

APPETIZERS

- Cracking Chicken Wings** 11.50 | 16.50

Newtown Park hot sauce, Cashel blue cheese dip & celery sticks (1-w,7,9,10,12)
- Rustic Tomato, Basil & Red Onion Bruschetta** 10.20

On garlic & basil buttered ciabatta with citrus aioli (1-w,6,7,10,12) V, GF+
Vegan option available
- Panko Coated Mushrooms** 10.20

Garlic mayonnaise & rainbow slaw (1-w,3,6,10,12) V
- Creamy Kilmore Seafood Chowder** 12.50

Homemade brown bread (1-w,2,4,7,9,12,14) GF+
- Golden Fried Brie Fritters** 10.20

Cranberry & orange relish, dressed salad (1-w,3,6,7,9,10,12) V
- Chefs Soup Of The Day** 7.20

Homemade brown bread (1-w,6,7,9) V, GF+
- Chilli Calamari Taco** 10.50

Asian sweet chilli sauce, pickled ginger & coriander (1-w,6,10,11,12,14) GF+
Vegan option available

DESSERTS

- Malteser & Baileys Cheesecake** 7.90

Salted caramel sauce (1-w,6,7)
- Warm Apple Crumble Tartlet** 7.90

Custard & fresh cream (1-w,3,7)
- Belgian Chocolate Mousse Cake** 8.20

Raspberry sorbet, raspberry purée (1,w,6) Vegan
- Lemon Meringue Pie** 7.90

Berry compote (1-w,3,7)
- Warm Sticky Toffee Pudding** 8.50

Vanilla ice cream, Butterscotch sauce (1-w,o,3,7)



SALADS

- Caesar Salad** 10.50

Baby gem, parmesan, croutons, streaky bacon & creamy garlic dressing (1-w,3,6,7,10,12) V, GF+
With grilled chicken 15.50
With grilled prawns (2) 18.50
- Caramelised Goats Cheese** 10.50 | 18.00

Cherry tomato, beetroot & apple salad, candied walnuts, balsamic vinegar dressing, homemade brown bread (1-w,o,6,7,9,10,12) V, GF+
- Beetroot Falafel Salad** 10.50 | 18.00

Hummus, toasted sesame seed tuille, pickled candy beetroot, olive oil, cherry tomatoes & fried pitta (1-w,6,11,12) Vegan, GF+

FROM THE SEA

- Classic Fish 'n' Chips** 21.50

Deep fried Kilmore haddock in a light beer & vodka crisp batter served with mushy peas, tartare sauce (1-w,3,4,6,10,12)
- Grilled Atlantic Salmon & Prawns** 25.00

Creamed potato, buttered vegetables, tarragon white wine cream sauce (2,4,6,7,9,12) GF
- Creamy Kilmore Seafood Pie** 22.00

Salmon, cod, mussels, & smoked haddock in a white wine cream sauce topped with creamy mash potato & fresh herb crumb (1-w,2,4,7,9,12,14) GF+



ALL FOODS ARE PREPARED IN A KITCHEN THAT CONTAIN ALL ALLERGENS.
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGENS.
GF = gluten friendly | GF+ = can be made gluten friendly | V = vegetarian | V+ = can be made vegetarian

FROM THE LAND

- Guinness Braised Featherblade of Irish Beef** 25.00

Creamed potato, green beans, rich roast gravy & crispy onions (1-w,6,7,9,12) GF+
- 8oz Prime Redmond Farm Black Angus Sirloin Steak** 31.00

Cooked to your liking on mash potatoes with sauté onions & mushrooms and a choice of pepper sauce or garlic butter (6,7,9,12) GF
Add juicy tiger prawns (2) 8.00
Vegan steak available 26.00

- A Great Wexford Double Smash Cheese Burger** 19.90

Baby gem, beef tomato, gherkin, crispy bacon, cheddar cheese & burger sauce in a brioche bun with coleslaw & chips (1-w,3,6,7,10,12) Vegan option available (11)
- Chicken Hibernia** 19.90

Black pudding & thyme stuffing, wrapped in streaky bacon, O'Driscoll's whiskey sauce (1-w,b,6,7,9,12)
- Tagliatelle Pasta Ribbons** 19.90

Rich Beef Bolognese & creamy cheese sauce, parmesan cheese & garlic bread (1-w,6,7,9,12)

- Tagliatelle Arrabiatta** 18.90

Tuscan vegetables tossed through chilli spiced tomato sauce with parmesan cheese & garlic bread (1-w,6,7,9,12) V, Vegan+
- Buttermilk Fried Cajun Chicken Burger** 19.90

Baby gem, beef tomato, chipotle maple mayonnaise, cheese sauce in a brioche bun with coleslaw & chips (1-w,3,6,7,10,12)

- Asian Spiced Chicken Curry** 19.90

Pandam rice, naan roti (1-w,6,9,10,12) GF+
Vegetarian curry (Vegan) 18.50
Tiger Prawn curry (2) 24.00

ON THE SIDE

- Fresh chips (6) 4.50

Garlic butter chips (6,7) 5.00
- Tossed salad (6,10,12) 5.00

Pandam Rice 4.50
- Cajun onion rings (1-w,3,6,12) 4.00

Garlic butter & mozzarella cheese baguette (1-w,6,7) 8.00