

STARTERS

Seafood Chowder €12.50

smoked haddock, salmon, prawns, potatoes leeks, celery and mussels
1w | 2 | 3 | 4 | 6 | 7 | 9 | 11 | 12 | 14

Chefs Soup of the Day €8.50

brown bread and crusty roll

1w | 3 | 6 | 7 | 9 | 11

French Onion Soup €10.50

Topped with Knockanore smoked cheese sourdough 1w | 6 | 7 | 9 | 12

Frank's Red Hot Bufalo Chicken Wings

Hot sauce, blue cheese dip, celery sticks, sesame seeds 3 I 7 I 9 I 10 I 11 I 12

as starter €12, as main €20.50 served with chips

Grilled Chicken Caesar Salad €14.50

Baby gem, croutons, bacon, grated parmesan 1w | 3 | 4 | 6 | 7 | 10 | 12

Vegetable Samosas €9.50

Sweet chili, pickle cucumber and cabbage 1w | 6 | 9 | 12

Ardsallagh Goats Cheese Salad €13

Roasted beetroot and pear, caramelized walnuts, baby leaves, honey mustard dressing 7 | 8w | 11 | 12

MAIN COURSE

Slow Cooked Feather Blade of Irish Beef €24.50

scallion mash, root vegetable and Bourguignon sauce 10 | 6 | 7 | 9 | 10 | 12

Pan Seared Fillets of Sea Bass €24.50

Mussels, heirloom tomato, garden pea sauce 2 | 4 | 6 | 7 | 9 | 12 | 14

Traditional Irish Lamb Stew €23.50

Braised Munster lamb, root veg, baby potatoes 6 | 9 | 12

The Big Glen Irish Beef Burger €21.50

cheddar cheese, streaky bacon, onion rings, pickled slaw, fries 1w | 3 | 6 | 7 | 10 | 11 | 12

Sizzling pil pil gambas and tiger prawns €24.50

Toasted garlic sourdough, fries and seasonal dressed leaves

1w | 2 | 7 | 10 | 12

6oz Prime Irish Sirloin Steak Sandwich €22.50

sauté onion, mushroom, peppercorn sauce, on a rustic Sourdough with pickled slaw and fries

1w | 1r | 1o | 6 | 7 | 9 | 12

Fish and Chips €22.50

killarney blonde beer battered fresh catch of the day with fries, mushy peas, lemon, tartar sauce
1w |1b | 3 | 4 | 7 | 10 | 12

Sweet potato & cauliflower Korma €20.50

Basmati rice, mango chutney, crispy popadom 6 | 9 | 10 | 11 | 12

Spaghetti & Prime Irish beef meatballs €22.50

Tossed in a rich tomato & basil sauce with garlic sourdough

1w | 3 | 4 | 6 | 7 | 9 | 12

Creamy Lemon and Prawns Orecchiette Pasta €22.50

Vegetarian Option Available on Request

cherry tomato basil, white wine sauce, parmesan cheese & a side of garlic Bread add $1w \mid 2 \mid 3 \mid 6 \mid 7 \mid 9 \mid 12$

Steamed Glenbeigh Mussels €14.50 Starter /Main €22.50

cherry tomato, basil, Cronin's Cider cream sauce Garlic bread 1w | 2 | 4 | 6 | 7 | 9 | 12

Chefs' Special of the Day €23.50

your server will be delighted to explain today's special 1w | 1o | 1r | 1b | 3 | 4 | 6 | 7 | 9 | 10 | 11 | 12 | 14

Medallions of Irish Fillet Steak €35.00

our steaks are served with sautéed onions & mushrooms balsamic roasted cherry tomatoes,

garlic butter or peppercorn sauce 6 | 7 | 9 | 12

Surf and Turf €40.00

9oz Irish sirloin steak, butterflied prawns with herbs $1w \mid 2 \mid 6 \mid 7 \mid 9 \mid 12 \mid 14$

SIDE DISHES

Chips €4.50 / Mushrooms €4.50

Sweet Potato Fries €5.00 / Onion Rings €4.00 1w | 1b Mashed Potatoes/Vegetables €4.50 (7)

DESSERTS

Baileys and Cookies Cheesecake €8.50

fruit coulis 31617112 (Gluten free)

Warm Apple Pie €8.50

custard and vanilla ice cream 1w | 3 | 6 | 7 | 12

Mixed Berry Trifle €8.50 1w | 3 | 6 | 7 | 12

Buttermilk Panna Cotta €9.00

Sweetened strawberry compote, gluten free shortbread biscuit

3 | 7 | 12 (Gluten free)

Banana and Chocolate Cake €9.00

served with vegan ice cream 1w | 6

Please note we are unable to split bills
Allergen Coding:

All 14 Allergens are openly used throughout our kitchen, trace amounts may be present at all stages of cooking.

1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanuts | 6 Soy Beans | 7Milk | Nuts: 8a Almonds | 8b Brazils | 8c Cashews | 8h Hazelnuts | 8m Macadamia | 8pe Pecans | 8pi Pistachios | 8w Walnuts | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Mollusc