

a la carte



GLUTEN FREE MENU

Starters

HOMEMADE SOUP OF THE DAY €5.95

served with gluten free bread
Contains 2. 4. 10.

HOMEMADE KILMORE QUAY SEAFOOD CHOWDER €8.95

locally caught fish slowly cooked with carrot, potatoes & leek in a dill cream sauce. Served with gluten free bread
Contains 16. 14. 2. 9.

CAJUN CHICKEN CAESAR SALAD Starter €9.50
warm chicken tossed with with bacon lardons, mixed leaves & garlic dressing. Topped with parmesan shavings Main €18.50
Contains 15. 16.

STICKY BBQ CHICKEN WINGS Starter €9.50
marinated chicken wings in a sticky garlic BBQ & sesame seed sauce. Served with salad garnish, blue cheese dip & celery sticks Main €18.50
Contains 6. 2. 4.

GOATS CHEESE SALAD Starter €8.95
dressed with seasonal leaves, beetroot, pine nuts & pesto oil Main €17.50
Contains 2. 7. 3 (pinenuts). 5.

ALL STARTER 'MAIN COURSE' OPTIONS ARE SERVED WITH A PORTION OF CHIPS

Main Courses

10oz SIRLOIN STEAK €27.95
served sauteed mushrooms & onions, grilled tomato & chips. Accompanied by a choice of pepper sauce, garlic butter, gravy or mushroom cream sauce
Contains 2. 15 .7

SIGNATURE OVEN BAKED CHICKEN €17.95
succulent chicken breast stuffed with mozzarella, basil & wild mushrooms. Resting on a bed of champ mash and accompanied by peppercorn sauce
Contains 2. 7. 3 (pinenut). 5.

LAMB TOMAHAWK €22.95
grilled rosemary marinated tomahawk, resting on a bed of garlic & chorizo potato cubes. Accompanied by a rich roast jus & seasonal vegetables
Contains 1. 7.

GRILLED MEAT PLATTER €22.95
5 oz steak, sauteed mushrooms & onions, cajun chicken fillet, BBQ chicken wings, buttered corn on the cob. Served with rainbow slaw & golden fried chips
Contains 2. 15.

CLASSIC STEAK SAMBO €17.95
pan seared 5 oz steak, served on toasted gluten free bread with crispy onion, caramelised red onion marmalade, melting brie cheese, tomato & horseradish mayo. Served with pepper sauce, golden fried chips & house side salad
Contains 7.

CHICKEN STIR FRY €16.95
tender chicken pieces & Asian wok stir fry veg, tossed in a ginger, sweet chilli, oyster & coriander sauce. Served with 1/2 and 1/2 boiled rice & chips
Contains 9. 7. 4.

8" PIZZA, CHIPS & SIDE SALAD €12.95
choose any 3 toppings on a choice of BBQ or tomato sauce base; chicken, cajun chicken, bacon, pepperoni, pineapple, tomato, peppers, sweetcorn
Contains 1. 4. 5. 2. 7

ROAST OF THE DAY €14.95
served with creamy mashed potato, crisp roast potato, mixed steamed vegetables & rich roast gravy
please ask your served for specific allergen information

PRIME ROAST SIRLOIN OF BEEF €15.50
available on Sundays only
served with creamy mashed potato, crisp roast potato, mixed steamed vegetables & rich roast gravy
Contains 2. 15 .7

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GLUTEN FREE MENU

Desserts

- BLACK FOREST BROWNIE** €6.75
served warm with vanilla ice cream, cherry compote & chocolate sauce
Contains 2. 15. 7.
- FRESH FRUIT PAVLOVA** €6.75
meringue base topped with fresh whipped cream & fresh fruit
Contains 2. 15.
- WARM APPLE & CINNAMON CRUMBLE** €6.75
served with honeycomb Ice cream
Contains 2.
- BOOZY SHERRY TRIFLE** €6.75
sherry soaked sponge & fruit cocktail, layered with custard & fresh cream.
Finished with a drizzle of with raspberry coulis
Contains 2. 15. 7
- ICE CREAM SELECTION** €5.95
choose from Vanilla, Mint, Honeycomb or Strawberry
Contains 2. 15.
- BLACK FOREST BROWNIE SUNDAE** €6.75
whipped ice cream with brownie pieces & cherry compote
Contains 2. 15. 7.
- LEMON MERINGUE SUNDAE** €6.75
whipped ice cream with lemon curd & meringue pieces
Contains 2.
- CRUNCHIE SUNDAE** €6.75
whipped ice cream with honeycomb pieces & chocolate sauce
Contains 2.
- LOOP THE LOOP SUNDAE** €6.75
whipped ice cream with lime syrup, chocolate sauce & lemon curd
Contains 2.
- TWISTER SUNDAE** €6.75
whipped ice cream with strawberry sauce, lime sauce & pineapple purée
Contains 2.

**ASK YOUR WAITER OR SEE OUR
SPECIALS BOARDS,
FOR TODAY'S
MAIN COURSE SPECIALS**

**Please inform your waiter if you are
ordering from the gluten free menu as
some dishes may need to be adapted**

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|-----------------|--------------------|------------------|
| 1. soybean | 7. sulphur Dioxide | 12. gluten(rye) |
| 2. milk | & Sulphites | 13. gluten(oats) |
| 3. nuts | 8. lupin | 14. crustaceans |
| 4. celery | 9. molluscs | 15. eggs |
| 5. mustard | 10. gluten(wheat) | 16. fish |
| 6. sesame seeds | 11. gluten(barley) | 17. peanuts |

