

TOWER BISTRO

One course €19 | Two Courses €23 | Three Courses €28

STARTERS

Homemade Soup of the Day (GFI)

(ask server for allergens)

Served with homemade brown bread

(contains *1, 5b, 5e, 6, 12 - brown bread)

Glazed Chicken Wings (GFI)

(contains *10)

Tossed in one of the following

sauses; BBQ (contains: *10, 11, 15), Sweet

Chilli 'n' Lime (Contains: *15), Salt 'n'

Chilli or Hot 'n' Spicy (Contains: *1, 15)

Served with blue cheese mayonnaise

(Contains: *1, 6, 11, 15)

Deep Fried St. Brendan's Brie (V)

Melted brie wrapped in golden crisp wonton pastry, served with a dressed baby lead salad and a cranberry & orange coulis (contains *1, 5a, 6, 11)

Thai Chicken Satay (GFIA)

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

Crispy Pancetta Caesar Salad (GFIA)

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

SIDES

Skinny Fries 3.25 (contains *1)

Chunky Fries 3.25

Tossed in Rosemary, Sea Salt & Parmesan +0.50

(contains *1)

Side Salad 3.25 (contains *11)

Cream & Chive Mashed Potatoes 3.25

(contains *1)

Sweet Potato Fries 4.25

Crispy Battered Onion Rings 3.25

(contains *1, 5, 6)

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

Crispy ciabatta

Add cheese +0.50c (contains *1)

MAINS

All main courses served with a side of fries, side salad or vegetables

Dry Aged 10oz Ribeye Steak (GFIA)

Served with crispy onion rings, dressed watercress, choice of black pepper sauce or garlic butter with fries

(contains *1, 5a, 6, 10, 13, 15)

Supplement +5.00

Surf 'n' Turf Add pan fried garlic prawns

+8.00 (contains *1, 3, 15)

Slow Braised Lamb Shank (GFI)

Slow cooked in garlic, rosemary, thyme, red wine, with savoury mashed potato, rich roast gravy topped with parsnip crisps, served with choice of vegetables or fries (1, 10, 11, 13, 15)

Roast Joint of the Day

Please ask your server (please ask server for allergens)

Vegan Burger (VE)

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

Baked Fillet of Salmon (GFI)

Served with herb cremated potato and lemon & dill cream sauce (contains *1, 2, 11, 13, 15)

Cajun Chicken & Smoked Bacon Pasta

Cajun marinated chicken fillet pieces and smoked bacon cooked in a lemon and basil herb cream sauce, tossed in fresh linguine pasta, topped with aged Parmesan flakes and served with garlic ciabatta

(contains *1, 5a, 6, 15)

Italian Baked Lasagne

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

DESSERTS

Toberone Cheesecake

Rich Swiss chocolate with honey and almond nougat flavoured cream cheese filling, on a biscuit base with caramel sauce and whipped vanilla ice cream (contains *1, 5a, 6, 8a, 9)

Strawberry & Lemon Curd Mess (GFI)

Fresh strawberries and homemade lemon curd mixed with crushed meringue and Chantilly cream (contains *1, 6)

Warm Homemade Apple Pie

Stewed Bramley apples, oven baked with short crust pastry and served with vanilla pod custard and whipped vanilla ice cream (contains *1, 5a, 6)

Warm Chocolate Fudge Cake

Indulgent chocolate cake served with Belgian chocolate sauce and whipped vanilla ice cream (contains *1, 5a, 6)

(V) Suitable for Vegetarians

(VE) Suitable for Vegans

(GFI) Made using Gluten Free

Ingredients

(GFIA) Gluten Free Ingredients

Available

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.

*Allergen List

1 Milk and milk products

2 Fish

3 Crustaceans

4 Molluscs

5 Gluten containing cereals

5a Wheat

5b Wholemeal

5c Spelt

5d Khorason

5e Rye

5f Barley

5g Oats

5h Malt

6 Egg

7 Peanuts

8 Other Nuts

8a Almonds

8b Hazelnuts

8c Cashews

8d Pecans

8e Brazil

8f Pistachio

8g

Macedemia

8h Pine nuts

8i Walnuts

9 Soy inc. soya

10 Celery

11 Mustard

12 Sesame

13 Sulphur

Dioxide

14 Lupin

15 Garlic

TOWER BISTRO

THE MARTELLO