



## Let's Get Started!

*Soup of the Day* €6.70

Served with Homemade Soda Bread  
1A, 7, 12, (V) (GF)

*Chicken & Mushroom Vol au Vent* €9.50

Tender Pieces of Chicken Poached in a White Wine  
Velouté & served in a Crispy Puff Pastry Shell  
1A, 3, 7, 12 (GF)

*Crispy Chicken Wings* €10.50

BBQ or Hot Wings served with a Blue Cheese Sauce  
7, 12, (GF)

*Chicken Liver Pate* €9.00

Served with Sourdough Bread, Cumberland Sauce,  
Pickles & Rocket  
1A, 7, 8, 12 (GF)

*Duo of Prawns*

*& Calamari Tempura* €12.50

Set on a Tomato Ragu & Basil Oil Reduction  
1A, 4, 7, 8, 12 (GF)

*Chilli Beef Nachos* €10.00

Corn Tortillas served with Slow Cooked Chilli Beef,  
Tomato Salsa & Cheese Sauce  
1A, 7, 8, 10, 12, 13, (GF)



## Salads

*Classic Caesar Salad* €10.50

Cos Lettuce served with Bacon, Parmesan Cheese,  
Croutons, Topped in House Caesar Dressing

**Add Chicken - €2.00**

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

*Shaved Carrot & Fennel Salad* €10.50

Served with Orange Segments, Mixed Leaves and  
Sticky Honey & Mustard Dressing  
1A, 3, 4, 7, 10, 12, (GF)

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 Soy beans  
| 7 Milk | 8 Nuts | 9 Celery | 10 Mustard | 11 Sesame seeds | 12  
Sulphur Dioxide and Sulphites | 13 Lupin | 14 Molluscs



## Mains

### From The Land

*Roast of the Day* €18.00

Please ask your server for details. 12pm - 4pm  
1, 3, 7

*Steak Sandwich* €21.00

Served in a Ciabatta Roll with Sautéed Onion, Black  
Pepper Sauce & Fresh Chips  
1A, 3, 6, 7, 8 (GF)

*8oz Homemade burger* €18.00

*Paired with Chimay Blue*

Served with Ballymaloe Relish, Lettuce, Tomato,  
Mature Cheddar Cheese, Crispy Onion Ring & Pickles  
on a Brioche Bun

1A, 7, 12, (GF)

*10 oz Irish Sirloin Steak* €29.50

Cooked to your liking.

Served with Portobello Mushroom, Tomato, Brandy &  
Black Pepper Sauce or Garlic & Parsley Butter & Fresh  
Chips

1A, 12, (GF) (VV)

*12oz Irish Ribeye Steak* €33.00

*Paired with Chimay Blue*

Cooked to your liking. Served with Portobello  
Mushroom, Tomato, Brandy & Black Pepper Sauce,  
Garlic & Parsley Butter

1A, 12, (GF) (VV)

*Baked Supreme of Chicken* €21.95.

*Paired with Bayreuther Helles*

Served with Creamy Champ Potatoes, Buttered  
Carrots, Whiskey & Wild Mushroom Sauce  
7, 12 (GF), 10, 12

*Mildly Spiced Coconut Curry* €18.00

*Paired with Bayreuther Helles*

Tender Strips of Chicken Braised in the Curry Sauce  
served with Lemon Scented Rice & Naan Bread  
7, 12 (GF)

*Tender Silverhill Duck* €29.00

*Paired with Chimay Blue*

Served with Tender Stem Broccoli, Braised Red  
Cabbage, Sautéed New Potatoes & Red Current Jus  
9, 10, 13

*Beetroot Burger* €17.50

Succulent Plant Based 8oz Beetroot Steak Burger  
Crisp Lettuce Juicy Tomatoes Vegan Mayo and  
Toasted Vegan Brioche Bun served with a choice of  
Sweet Potato Fries or Crisp Garden Salad  
1, 1A, 6, 11



### From Tuscany:

*Pasta Carbonara* €18.50

Tagliatelle served with Bacon Lardons, White Wine &  
Cream Sauce topped with Parmesan Cheese

**Add Chicken - €2.00**

1, 3, 7, 12

*Prawn Arrabiatta* €19.50

Tagliatelle served with a Spicy Tomato Sauce, Pan  
Seared King Prawns  
1, 2, 3, 7, 12



### From The Sea:

*Beer Battered Fresh Hake* €18.00

*Paired with Legacy Cider*

Battered Fish served with Fresh Chips, Tartare Sauce &  
Mushy Peas

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

*Fresh Sea Bass* €21.00

*Paired with Kirin Ichiban*

Served with Stir Fry Vegetables, with a Soya & Sesame  
Dressing and Sautéed Baby Potatoes

4, 5, 6, 8, 11

*Prawn Pil Pil* €12.50

Prawns cooked in Olive Oil, Garlic & Chilli served with  
Sourdough Bread  
1A, 2, 3, 12, 14, (GF)



## Sambo Menu

Served From 12pm - 4pm

*Traditional Ham & Cheese* €11.50

Served on locally sourced Sourdough Loaf. Enjoy our  
Slow Cooked & Glazed Ham, Mature Irish Cheddar  
Cheese, and Lakeshore Wholegrain Mustard  
1, 3, 7, 10

*Slow Cooked Beef* €11.50

Red Onion Chutney, Horseradish Cream & Spiced  
Rocket on locally sourced Sourdough Loaf  
1, 3, 7, 10, 12

*Pastrami* €11.50

Tender Pastrami, Sliced Pickles, Crispy Cos Lettuce &  
Sweet Mustard on locally sourced Sourdough Loaf  
1, 3, 7, 10

*Grilled Chicken* €11.50

Homemade Pesto, Buffalo Mozzarella & Spiced Rocket  
on locally sourced Sourdough Loaf  
1, 3, 5, 7

All sambos accompanied by side salad & chips. If you  
would like yours toasted, please ask your server.



## 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* €6.90

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* €6.00

GERMAN WHEAT BEER

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

*Chimay Gold* €6.90

BELGIAN TRAPPISTE BLOND ALE

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

*Chimay Blue* €8.90

BELGIAN TRAPPISTE QUADRUPEL

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

*Kirin Ichiban* €6.00

JAPANESE PILSNER

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

*Legacy Cider* €7.60

IRISH CRAFT CIDER

A natural ripe red apple sweetness from locally grown apples, with a rich tannic note and a lush fruity finish

## Ask Your Server For Cocktail Menu



## Wine List

### Red Wine

	Glass	Bottle
Semblante Cabernet Sauvignon	€6.50	€27.50
<i>Chile</i>		
Patriache Merlot	€7.20	€28.50
<i>France</i>		
Cassone Reserva Malbec	€9.00	€36.00
<i>Argentina</i>		
Tenuta Giglio Montepulciano		€32.00
<i>Italy</i>		
Club Privado Roija Baron De Ley		€35.00
<i>Spain</i>		
WineMakers Shiraz		€37.00
<i>Australia</i>		

### White Wine

	Glass	Bottle
Semblante Sauvignon Blanc	€6.50	€27.50
<i>Chile</i>		
Villa Cerro Pinot Grigio	€7.20	€27.50
<i>Italy</i>		
Patriarche Chardonnay	€7.80	€29.00
<i>France</i>		
Montford Estate Sauvignon Blanc		€35.00
<i>New Zealand</i>		
Etra Alberino		€39.00
<i>Spain</i>		

### Rose

	Glass	Bottle
Ardeche Classique	€7.90	€29.50
<i>France</i>		

### Prosecco

		Bottle
Furan Frizzante 75CL		€36.50
Bedin Snipes Frizzante Prosecco 20CL		€12.50



## Specialised Coffee

Try one of our Specialised coffee's!

Irish Coffee	€7.90
Bailey's Coffee	€7.90
Calypso Coffee	€7.90
Russian Coffee	€7.90
French Coffee	€8.90
Jamaican Coffee	€7.90
Mexican Coffee	€7.90



## Dessert

### Mary Cusack's Wild Fig Homemade Desserts

*Red Velvet Cake* €8.50

Our own Special Recipe of Red Velvet layered with a light Cream Cheese Frosting.  
1A, 3, 8

*Lightly Spiced Carrot Cake* €8.50

Deliciously Moist loaded with Carrots, Walnuts and Vanilla Buttercream.  
1A, 3, 7

*Death by Chocolate* €8.50

Cake Layers of Ganache and decadent Chocolate Cake, served with Fresh Cream & Berries.  
1A, 3, 7

*Kinder Bueno Cheesecake (Our Specialty)* €8.50

Light and fluffy Cheesecake made with Irish Cream Cheese and topped with Kinder Bueno  
1A, 3, 7

*Selection Of Ice Cream* €5.50



## Coffee Time!

Why not try one of our organic tea's & coffee's  
We take great pride in our organic Premium Coffee & Tea from the Famous House of J.J. Darboven Ireland.

Americano	€3.60
Cappuccino	€4.20
Latte	€4.20
Flat White	€3.60
Espresso	€3.60
Hot Chocolate	€6.50
Tea	€3.10
Herbal Tea	€2.80
Homemade Wilde Irish Hot Chocolate	€6.50