

STARTERS

Today's Homemade Soup & House Soda Bread [ask server] (1A, 4, 9, 13) €7.50

Duck Liver Paté, Toasted Sourdough & Salad (1A, 4, 13) €12.90

Breaded Calamari, Fresh Chili & Lime Aioli (1A, 6, 7) €13.50

Portobello Mushroom, Ardsallagh Goats' Cheese & Red Onion Jam (4, 12, 13) €12.50

Roasted Wedge of Squash, Ardsallagh Goats' Cheese, Basil Oil, Candied Walnuts (3H, 4, 13) €10.50

Sizzling Prawns, Fresh Chili, Garlic & Olive Oil (4, 5D, 12, 13) €14.90 as Main €26.90

Scallops, Caramelised Celeriac, Fenal Pickle & Chorizo (4, 5, 13) €16.90 as Main €26.90

Glenbeigh Oysters, Shallot Mignonette, Tabasco & Lemon (6, 13)

3 Pieces €8.25 1/2 Dozen €15.90 Dozen €29.90

MAINS

Waterville IPA Fresh Fish & Chips, Tartar Mayo & Pea Puree (1A, 4, 7, 8, 13) €19.90

Daly's Baked Salmon Fillet, Spicy Soya, Miso Dressing & Mixed Salad (1A, 4, 5D, 7, 8) €23.90

Seafood Linguine, Prawns, Mussel, Squid & Scallop in Tomato & Basil Sauce (1A, 5D, 6, 8) €22.90

Monkfish, Thai-Style Curry, Pilau Rice & Garlic Naan (1A, 3, 5D, 8, 12) €26.50

7oz Char-grilled Black Angus Beef Burger, Choice of Cheese: (Smoked, Cheddar, Blue or Goats' Cheese), Crispy Onions, Bacon, House Cut Fries & House Relish (1A, 4) €19.50

Pan-Roasted Chicken Supreme, Creamed Mash, Tender Stem Broccoli, Smoked Carrot & Mushroom Cream (4,9) €24.95

10oz Prime Irish Chargrilled Ribeye Steak, Roasted Shallots, Grilled Mushroom, Choice of Sauce (1A, 10, 13) €39.00

12oz Prime Irish Sirloin Steak, Roasted Shallots, Grilled Mushroom, Choice of Sauce (1A, 10, 13) €36.90

Roasted Buternut Squash, Ardsallagh Goats' Cheese, Basil Oil, Candied Walnut (3H, 4, 13) €21.00 **Wild Mushroom Risotto**, Chargrilled Tender Stem Broccoli, Shaved Parmesan (4, 7, 13) €22.50

12oz Pork Chops on the Bone, Black Pudding, Herb Diced Potatoes, Pernod Chicken Sauce & Apple Puree (1, 4, 9, 10, 13) €32.50

Seafood Platter, Chilled Prawns, Deep Fried Fish of the Day, Crispy Calamari, Oysters Two Ways, Daly's Smoked Salmon, House Soda Bread & Salad (1, 4, 5D, 8, 12, 13) €45.00

ALLERGENS: 1–Gluten (A–Wheat, B–Spelt, C–Khorasan, D–Rye, E–Barley F–Oats), 2–Peanuts, 3–Nuts (A–Almonds, B–Hazelnuts, C–Cashews, D–Pecans, E–Brazil, F–Pistachio, G–Macademia, H–Walnut), 4–Milk, 5–Crustaceans (A–Crab, B–Lobster, C–Crayfish, D–Shrimp), 6–Mollusc, 7–Eggs, 8–Fish, 9–Celery, 10–Soya, 11–Sesame Seeds, 12–Mustard, 13–Sulphur Dioxide & Sulphites, 14–Lupin

All our Beef is 100% Irish Origin

SIDES

- Hand Cut Fries ⁽¹³⁾ €5.00
Onion Rings ^(1A, 4) €5.00
Steamed Vegetables ^(1, 4) €5.00
Side Salad ^(12, 13) €5.00
Creamed Potatoes ^(4, 13) €5.00
Sautéed Onions & Mushrooms ⁽⁴⁾
€5.00

SAUCES

- Garlic Glenilen Butter ⁽⁴⁾
Green Peppercorn ^(4,10, 13)
Chimichurri ⁽¹³⁾
Veal Jus ^(4, 10)

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