

STARTERS

Soup of the Day (GF) 5.25

(ask server for allergens)

Served with homemade brown bread
(1, 5, 6, 12 - brown bread)

Seafood Chowder (GF) 9.25

Topped with crispy bacon bits and fennel herb, served with homemade brown bread *(1, 2, 3, 4, 10, 15)*

(1, 5, 6, 12 - brown bread)

Harissa Tiger Prawns (GF) 12.50

NEW

Served with watercress, mint & rocket salad, lemon dressing, pomegranate & mango salsa *(3, 11, 10, 15)*

Golden Crisp Salt n' Chili Calamari Strips (GF) 10.50/13.50

Served with freshly sliced chillies, sea salt, lime zest, coriander and harissa mayonnaise *(1, 4, 6, 11, 15)*

Chicken Satay (GFA) 9.50/11.50

Lightly seasoned strips of chicken, aromatic peanut sauce, served on a bed of soya noodles *(1, 5, 7, 9, 10, 11, 15)*

Golden Fried Halloumi (V) 11.50

NEW

Halloumi sticks served on a bed of rocket, mint & watercress salad, tossed in citrus dressing, topped with pickled red cabbage & chilli, served with homemade tomato & chilli relish *(1, 5, 6, 10, 11, 13, 15)*

Deep Fried St. Brendan's Brie (V) 9.50/11.50

Melted brie wrapped in golden crisp wonton pastry, served with caramelised pear salad, cranberry and orange coulis *(1, 5, 6)*

Fivemiletown Goat's Cheese Bruschetta (V) 10.50

NEW

With red onion jam, tomato & roast red pepper relish, dressed organic rocket & crushed walnuts *(1, 5, 8, 11, 15)*

Chicken Liver & Smoked Bacon Pâté (GFA) 9.50

Spiced plum chutney, red onion marmalade, mixed leaves, toasted crostini *(1, 5, 13, 15)*

SALADS

Jerk Chicken Salad (GF) 14.50

NEW

With mango, feta cheese, pomegranate seeds, radish, organic rocket, roasted peppers, tossed in a citrus dressing *(1, 10, 11, 13, 15)*
Available vegetarian 11.50

Grilled Chicken Caesar Salad (GFA) 14.50

Served with baby gem lettuce, herb croutons, crispy pancetta, aged Parmesan cheese, anchovy Caesar dressing, pine nuts *(1, 2, 5, 6, 8, 11, 15)*
Available vegetarian 11.50

Warm Clonakilty Black Pudding & Smoked Bacon Salad 13.50

Served with baby potatoes, roasted red peppers, mixed leaves, Parmesan shavings topped with a poached Butler's organic egg and pesto dressing *(1, 5, 6, 8, 11, 15)*

Grilled Summer Vegetable & Bulgar Wheat Salad (VE) 13.50

NEW

Pomegranate, pine nuts, grilled peppers, courgettes, aubergine, asparagus, broad beans & baby spinach, lemon dressing *(5, 11, 15)*
Add chicken +4.25 | Add prawns +6.00 (3)

Lightly Seasoned Chicken Tenders (GF) 9.50/11.50

Crispy free range chicken fillet strips on a bed of chopped salad with a duo of garlic and chilli sauces *(1, 6, 11, 15)*

Glazed Chicken Wings (GF) 9.50/11.50 *(10)*

Tossed in one of the following sauces: *BBQ (10, 11, 15) / Sweet Chilli n' Lime (15) / Salt n' Chilli / Hot n' Spicy (1, 15)*

Served with blue cheese mayonnaise *(1, 6, 11, 15)*

Why not order plain wings with a selection of sauces? 1.00 per additional sauce

Vegan Wings (VE) (MM) 9.50/11.50

NEW

Southern fried and tossed in BBQ or hot n' spicy sauce, served with vegan garlic mayonnaise *(5, 9, 10, 11, 15)*

Loaded Nachos (V) (GF) 10.50

Served with jalapeño, guacamole and sour cream, topped with cheese sauce and tomato salsa garnish *(1, 6, 11, 15)*
Add Chilli Mince +2.50 (10, 15)
Add BBQ Pulled Pork +3.50 (15)

Spicy Chicken Salad (GF) 14.50

NEW

With quinoa, grilled pineapple, chilli, baby spinach, spring onion, mint, coriander, roast yellow peppers, topped with natural yoghurt *(1, 10, 11, 13, 15)*
Available vegetarian 11.50

Crispy Parma Ham & Courgette Salad (GF) 14.50

NEW

With balsamic glazed beetroot, mint, chilli, grilled asparagus & toasted pine nuts tossed in chilli & lemon dressing, topped with crumbled goats cheese *(1, 8, 11, 15)*
Available vegetarian 11.50

Vegan Burger (VE) (MVM) 13.50

Plant based meaty patty with chopped iceberg lettuce, red onion, crunchy slaw, beef tomato, garlic mayo served in a vegan bun with fries *(5, 9, 10, 11, 15)*
Add vegan bacon +1.00 (5, 9)

Chickpea Korma Burger (GF) (V) 13.50

Made with chickpeas, crunchy peanut butter and courgette, crushed peanut breaded coating served with rocket salad, aged Parmesan flakes, tomato relish, no bun *(1, 6, 7, 10, 11, 15)*

Slow Cooked Pulled Pork Brioche Bap 12.50

Slow braised pulled pork, BBQ sauce, mixed leaves, crunchy slaw, served with fries *(1, 5, 6, 9, 10, 11, 12, 13, 15)*

SIGNATURES

Supreme Of Chicken 17.50

NEW

Wrapped in Parma ham with baby spinach, red roast peppers and Buffalo mozzarella on a bed of sweet potato hash and basil pesto, served with a side of veg *(1, 15)*

Martello Chicken Curry (GF) 15.50

Seasoned chicken strips sautéed with red onion, pak choi, mixed peppers, carrots and courgettes, served in a mild curry sauce with steamed rice and crisp poppadoms *(1, 10, 11, 15)*

Turkey Stir Fry (GF) 15.50

Soya glazed turkey fillet strips with pak choi, stir fried vegetables, chilli, coriander, garlic and soya & oyster sauce, served with steamed basmati rice *(4, 9, 12, 15)*

BBQ Pork Ribs (GF) 14.50

Pork ribs marinated in a spiced rub, slow cooked for five hours, glazed with house BBQ sauce, served with crunchy coleslaw and fries *(1, 10, 11, 13, 15)*

Slow Braised Lamb Shank (GF) 19.75

Slow cooked in garlic, rosemary, thyme and red wine, savoury mash, rich roast gravy, served with choice of vegetables or fries *(1, 10, 11, 13, 15)*

Chargrilled Cajun Chicken Sandwich 14.50

Cajun spiced chicken breast served in a toasted baguette, chopped salad, Cajun mayonnaise and fries *(1, 5, 6, 10, 11, 13, 15)*
Add cheese +0.50
Add streaky bacon +1.00

Steak Sandwich 16.50

Chargrilled 6oz sirloin steak served on toasted ciabatta topped with mixed leaves, crispy onions and a choice of pepper sauce or garlic butter, with fries *(1, 5, 10, 13, 15)*

Dry Aged 10oz Ribeye Steak (GFA) 26.00

Served with crispy onion rings, dressed watercress, choice of black pepper sauce or garlic butter with fries *(1, 5, 10, 13, 15)*
Add pan fried garlic prawns +8.00 (1, 3, 15)

NEW

Dry Aged Flame-Grilled 9oz Fillet Steak (GFA) 33.50

Juicy fillet steak served on a cracked black pepper potato cake, crispy onion rings, dressed watercress, choice of black pepper sauce or garlic butter, served with fries *(1, 5, 6, 10, 11, 13, 15)*
Add pan fried garlic prawns +8.00 (1, 3, 15)

NEW

PASTA

Cajun Chicken & Smoked Bacon Pasta 16.50

Cajun marinated chicken fillet pieces and smoked bacon cooked in a lemon and basil herb cream sauce, topped with aged Parmesan flakes and served with garlic ciabatta *(1, 5, 6, 15)*

Italian Baked Lasagne 16.50

Topped with mozzarella and cheddar cheese, pesto drizzle, Parmesan and rocket leaves, served with garlic ciabatta and fries *(1, 5, 6, 10, 13, 15)*

Vegetarian Lasagne (V) 15.50

Topped with feta and cheddar cheese, pesto drizzle, Parmesan and rocket leaves, served with garlic ciabatta and fries *(1, 5, 6, 10, 13, 15)*

Pan Fried Tiger Prawns & Chorizo Tagliatelle 18.75

Pan fried tiger prawns and chorizo with white wine, crème fraiche and sun-dried tomato sauce, baby spinach topped with aged Parmesan cheese, served with garlic ciabatta *(1, 3, 5, 13, 15)*

Please note that our dishes are prepared in a kitchen that contains gluten, dairy, nuts, eggs and soy; therefore we cannot guarantee that our dishes are safe to consume for people with these allergies.

(V) Suitable for Vegetarian

(VE) Suitable for Vegans

(GF) Gluten Free

(GFA) Gluten Free Available

(MM) Moodley Manor

(MVM) Moving Mountains

Allergen List

1 Milk and milk products

2 Fish

3 Crustaceans

4 Molluscs

5 Gluten containing cereals

6 Egg

7 Peanuts

8 Other Nuts

9 Soy inc. soya

10 Celery

11 Mustard

12 Sesame

13 Sulphur Dioxide

14 Lupin

15 Garlic

THE SEA

Steamed Wild Irish Mussels (GFA) 14.95

NEW

Cooked in cider, chilli, garlic, red onion, crème fraiche, served with garlic ciabatta and fries *(1, 3, 5, 6, 10, 13, 15)*

Baked Fillet of Hake (GFA) 17.50

NEW

With buttered asparagus, new potatoes, garden peas, baby spinach & smoked pancetta drizzled with lemon & lime crème fraiche, topped with lemon & parsley crumb, served with a side of veg *(1, 2, 5)*

Oven Roasted Fillet of Cajun Salmon (GF) 16.50

Cajun infused salmon served on a bed of spiralsized vegetables and quinoa, scented with chilli, lime and coriander, topped with balsamic dressed rocket and natural yoghurt *(1, 2, 11, 12, 15)*

Wicklow Wolf Craft Beer

Battered Cod 16.50

Crispy battered cod served with mushy peas, homemade tartar sauce and fries *(1, 2, 5, 6, 10, 11, 13)*

Homemade Tiger Prawn Scampi 17.50

Coated in a light panko breadcrumb, homemade tartar sauce, lemon wedge, served with fries *(1, 3, 5, 6, 10, 13)*

SIDES

Skinny Fries 3.25 *(1, 10, 13)*

Chunky Fries 3.25

Toss in Rosemary, Sea Salt and Parmesan + 0.50 (1, 6, 10, 13)

Sweet Potato Fries 4.25

Tossed in Smoked Paprika

Taco Fries 4.75

Topped with chilli mince, melted white cheddar cheese and Cajun mayo (1, 6, 10, 11, 15)

Garlic & Cheese Potatoes 4.25 *(1, 15)*

Cream & Chive Mashed Potatoes 3.25 *(1)*

Sautéed Onions & Mushrooms 3.25 *(1)*

Battered Onion Rings 3.25 *(1, 5)*

Crispy Onions 3.25 *(5)*

Seasonal Vegetables 3.25 *(1)*

Side Salad 3.25 *(11)*

Garlic Bread 5.20 *(1, 5, 15)*

Add cheese +0.50c

Mac & Cheese 5.25 *(1, 5, 6, 10, 13, 15)*

SAUCES & DIPS 1.00

Garlic Mayo *(6, 11, 15) / BBQ (10, 11, 15) / Sweet Chilli n' Lime (15)*

Salt n' Chilli / Hot n' Spicy *(1, 15) /*

Pepper Sauce *(1, 15) /*

Garlic Butter *(1, 15) /*

Cajun Mayo *(6, 11, 10, 15) /*

Vegan Garlic Mayo (MM) *(9, 11, 15)*

NEW