

Dinner Menu

Starters

- Minestrone Soup ^{1,3,7,9} €7.50
- Bruschetta Tomato & Basil ¹ €7.50
- Caprese Salad ^{7,12} €8.50
- Pancetta & Mozzarella Arancini ^{1,3,7} €8.50
- Antipasto Platter (serves two) ^{1,7} €18.00

Main Courses

- Irish Beef Striploin 10oz ^{6,7,12} €33.00
Sauté Mushrooms & Onions, Chunky Chips (Garlic Butter or Pepper Sauce)
- Rib Eye Steak 10oz ^{6,7,12} €32.00
Sauté Mushrooms & Onions, Chunky Chips (Garlic Butter or Pepper Sauce)
- Gourmet Beef Burger ^{1,3,7,9,10,12} €19.50
Brioche Bun, Crispy Bacon, Cheddar Cheese, Lettuce, Tomato, Onion, Gherkins, Burger Sauce with Skinny Fries
- Parmesan Crusted Salmon Fillet ^{1,4,7} €24.90
Lemon Butter Asparagus & Roasted Baby Potatoes
- Risotto Arrabbiata Chicken & Chorizo ^{1,3,7,12} €17.00
Roasted Peppers, BBQ Chicken, Spicy Tomato Sauce, Chorizo

Pastas

- Linguine Con Gamberi ^{1,2,3,7} €17.50
Jumbo Prawns, Fresh Parsley, Garlic Sauce
- Penne Alla Carbonara ^{1,7} €17.00
Crispy Bacon, Creamy Sauce
- Spaghetti and Beef Ragù ^{1,7} €17.00
Slowly Braised Beef, Rich Italian Tomato Sauce
- Vegan Tuscan Rigatoni ¹ €16.50
Sundried Tomatoes, Spinach, Cashew Cream
- Gnocchi (v) ^(vgf) €17.00
Parmesan Velouté, Sundried Tomatoes, Leaf Spinach, finished with Parmesan Shavings

Pizzas

- Margherita ^{1,7} €14.50
Our Signature Tomato Sauce, Mozzarella Cheese
- Double Pepperoni ^{1,7} €16.50
Our Signature Tomato Sauce, Mozzarella Cheese, Double Pepperoni
- BBQ Chicken & Bacon ^{1,7} €16.50
BBQ Sauce Base, Chicken, Bacon
- Mediterranean ^{1,7} €16.50
Prosciutto, Burrata, Cherry Vine Tomatoes, Arugula Leaves
- Vegetarian Deluxe ^{1,7} €15.50
Mushrooms, Peppers, Red Onion, Sweetcorn, Black Olives
- Spicy Diavola ^{1,7} €16.50
Spicy Diavola, Chorizo, Red Onions, Fresh Red Chillies

Desserts

€7.50

- Tiramisu ^{1,3,6,7}
- Chocolate Brownie, Vanilla Ice Cream ^{1,3,7}
- Homemade Banoffee Pie ^{1,6,7}
- Apple Crumble, Crème Anglaise, Vanilla Ice Cream ^{1,3,7}
- Selection of Ice Cream ⁷

All desserts may contain nuts

Sides

- Chunky Chips €4.50
- Skinny Fries €4.50
- Crispy Garlic & Parmesan Potato Cubes €5.00
- Green Salad €4.50
- Garlic Bread with Cheese ^{1,7} €4.50

Wine List

White Wine

	GLASS	BOTTLE
Semblante Sauvignon Blanc (Chile) (House Wine) Fragrant floral springtime aromas together with crisp, bright kiwi and pineapple fruit flavours and a zingy finish.	€7.50	€29.00
Bosco Pinot Grigio (Italy) A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and crisp citrus flavours.	€8.90	€35.00
Noemie Vernaux Chardonnay (France) Full of the flavour of juicy red apples with a smooth, velvety body and a crisp citrus finish. A super un-oaked wine with delicate Chardonnay character.	€9.50	€38.00
Pa Road Sauvignon Blanc (New Zealand) Tropical fruit flavours of pineapple, mango and kiwi on the palate, with ripe mandarin and citrus flavours adding a zesty freshness.	€9.90	€39.00
Daniel Crochet Sancerre (France) A delightfully soft and fragrant Sauvignon Blanc with subtle floral aromas and persistent pink grapefruit and kiwi flavours.	€45.00	
Treize Vents Picpoul de Pinet (France) An attractive green-gold in colour, this wine is full-bodied and rich in the mouth with a mouth-watering lemon zesty freshness and crispness.	€48.00	
J Lohr Riverstone Chardonnay (California) An elegant Chardonnay with surprisingly subtle flavours of white peach and honeydew melon, supported by a toasty, roast hazelnut character that comes from the oak barrels. Very definitely Californian in style.	€70.00	

Red Wine

	GLASS	BOTTLE
Semblante Cabernet Sauvignon (Chile) (House Wine) A summer fruit compote of raspberry, blackberry and blackcurrant flavours balanced with just a touch of vanilla oak.	€7.50	€29.00
Noémie Vernaux Merlot (France) Ripe damson and black cherry fruit flavours are wrapped around a silky-smooth texture.	€8.50	€34.00
Finca Florencia Malbec, Mendoza (Argentina) 90-year-old vineyards give this wine a finer and more elegant quality. It has rich, chocolatey dark fruit intensity with hints of pepper and spice.	€9.90	€39.00
Baron de Ley Rioja Club Privado (Spain) Garnet red in colour with aromas of strawberry and vanilla, it has bucket-loads of juicy fruit on the palate. A great introduction to Rioja.		€39.00
Rocca Montepulciano d'Abruzzo (Italy) Jammy aromas on the nose and distinctive morello cherry and raspberry compote character on the palate.	€10.50	€45.00
Winemaker's Reserve Black Shiraz (Australia) Made from grapes from Padthaway, this multi-award winning Black Shiraz has deep colour and flavours of blackberry and plum backed up by notes of toasty coffee and spicy oak.		€45.00
Amarone di Valpolicella, Santa Sofia (Italy) A very special made from sun-dried grapes wine that's full-bodied and concentrated, with an intense, herb-filled character. Elegant and powerful.		€120.00

Rosè Wine

	GLASS	BOTTLE
Noemie Vernaux Syrah Rosè (France) A fruity and crisp rosè with summertime aromas of fresh flowers and flavours of soft summer fruits.	€9.50	€38.00
Kennel Cotes de Provence Rosè (France) ORGANIC Provence, in the sun-drenched south-eastern corner of France, makes the best rosè wines in the country. Kennel Rosè is typical: pale in colour and full of a spicy fruitiness on the palate.	€45.00	

Sparkling Wine & Champagne

	GLASS	BOTTLE
Bosco Prosecco Frizzante (Italy) Lovely aromas of flowers, apples and pears introduce this wine with its delicate fruity flavours and mouth-tingling bubbles.	€9.50	€35.00
Möet et Chandon Champagne Hawthorn and honeysuckle aromas give way to the rich biscuit flavours of good quality Champagne. Quite full-bodied and dry.		€120.00

Cocktails

€13.50

- WHISKEY SOUR**
Jameson, lemon juice, sugar syrup, egg whites, bitters and creme de banana
- MARGARITA**
Tequila, Cointreau, lime juice, sugar syrup
- ESPRESSO MARTINI**
Absolut Vodka, Espresso, Kahlua, Caramel syruba
- STRAWBERRY/PASSIONFRUIT DAQUIRI**
Havana Club, Strawberry/passionfruit puree, lime juice
- PINK LADY**
Pink beefeater gin, pineapple juice, cranberry juice, grenadine, sugar syrup

- TRIM CASTLE SPRITZ**
Aperol, Campari, prosecco, soda water

- PORN STAR MARTINI**
Vanilla vodka, Passoa, passionfruit puree, pineapple juice, sugar syrup

- MOJITO**
Havana club, lime juice, crushed mint, soda water

- BRAMBLE**
Beefeater gin, Chambord, sugar syrup, lime juice

Liquor Coffees

€10.00

- IRISH COFFEE**
Slane Whiskey
Garnished with Fresh Cream
- FRENCH COFFEE**
Hennessy Brandy
Garnished with Fresh Cream
- BAILEY COFFEE**
Baileys Cream
Garnished with Fresh Cream
- ITALIAN COFFEE**
Disaronno
Garnished with Fresh Cream
- CALYPSO COFFEE**
Tia Maria
Garnished with Fresh Cream
- BAILEYS HOT CHOCOLATE**
Baileys Cream
Garnished with Fresh Cream, Cocoa Powder
- COINTREAU HOT CHOCOLATE**
Cointreau
Garnished with Fresh Cream, Cocoa Powder