

# TOWER BISTRO

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

## STARTERS

### Homemade Soup of the Day (GFI)

Served with homemade brown bread

### Seafood Chowder (GFI)

Topped with crispy bacon bits and fennel herb, served with homemade brown bread

### Golden Fried Halloumi (V)

Halloumi sticks served with a baby leaf salad, spicy hummus, tomato & chilli relish and toasted crostinis

### Thai Chicken Satay (GFIA)

Lightly seasoned strips of chicken, aromatic peanut sauce, served on a bed of soya noodles

### Crispy Pancetta Caesar Salad (GFIA)

Served with baby gem lettuce, herb croutons, crispy pancetta, aged Parmesan cheese, anchovy Caesar dressing, pine nuts

### Chicken Liver & Smoked Bacon Pâté (GFIA)

Served with a cranberry and mango coulis, dressed baby leaf salad and toasted crostinis

## SIDES

### Skinny Fries 3.25

### Chunky Fries 3.25

Tossed in Rosemary, Sea Salt & Parmesan +0.50

### Side Salad 3.25

### Cream & Chive Mashed Potatoes 3.25

### Sweet Potato Fries 4.25

### Taco Fries 4.75 | 6.50

### Garlic & Cheese Potatoes 4.25

### Crispy Battered Onion Rings 3.25

### Mac & Cheese 5.25

### Garlic Bread 5.20

Crispy ciabatta

## MAINS

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

### Dry Aged Flame-Grilled 9oz Fillet Steak (GFI)

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

Supplement +9.95

### Surf 'n' Turf Add pan fried garlic prawns +8.00

### Dry Aged 10oz Ribeye Steak (GFIA)

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

Supplement +5.00

### Surf 'n' Turf Add pan fried garlic prawns +8.00

### 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

### Roast Joint of the Day

Please ask your server

### Southern Fried Vegan Burger (VE)

With chopped iceberg lettuce, red onion, crunchy slaw, beef tomato, garlic mayo served in a vegan bun with fries

### Oven Roasted Fillet of Cajun Salmon

Spicy cajun salmon served with saffron and roast root vegetable cous cous, topped with organic rocket and coriander crème fraîche

### 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

### Italian Baked Lasagne

Topped with mozzarella and cheddar cheese, pesto drizzle, parmesan and rocket leaves, served with garlic ciabatta and fries

## DESSERTS

### Toblerone 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

### Mixed Berry Mess (GFI)

Selection of mixed berries and homemade lemon curd, mixed with crushed meringue and chantilly cream

### Warm Homemade Apple Pie

Stewed Bramley apples, oven baked with short crust pastry and served with vanilla pod custard and whipped vanilla ice cream

### Warm Chocolate Fudge Cake

Indulgent chocolate cake served with Belgian chocolate sauce and whipped vanilla ice cream

Allergen menu available - please ask your server

(V) Suitable for Vegetarians

(VE) Suitable for Vegans

(GFI) Made using Gluten Free Ingredients

(GFIA) Gluten Free Ingredients Available (removal of allergenic ingredient)

(MVM) Moving Mountains

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.

# TOWER BISTRO

THE MARTELLO