

<b>First Options</b>	<i>Little</i>	<i>Large</i>
Cream Soup of the Day <i>Served with Roll or Brown Bread (G)</i>	€4.35	
Dunmore Bay Seafood Chowder <i>Scented with Brandy (G)</i>	€6.25	€12.50
Caesar Salad <i>With aged Parmesan shavings, crispy croutons &amp; topped with warm Cajun Chicken</i>	€8.20	€12.50
Bacon Ribs <i>Honey &amp; pineapple glaze (G)</i>	€7.20	€12.50
Prawns Tempura <i>With Sweet chilli sauce</i>	€8.15	€14.40
Golden Button Mushrooms in a Beer Batter <i>Filled with garlic &amp; cream cheese with Garlic Mayonnaise</i>	€7.00	€12.50
Crispy Chicken Winglets <i>in a Thai Sweet Chilli Sauce served with a salad garnish</i>	€6.25	€11.50
Oak Smoked Salmon <i>Served on Brown Bread with a horseradish cream</i>	€8.20	€14.00
Garlic Bread <i>Tossed Salad on the side</i>	€4.30	

***LARGE PORTIONS SERVED WITH RICE, CHIPS OR TOSSED SALAD***

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## **Red Meat**

### **Prime Irish Steaks**

10oz .....sirloin	€20.00
10oz .....fillet	€24.00
8 oz.....Sirloin	€16.25
14oz .....T-bone	€24.00
14oz .....Rib eye steak	€22.00

<p><b><i>Steaks served with sautéed mushrooms and onions, baked potato or chips and your choice of sauce; Peppercorn, Creamy Irish Whiskey, Mushroom &amp; Bacon or Garlic Butter.</i></b></p>
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Sirloin Steak Baguette <i>6oz of sirloin with mushroom &amp;, onion topping served with chips (cheese optional)</i>	€14.30
Oven Baked Lamb Cutlets <i>With a herb &amp; mustard Crust set on spring onion mash with sherry sauce, Served with baked potato and fresh vegetables</i>	€15.50
Pan Seared Steak Burger <i>Set in a toasted flour bag served with sautéed onions, cheese, tomato Jalapeño relish &amp; chips</i>	€14.40

***All our beef is guaranteed Irish and all meat is fully traceable***

## Fish

Salmon Escalope <i>with a Montreal Pepper Crust</i>	€14.00
Roast Hake <i>wrapped in Parma Ham scented with Lemon &amp; Herb Butter</i>	€14.40
Beer Battered Cod <i>served with minted mushy peas and chips</i>	€13.00
Smoked Salmon Tagliatelle <i>creamy parmesan &amp; basil sauce</i>	€14.50
Today's' Fish	€13.00

*All fish are served on a bed of stir-fried vegetables(except cod) with baked potato or chips & your choice of sauce; parsley lemon butter or tartar sauce*

*(Please note some fish dishes may not be available depending on seasonal availability.)*

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Baked Supreme of Chicken	€14.30
<i>Stuffed with sundried tomato &amp; cream cheese, bacon &amp; mushroom sauce, baked potato &amp; stir fried veg. (G)</i>	

Mexican Style Fajitas	<i>Beef or chicken</i>	€15.30
<i>On a sizzling platter with flour tortillas, guacamole, Salsa &amp; chips</i>	<i>Vegetarian</i>	€12.00

Lasagne <i>served with chips &amp; salad</i>	<i>Beef or Vegetarian</i>	€13.40
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Chicken Alfredo	€13.50
<i>-strips of chicken fillet in a creamy mushroom &amp; parmesan cheese on a bed of tagliatelle served with garlic bread</i>	

Caprese Tagliatelle	€12.00
<i>-in classic Tomato sauce with Pesto topped with Roasted Peppers &amp; Mozzarella cheese served with garlic bread</i>	

Smoked Salmon Taglitelle	€14.50
<i>-strips of Smoked Salmon in a creamy Parmesan sauce served with garlic bread</i>	

Oriental Chicken Curry	€13.40
<i>In a fruity sauce served with Rice</i>	

Mulcahy's Jumbo Grill	€14.40
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## Roast Dinner (Served up to 6pm)

Prime roast beef <i>veg, potatoes/chips &amp; Horseradish sauce (G)</i>	€12.50
Roast of the Day <i>veg, potato or chips</i>	€12.00
Breaded Supreme of Chicken <i>veg, potato or chips</i>	€11.00

## Additional Side Orders

Chips.....	€2.90	Sauté Onions.....	€2.90
Baked Potato .....	€2.90	Garlic Bread.....	€2.90
Sauté Mushrooms.....	€2.90	Tossed salad.....	€1.90
Rice.....	€2.90	Stir fried Veg.....	€3.90

## Desserts €5.70

Apple Pie served with Custard  
Seasonal Fruit Pavlova (G)  
Chocolate Cake  
Chocolate Profiteroles with Ice-cream  
Cheesecake of the day

Warm Apple Sponge Pudding with custard  
Chocolate Mousse Cups(G)  
Lemon Meringue Pie  
Crème Brulee (G)  
Selection of ice cream

(Please ask your server for availability)

Regular tea	€2.00
Cappuccino	€2.70
Café Mocha	€3.30
Café Americano	€2.30
Frappucino	€3.00

(a shot of hot Java coffee over vanilla ice-cream)

Herbal or fruit tea	€2.00
Café Latte	€2.50
Hot chocolate with marshmallows & cream	€3.00
Espresso	€1.80
Irish Coffee	€5.70
French Coffee	€5.80
Bailey's Coffee	€5.70

**Wine ¼ bottles:** We have a large selection of ¼ bottles of red & white wines available, please ask your server for details. From €5.00 - €5.70

### White ½ bottles:

**Wolf blas yellow label- chardonnay** €11.50

An Australian wine pale yellow in colour with a rich Aroma of tropical fruit with limes and citrus fruit Complexity and a backbone of soft oaky flavours.

### Red ½ bottles:

**Wolf blas yellow label –cabernet sauvignon** €12.50

this Australian wine has a purple hue and an aroma of oak and minty fruit with a full flavour of ripe blackcurrants with oaky overtones.

### White Wine 75cl bottles

**Moulin de Gassac Clairette/Sauvignon** €17.90

French Languedoc pale gold wine with a strong nose. Very lively on the palate with a finish that is smooth with good acid/fruit balance

**\*\*250ml Carafe** €6.50

**\*\*175ml Glass** €4.50

**Bolla – Pinot Grigio** €19.50

Italian, Round full summer fruit, peaches & almond complexity, dry but with a pleasantly fruity refreshing style

### Red Wine 75cl bottles

**Moulin de Gassac Syrah/Carignan** €17.90

French Languedoc deep red with complex aromas, hints of berries and spice. Soft and fruity with gentle tannins. Long and smooth.....

**\*\* 250ml Carafe** €6.50

**\*\*175ml Glass** €4.50

**Bolla – Valpolicella Classicao d.o.c.** €19.50

Italian. Enticing warm style of rich cherries with an attractive spicy edge

**Terrazas – Reserva chardonnay** €25.00

Argentinean. Rich elegant vanilla edges fruit style with a complexity of buttery vanilla with a slightly smoky ripe tropical fruit

**Santa Alicia Reserva – Sauvignon Blanc** €19.50

Maipo Valley – Chile, Brilliant colour, the nose expresses pineapple and citric notes such as grapefruit & lime with a clean & refreshing finish

**Santa Alicia Reserva – Merlot** €19.50

Maipo Valley, Chil.e. Deep red, concentrated with tones of violet. Complex nose with aromas of prunes, figs, spices and green peppers. The palate is dense with mature tannins

**Paul Cluver – Sauvignon Blanc** €26.00

South African wine with aromas of green peppers, figs & gooseberry. The Palate is pure, refreshing & bursting with flavour. Cool Climate makes for elegance, balance & finesse with great intensity & minerality.

**Thelema Mountain Red** €26.00

From Stellenbosch South African A Syrah blend with spice, black pepper, plums & great depth of character. Enjoy!.

**Mirabello – Pinot Grigio** €19.00

Italian wine from Lombardia, with fresh, dry and fruity aromas Crisp and delicate with honeyed fruit balance.

**La Granja 360 Pig – Tempranillo** €17.90

Spanish wine, Easy drinking a soft rounded juicy red with rich ripe raspberry flavours

### Prosecco

**Borgo Magredo Frizzante** €27.00

Classic Prosecco! A light aromatic nose with herbs, peaches and earthy Apple notes.

### Rose 75cl Bottle

**Moulin De Gassac Guilhem Rose** €21.00

Vivid Rose pink colour, intense with hints of strawberry. Rull & round With aromas of crushed red fruit.

### Champagne

**Moet & Chandon -HALF BOTTLE** €35.50

### Sparkling wine

Jacob's Creek Sparkling Rose 750ml	€25.50
Jacob's Creek Sparkling Pinot Noir	€25.50