Spinach Stuffed Mushroom, Cherry Vine Tomatoes, Beer Battered Onion Rings, Café de Paris Butter, Chips 6, 14</i>	
Roast Celeriac Steak (Vegan)	€15
<i>Spinach Stuffed Mushroom, Cherry Vine Tomatoes, Green Beans, Chimichurri Dressing 11</i>	

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