EARLY BIRD SPECIAL

Available Sunday– Thursday from 5pm to 7pm 2 Course Dinner & a Glass of House Wine - €30 per person

Starter

HOMEMADE SOUP OF THE DAY Served with homemade Bread (ask your server for details) 1, 5, 7, 8, 12

GOATS CHEESE SALAD Kevin Wallace leaves, roasted vegetables, cherry tomato sliced apple house dressing 1, 7, 8, 12, 13, 14

STRAND CHICKEN WINGS choice of hot sauce or BBQ sauce served with blue cheese dip 1, 7, 8, 12, 14

ROASTED VEGETABLE ARANCINI Kevin Wallace Local Organic Leaves with Wild Garlic Mayo 1, 7, 8, 14



Add Dessert €9.00

CHOCOLATE BROWNIE

Served with Chocolate Sauce & Vanilla Ice Cream

1,7,8,9

WARM APPLE & CINNAMON CRUMBLE

Served with Vanilla Ice Cream

1, 7, 8, 9

Selection of Ice Cream

Ask server for details

1, 7, 8, 9

Main

CHARGRILLED SUPREME OF CHICKEN black pudding potato cake, seasonal vegetables, red wine jus 5,8,12

TIKKA MASALA Steamed rice & Garlic Naan 1, 7, 8, 12, 14



ATLANTIC SALMON stir fry vegetables, egg noodles, pickle ginger, sesame dressing 5, 8, 12, 14

GLAZED BELLY OF PORK Mustard Mashed Potato, Seasonal Roast vegetables & Red Wine Jus *8, 12, 14*

To Refill the Batteries (not included)

AMERICANO	€4.00
DECAF COFFEE	€3.50
ESPRESSO	€3.50
DOUBLE ESPRESSO	£3.50
МОСНА	€4.00
МАССНІАТО	€4.00
CAPPUCCINO	€4.00
FLAT WHITE	€4.30
LATTE	
SELECTION OF TEAS	€3.50

Vegan

Gluten Free

Dairy Free

1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg 8 Lactose 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard

We handle multiple food allergen ingredients in our kitchen and while we make every effort to prevent cross contamination during prep and service we cannot guarantee the complete absence or allergens. If you suffer from severe food allergies, please let your server know and we can discuss further requirements.