



Chicken Goujons & Chips €8

[1.1, 10, 11]

Chicken Wings & Chips €8

Plain or spicy

[1.1, 4, 5, 8, 9, 10, 11, 12, 14]

Thai Red Sweet Potato & Red Pepper Curry €8

Steamed basmati rice Add chicken €2

[VE] [V] [GF] [8, 14]

Pasta €8

Plain, Tomato or Pesto Add chicken €2

[1.1, 5]

Beef Burger €8

Premium 4oz smashed burger, with our burger sauce, topped with American cheese served with rustic fries [1.1, 4, 5,]

Selection of Ice Cream €4.50

Ask your server [4]

#GFFP

Kids

Dinner Menu

Available to order for children 12 and under

ALLERGENS KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts)
2.8 Macadamia/Queensland nut) 3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS
9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment



Mini Farmhouse Plate €6.50

Sausage, bacon, scrambled egg, toast [1.1, 4, 5, 10,12]

(Available until 12pm Monday - Friday)

Buttermilk Pancakes €5.50

Option 1: Nutella & Strawberry [1.1, 2.2, 4, 5, 8] Option 2:

Strawberry and Maple [1.1, 4, 5, 8]

Sausage & Chips €6.50

[1.1, 12]

Ham & Cheese Toastie €5.50

[1.1, 4, 10]

Goujons & Chips €8

[1.1, 10, 11]

Chicken Wings & Chips €8

Plain or spicy [1.1, 4, 5, 8, 9, 10, 11, 12, 14]

Thai Red Sweet Potato & Red Pepper Curry €8

Steamed basmati rice Add chicken €2 [VE][V] [GF][8, 14]

Pasta €6.50

Plain, Tomato or Pesto Add chicken €2 [1.1, 5]

Beef Burger €8

Premium 4oz smashed burger, with our burger sauce, topped with American cheese served with rustic fries [1.1, 4, 5,]

Selection of Ice Cream €4.50

Ask your server [4]

#GF GF

Kids

All Day Menu

Available to order for children 12 and under

ALLERGENS KEY

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats) 2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan Nuts 2.6 Brazil Nuts 2.7 Pistachio Nuts) 2.8 Macadamia/Queensland nut) 3. PEANUTS 4. MILK 5. EGGS 6. FISH 7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish) 8. SOYBEANS 9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails) 10. MUSTARD 11. SESAME SEEDS 12. SULPHUR DIOXIDE & SULPHITES 13. LUPIN 14. CELERY

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