



<u>Starters</u>	<u>Salads</u>
<p><b>Soup of the Day</b> GF** Served with homemade brown bread – Bowl 7</p>	<p><b>Goats Cheese Salad</b> GF** Mixed baby greens tossed with sun-dried tomatoes, roasted red peppers, cherry tomatoes, candied walnuts &amp; crumbled goats cheese. Topped with panko crusted goats cheese, with citrus dressing -14</p>
<p><b>Chowder of the Day</b> Served with homemade brown bread – Bowl 7</p>	<p><b>The Connacht Salad</b> Chopped romaine lettuce tossed with grated parmesan, tomato &amp; garlic croutons with Caesar dressing - 12</p>
<p><b>Homemade Chili</b> GF** Served with cornbread, sour cream, scallions &amp; shredded cheese – Bowl 8</p>	<p><b>The Ulster</b> GF** Mixed greens topped with bacon, tomato, cucumber, chopped egg, red onion &amp; grilled chicken with honey mustard dressing – 14</p>
<p><b>Southern Rolls</b> Chicken, vegetables, black beans &amp; cheese wrapped in a shell, served with Boom Boom sauce – 9</p>	<p><b>Ahi Tuna Salad*</b> 6 Oz of seared Ahi Tuna served rare with rocket salad, tomatoes, green beans &amp; cusabi dressing – 14</p>
<p><b>Chicken Wings</b> (6) Served with buffalo sauce &amp; ranch - 10</p>	<p><b>Smoked Pheasant Salad</b> Rocket salad, shaved Irish cheddar, dried fruits, red &amp; green peppers, candied walnuts, red onion &amp; shaved carrots topped with smoked pheasant, with champagne walnut dressing - 15</p>
<p><b>Fried Green Tomatoes</b> Served with caprese salad&amp; aged balsamic – 8</p>	<p><b>Buffalo Chicken Salad</b> GF** Chopped romaine, bacon, blue cheese crumbles, tomato &amp; fried chicken served with blue cheese dressing and buffalo sauce – 14</p>
<p><b>Spinach &amp; Artichoke Dip</b> GF** Served with tortilla chips - 10</p>	<p><b>Dressings:</b> Blue cheese, Ranch, Balsamic, Citrus, Caesar, Champagne walnut, Honey mustard, Cusabi,</p>
<p><b>Irish Brie</b> GF** Irish Brie served with crackers &amp; blackcurrant preserves – 12</p>	
<p><b>Local &amp; Imported Cheese Plate</b> Served with crackers, candied walnuts &amp; Ballymaloe Irish chutney - 15</p>	
<p><b>Calamari</b> Lightly fried with cherry peppers, served with Boom Boom sauce - 14</p>	

<p><b><u>Sandwiches</u></b></p> <p><b>Joyce Burger*</b> GF** Fresh ground Certified Angus Beef topped with melted Dubliner Irish cheddar, lettuce, tomato and onion on a brioche bun, served with fries – 12</p> <p><b>Lamb Burger*</b> GF** Fresh ground organic lamb mixed with our house spices topped with melted Cashel blue cheese, lettuce tomato &amp; onion on a brioche bun, served with fries – 14</p> <p><b>Cobh Crab Cake Sandwich</b> GF** Fresh crab cake on a brioche bun topped with lettuce and tomato, served with fries - 16</p> <p><b>Crispy Chicken Sandwich</b> Our house fried chicken sandwich topped with spicy boom boom sauce &amp; coleslaw on a brioche bun, served with fries – 14</p> <p><b>The Veggie</b> GF** Black bean &amp; soy burger topped with melted Dubliner Irish cheddar on a brioche bun with lettuce, tomato &amp; onion served with sweet potato fries – 12</p> <p><b>Wicklow Roll</b> GF** Succulent sliced roast lamb on a warm baguette brushed with garlic aioli, topped with lettuce &amp; tomato served with sweet potato fries - 14</p>	<p><b><u>From the Sea</u></b></p> <p><b>Pan Seared Scallops*</b> GF** Sautéed in white wine served with white wine beurre-blanc sauce, Irish potato cake &amp; seasonal vegetables – 22</p> <p><b>Wild Alaskan Salmon</b> Salmon brushed with mild Irish curry powder &amp; orange zest, grilled and served with jasmine rice and shaved brussel sprouts with bacon – 18</p> <p><b>Blackened Cod</b> North Atlantic cod coated in blackened seasoning, topped with pico de gallo served with jasmine rice &amp; green beans almondine- 16</p> <p><b>Mahi Mahi</b> GF** Mahi Mahi topped with a creamy tomato sauce served with Irish potato cake, sautéed root veg &amp; green beans - 18</p> <p><b>Maries Pasta</b> Farfalle pasta in a white wine cream sauce with chicken, shrimp, bacon, green and red peppers served with garlic toast -20</p>
<p><b><u>Vegetarian</u></b></p> <p><b>Mushroom &amp; Spinach Gnocchi</b> House made Gnocchi cooked in a creamy white wine sauce with mushrooms &amp; spinach – 18</p> <p><b>Vegetarian Vol Au Vant</b> A baked puff pastry shell filled with seasonal vegetables in a creamy white wine sauce &amp; grated Dubliner Irish cheddar accompanied by a rocket salad - 18</p>	
<p><b><u>From the Land</u></b></p> <p><b>Donegal Chicken</b> Stuffed and breaded airline chicken breast infused with Kerry Gold garlic butter &amp; herbs served with Jameson mashed potatoes and root vegetables – 18</p> <p><b>Rib Eye Meatloaf</b> Served with Jameson mashed potatoes &amp; green beans, topped with a mushroom marsala sauce – 18</p>	<p><b><u>The Traditionalist</u></b></p> <p><b>Shepherd's Pie</b> Made with ground organic lamb &amp; mixed vegetables in a rich Guinness gravy topped with Jameson mashed potatoes – 14</p> <p><b>Lamb Stew</b> Tender chunks of fresh lamb, peas, carrots, onions and potato in a rich Guinness gravy served with homemade brown bread - 14</p>

**Lamb Shank GF**

Bone-in shank braised for 8 hours, served on a bed of Jameson mashed potatoes & root vegetables topped with braising au jus – 22

**New York Strip GF**

10 oz. Certified Angus dry aged for 21 days, served with fries & creamy brandy peppercorn sauce – 24

**Grilled Rib Eye GF**

12 oz. Certified Angus dry aged for 21 days, served with Jameson mashed potatoes, sautéed mushrooms & green beans, topped with a choice of brandy peppercorn, red wine or blue cheese sauce – 28

**Beef Wellington**

Beef tenderloin topped with mushroom pate wrapped in a puff pastry and baked, served with Jameson mashed potatoes & shaved Brussel sprouts with bacon, topped with red wine sauce - 26

**Fish & Chips**

North Atlantic cod lightly battered, served with fries & garnished with coleslaw – 14

**Bacon & Cabbage GF\*\***

The most quintessential Irish dish. Sliced Irish bacon, sautéed cabbage, Jameson mashed potatoes topped with a parsley sauce - 14

**Bangers & Mash**

Irish pork sausages lightly fried, served with mashed potatoes & covered with a rich Guinness gravy – 14

**Irish Sausage Rolls & Chips**

Pastry wrapped imported Irish pork sausages accompanied by fries, served with a mild Irish curry sauce - 14

**Chicken Curry**

Mild Irish curry with chicken & mixed vegetables served with jasmine rice & garlic toast – 16

**Guinness Burger\* GF\*\***

Fresh ground beef burger, topped with melted Cahill Porter cheese on a bed of Jameson mashed potatoes, covered with a rich Guinness gravy & garnished with an onion ring - 14

**Flatbreads****Wild Mushroom & Truffle Oil Flatbread**

Wild mushrooms, scallions, parmesan, thyme & truffle oil -14

**Pepperoni Flatbread - 12**

**Cheese Flatbread - 12**

**Desserts****Molten Chocolate Cake**

Served with vanilla ice cream - 10

**Bread Pudding**

Brioche soaked in Guinness, mixed with bacon bits & chocolate chips, topped with caramel sauce and served with vanilla ice cream – 10

**Baileys Crème Brulee GF – 10**