

# Dinner menu

## TO START

CHEFS SOUP OF THE DAY	6.95
homemade brown bread (1wheat,7,9)	
HOME-MADE SEAFOOD CHOWDER	8.95
homemade brown bread (1wheat,2,4,7,9,14)	
CHILLI & HONEY CHICKEN WINGS	11.50/17.95
blue cheese or smoky barbecue sauce, dressed mixed leaves (3,6,7,10)	
BREADED GARLIC MUSHROOMS	9.50
mushrooms in a crisp golden crumb served with a baby leaves salad and garlic mayo (1wheat,3,7,10)	
CHILLI & GARLIC PRAWNS	14.50
pan fried prawns with garlic and chilli butter, dusted with cajun seasoning, fresh parsley, lemon wedge and mini ciabatta (1wheat,2,7)	
DUCK SPRING ROLLS	10.50
shredded duck filled spring rolls, served with petit salad, mango and sweet chilli sauce (1a,6,10)	
SMASHED AVOCADO & TOMATO BASIL SOURDOUGH	9.00
olive oil toasted sourdough, smashed avocado and tomato basil, red onion, shaved parmesan, baby rocket, side salad (1a,7,10)	
CHEDDAR CHEESE & BACON POTATO SKINS	10.50
fully loaded potato skins with bacon & cheese, chive sour cream, jalapeno, tomato salsa, petit salad (7,10)	

## FROM THE GARDEN

THE PIRI-PIRI CAESAR SALAD	10.50/15.95
baby gem lettuce, pine nuts, bacon and piri-piri grilled chicken with caesar dressing and garlic bread (1wheat,3,4,7,8,10)	
CHORIZO & STEAK SALAD	17.95
baby leaves, crispy chorizo, red roasted peppers, mushrooms, steak strips, smoked paprika and chorizo dressing, crostini (1wheat,3,7)	

TRADITIONAL GREEK SALAD	13.95
cucumber, red & yellow peppers, halves of cherry tomato, red onion, feta cheese, kalamata olives, fresh oregano, extra virgin olive oil & vinaigrette dressing, garlic bread (1wheat,7,10)	

BABY PEAR & GOATS CHEESE SALAD	15.95
ardsallagh goat cheese, caramelized walnuts, wine poached baby pears, mix leaves, confit red pepper, pomegranate, red onion, pear dressing (3,7,8,10,12)	

## TO FOLLOW

PRIME IRISH 8OZ STRIPOIN STEAK	32.00
sauté onions and mushroom, grilled cherry tomato, house chips, brandy peppercorn sauce (7,9,12)	

CLASSIC IRISH BEEF BURGER	19.95
brioche bap, iceberg lettuce, beef tomato, red onion, cornichon, crispy bacon, dubliner cheese, mayo, tomato relish, onion rings, side coleslaw and house fries (1wheat,3,7)	

ULTIMATE STEAK SANDWICH	24.95
6oz steak, toasted sourdough bread with gruyere cheese, fried onions, mixed leaves, mustard aioli, sweet corn relish, pepper sauce, house chips (1wheat,3,7)	

MOROCCAN LAMB TAGINE	24.95
slow braised diced lamb with chopped tomato, dates, apricot, raisins, almond flakes served with Moroccan cous-cous, minted and pomegranate raita yogurt (1wheat,7,8)	

ROAST TOP RIB BEEF	19.50
creamed potato, medley of vegetables, yorkshire pudding, roast gravy (1wheat,3,7)	

CHICKEN KORMA	19.95
mild korma sauce, served with long grain rice, sour cream, toasted almonds, poppadum's, pickled red onions, naan bread (1wheat,6,7,8) can be vegetarian also	

HOMEMADE LENTIL RAGHU	15.95
chickpeas & parsley falafels, fresh spinach, sweet potato, pomegranate, lentil and tomato raghu (vegan, gluten free)	

THE KILLESIN CLUB BAGUETTE	11.50
warm baguette filled with chicken, grilled bacon, baby mix leaves, egg mayo, crisps (1wheat,3,7)	

FROM THE SEA	
LIGHT TEMPURA ATLANTIC COD	21.50
deep fried fresh cod in a crispy batter, petit salad, pea mint puree and house tartar sauce, lemon wedges, house chips (1wheat,3,4,10)	

GRILLED FRESH FILLET OF SEABASS	25.50
served with sundried tomato, yellow peppers, kalamata olives, capers, fresh baby spinach, balsamic reduction, roasted baby potato (4,7)	

## ITALIAN CORNER

WILD MUSHROOM TAGLIATELLE CARBONARA	18.95
fresh tagliatelle pasta, pancetta bacon, white wine mushroom sauce, shaved parmesan, rocket salad, pesto, garlic bread (1wheat,3,7,8,12) add chicken: 1.00	

CLASSIC ITALIAN SPAGHETTI BOLOGNAISE	16.95
slow cooked ground beef, onion, carrots, chopped tomato, shaved parmesan, rocket salad, pesto, garlic bread (1wheat,3,7,8,12)	
SPINACH & RICOTTA TORTELLINI	17.50
white wine cream gorgonzola sauce, shaved parmesan, rocket salad, pesto, garlic bread (1wheat,3,7,8,12)	

## SIDE ORDERS

CHUNKY CHIPS	4.95
HOUSE SIDE SALAD	4.95
SWEET POTATO FRIES	4.95
GARLIC BREAD	4.95
SELECTION OF VEGETABLES	4.95

## DESSERTS

CHEESECAKE OF THE DAY	9.50
please ask your waiter (1wheat,3,7,8)	
APPLE PIE	9.50
served warm with crème analgise & vanilla ice cream (1wheat,3,7)	
FRESH BERRY PAVLOVA	9.50
served with fresh berries & mango coulis (3,7,8)	
WARM CHOCOLATE BROWNIE	9.50
vanilla ice cream, whipped cream (1wheat,3,6,7,8)	
WARM STICKY TOFFEE PUDDING	9.50
served with rum & raisin ice cream, butterscotch sauce (1wheat,3,7)	
SELECTION OF ICE CREAM	8.50
ice cream selection served in a wafer basket with coulis and strawberries (1wheat,3,7)	

Please note: Menu offerings are subject to seasonal availability. Thank you for your understanding.

Allergen Index: 1. Cereals Containing Gluten – 1a: Wheat, 1b: Oats, 1c: Barley, 1d: Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/ Sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during Meal Preparation, Cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.

