



LUNCH & LIGHT BITES MENU

SERVED 12.30PM-5PM DAILY

WHY NOT PAIR WITH ONE OF OUR CRAFT BEERS...



A beer made in a traditional way by a typically small brewery with an emphasis on enthusiasm, flavour and varied brewing techniques. Ask your server today for some pairing options:

BAYREUTHER HELLES - €6.40

HELLES GERMAN LAGER

The Bayreuther Brauhaus has a tradition of 150 years of brewing Bavarian specialities the artesian and honest way. Light, fresh, tasty beer has always been one of the most popular types in Bavaria.

MAIELS ALCOHOL FREE - €5.10

GERMAN WHEAT BEER

Mild, spicy aroma of malt, fruit and clove with a touch of nutmeg and banana..

LONGWAYS SWEET KATY - €8.10

IRISH CRAFT CIDER

Light golden in colour with crisp aroma of red skinned katy apples. Flavours of ripe, red apples and summer fruits sparkling and attractive with ripe soft apple flavours and a tangy apple skin finish.

LONGWAYS TIPPERARY CIDER - €8.80

IRISH CRAFT CIDER

A vibrant, fruity modern cider with buckets of apple flavour and a smooth finish which pairs well with food or can be equally enjoyed on its own, or with friends.

LONGWAYS ELDERFLOWER - €9.10

IRISH CRAFT CIDER

Charming attractive aromas of spring elderflower and ripe autumn apples. Flavours of ripe red summer fruits and bright refreshing Irish apples.

CHIMAY GOLD - €6.80

BELGIAN TRAPPISTE BLOND ALE

Chimay gold is a light blond beer that combines spicy and floral notes with a touch of citrus.

CHIMAY BLUE - €9.10

BELGIAN TRAPPISTE QUADRUPEL

Chimay Blue is a strong Belgian Dark ale with a fruity, chocolate, spicy aroma. It's complex flavour improves with the passing of time.

KIRIN ICHIBAN - €5.30

JAPANESE PILSNER

A premium 100% malt beer with the first press method offering a smooth and rich flavour.

STARTERS

SOUP OF THE DAY - €6.70

Yummy & fresh, served with homemade brown bread - there's nothing better to keep you warm on a chilly Irish day.

1A,7,9 ALSO AVAILABLE GLUTEN FREE

SEAFOOD CHOWDER - €8.50

Delicious, filling and perfect for all seafood lovers. Plentiful selection of fresh Doonbeg salmon and white fish, with potato vegetables served in a refreshing lemon cream broth.

1A,7,9 ALSO AVAILABLE GLUTEN FREE

BUTTERMILK CHICKEN WINGS - €9.00

Our spiced Manor Farm chicken wings served with either a hot & spicy or BBQ sauce, and blue cheese dressing drizzled on top to cool things down.

1A,7,8,10

CAPRESE SALAD - €7.50

Toasted garlic crostinis, smooth & silky mozzarella cheese topped with a variety of tomatoes and a fresh basil pesto sauce. A salad of the summer you can't miss.

7,1A,3

SALADS

CLASSIC CAESAR SALAD - €11.50

Creamy, crunchy, rich and tangy! Baby gem lettuce, parmesan, crispy bacon, garlic croutons and our famous caesar dressing.

FANCY ADDING SOME CHICKEN - PLUS €2.00

1A,7,9 ALSO AVAILABLE GLUTEN FREE

GOAT'S CHEESE SALAD - €12.50

Baked goat's cheese parcel with roast peppers, toasted walnuts and pink vinaigrette.

1A,3,4,7

SPICY FALAFEL SALAD - €12.50

Organic onion with chickpeas and fried falafel. Served with toasted pitta bread and tahini dressing. This one will definitely kick start your day.

1A,4,7,8,9



LUNCH & LIGHT BITES MENU

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MAINS

BEER BATTERED HAKE - €17.50

The freshest Doonbeg hake you will find wrapped in crispy beer batter. The bits pea purée, charred lemon, fries & salad.

1A,1C,3,6,7

THAI RED CURRY - €15.50

All you would expect from a traditional aromatic curry- infused vegetables with lemongrass, chilli, coconut, coriander and served with a braised rice. Plus, a helping of a crisp poppadom.

CHOICE OF VEG OR CHICKEN (ADDITIONAL €2)
3,4,5,12

VEGAN BURGER - €15.00

The homemade vegan burger is a veg-based burger that has it all, with crunchy lettuce, juicy tomato and vegan cheese, in a brioche style bun served with fries, relish & salad.

1A,10

BUTTERMILK CHICKEN BURGER - €15.90

Spicy Kentucky styled chicken with mango mayo, crispy lettuce, beef tomato with a side of onion rings. Yum. Served with a side of our own slaw and chips.

1A,3,4,6,7,12

SEAFOOD PLATTER - €18.50

An assortment of garlic sautéed prawns, crab claws, battered squid rings, fried calamari & tempura fried prawns. Served with sweet chilli mayo dip and toasted garlic bread.

1A,3,4,6,7,12

GRILLED STEAK SAMBO - €18.00

Striploin (6oz), caramelized onions, mushrooms, garlic toasted ciabatta... we've said enough. (Also obligatory fries, salad and black pepper sauce).

1A,2,3,6,7,14

SAMBOS

CREATE YOUR OWN - €10.90

Choose from a selection of fillings: ham, cheese, onion, tomato, chicken, tuna, salad. with a choice of white or brown bread. We've got you covered.

1A,3,4,7

SOUP COMBO - €10.90

Chef's sambo of the day with a bowl of freshly made soup.

1A,3,4,7

BBQ PULLED PORK - €11.50

With homemade slaw and smokey cheese on a toasted pretzel bun...yummy.

1A,3,7,8,12

LIMERICK HAM - €11.50

Honey glazed Limerick ham, topped with grain mustard mayo, crispy leaves and toasted blaa.

1,3,8,10,12,13

GRILLED CHICKEN - €11.50

Delicious grilled chicken with fresh avocado, topped coriander and red onions on a country sourdough.

1,3,7,8

ALL SAMBOS SERVED WITH A SIDE SALAD AND
TORTILLA CRISPS
ADD CHIPS €2.90

DESSERT

CARAMELIZED APPLE TARTLET - €6.50

Flavoursome caramelized apple, pastry tartlet with a scoop of our extremely vanillaeee vanilla ice cream...dressed in our luscious crème anglaise.

1A,3

CILL DALUA CHOCOLATE CAKE - €6.50

Slice of decadent velvety moist chocolate cake married with our delicious praline ice cream...oh...and drizzled with our creamy white chocolate sauce. (You might want a slice for takeaway too!)

1A,3,8

PEAR & ALMOND TART - €6.50

Flavoursome pear & almond, pastry tartlet with a scoop of our extremely vanillaeee vanilla ice cream...dressed in our luscious crème anglaise.

1,3

CHEESECAKE OF THE DAY - €6.50

Cheesecake...luscious rich and sweet. Ask for the flavour of today! Always served with a refreshing sorbet and chantilly cream.

1A,3,7

ICE CREAM - €5.50

Ice-cream trilogy.....vanillaeee vanilla. Minty mint full of chocolate chips...fruity strawberry...rich and delicious praline or classic chocolate. Oh...we also offer a saucy little scoop of Irish cream liquor ice cream.

Pick 3 today...well save the other 3 for you tomorrow!

3,7

CHEFS SHOW PIECE - €6.50

Ask the server for our pastry chef's dessert of the day... believe me you won't be disappointed!

1,3

ALL BEEF IS LOCALLY SOURCED AND OF IRISH ORIGIN

ALLERGENS LIST:ALLERGEN INDEX | 1.GLUTEN: 1A-WHEAT, 1B-RYE, 1C-BARLEY, 1D-OATS | 2 CRUSTACEANS | 3 EGGS | 4 FISH | 5 PEANUTS | 6 SOYBEANS | 7MILK | 8 NUTS | 9 CELERY | 10 MUSTARD | 11 SESAME SEEDS | 12 SULPHUR DIOXIDE AND SULPHITES | 13 LUPIN | 14 MOLLUSCS