



DINNER MENU

STARTER

SOUP OF THE DAY - €6.70

Served with Homemade Soda Bread

1A,7,12,(V) (GF)

HOUSE CHICKEN WINGS - €10.50

BBQ & Buffalo wings served with Blue Cheese Sauce and Parsley

7, 12, (GF)

CHICKEN CAESER SALAD - €9.50

Chicken, Cos Lettuce, Bacon Lardons with Caesar Dressing, Topped with Parmesan & Garlic Croutons

1A, 3, 7, 12 (GF) (VV)

BURRATA & TUNA SALAD - €12.50

Burrata, Tuna, Heirloom Tomatoes, Pesto & Pine Nuts.

1A,7,8,12 (GF)

SALMON & AVOCADO SALAD - €10.50

Pulled Salmon, Avocado, Black Olives, Cos Lettuce, Cherry tomatoes, Citrus Dressing.

1A,4,7,8,12 (GF)

NACHOS - €9.50 / MAIN €17.00

Corn Tortillas, Chilli Con Carne, Cheddar Cheese Sauce, grated Cheese & Pico de Gallo

1A,7,8,10,12,13,(GF)

PRAWN PIL PIL - €12.50

Prawns cooked in Garlic & Chilli, served with Sourdough Bread & Garlic Aioli.

1A,2,3,12,14 (GF)

FISH

CHEFS SPECIAL PAELLA - €25.50

Bomba Rice with Prawns, Mussels, Clams, Squid & Calamari in a Homemade Fish Stock, topped with Saffron Mayo.

2,3,4,9,10,12,14 (GF)

CATCH OF THE DAY - €18.50

Please ask your server for details

BEER BATTERED FISH & SKINNY FRIES - €18.50

Battered Hake, Skinny Fries, Homemade Tartare Sauce, Grilled Lemon Wedge

1A,3,4,7,10,12 (GF)

PRAWN PIL PIL - €24.00

Prawns cooked in Garlic & Chilli, served with Sourdough Bread, Garlic Aioli., Chunky Chips & Salad

1A,2,3,6,12,14 (GF)

PLANT & VEGAN BASED

SPICED INDIAN CURRY - €18.50

Basmati Rice, Fine Beans, Carrots, Cauliflower, Poppadum

1A,7,12,(GF) (VV)

VEGETARIAN BURGER - €17.50

Toasted Bun with Vegan Cheese, Lettuce, Tomato, Vegan Mayo, Triple Cooked Chips & Side Salad

1A,12, (GF) (VV)

MEATS

100Z IRISH SIRLOIN STEAK- €29.50

Served with Portobello Mushroom, Battered Onion Rings, Skinny Fries & Peppercorn Sauce

1A,3,6,7,8 (GF)

DUCK BREAST TATAKI - €28.50

Tataki Spiced Duck, Sweet Potato Mash, Baby Green Leaves, Mushrooms & Orange Caramelised Onions

7,12 (GF)

BARBEQUE RIBS - €24.50

BBQ Ribs, Chunky Chips, Side Salad with Citrus Mayo on the side.

7,12 (GF)

CRISPY CHICKEN BURGER - €18.50

Buttermilk Chicken, Lettuce, Tomatoes, Onion Rings, House Burger Sauce, Served with Sweet Potato Fries & Salad

1A,2,6,12 (GF)

KINCORA BEEF BURGER -€18.50

Brioche Bun with Cheddar Cheese, Mayo, Lettuce, Tomato, Triple Cooked Chips & Coleslaw

1A,2,12 (GF)

ROAST OF THE DAY- €18.50

Please ask your server for details

SPICED CHICKEN CURRY €18.50

Basmati Rice, Fresh Coriander, Poppadum

1A,7,12,(GF)

SIDES

HOMEMADE CHIPS - €4.25

12,(GF)

MIXED SALAD & LEMON DRESSING - €4.25

10,12, (GF)

POMME PURÉE - €4.25

7,12,(GF)

MARKET VEGETABLES - €4.25

7,12,(GF)

SWEET POTATO FRIES - €4.25

7,12,(GF)

DESSERT

CARAMELISED APPLE TARTLET - €6.50

Pastry Tartlet with a scoop of our Vanilla Ice Cream.

1A,3, 7

CHEESECAKE OF THE DAY - €6.50

Cheesecake...luscious rich and sweet, served with a refreshing Sorbet and Chantilly Cream.

1A,3,7

VANESSA'S CARROT CAKE - €6.50

A moist, light and spiced Carrot Cake with Cream Cheese and Vanilla Frosting

1A,3,7

BANOFFEE PARFAIT - €6.50

A beautiful combination of flavours, Cookie Crumbs, Bananas & Toffee.

1A,3

TIRAMISU - €6.50

Classic Coffee flavoured Italian Dessert.

1A,3,8

BAILEYS CHOCOLATE MOUSSE- €6.50

A deliciously light, rich, silky & fluffy

1A,3,7

LET'S GET STARTED

MAIN COURSE

MAIN COURSE

SIDES

DESSERTS

ALL BEEF IS LOCALLY SOURCED AND OF IRISH ORIGIN

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