

Bar Menu

Starters

- Todays Homemade Soup (D, C) €5.50
Served with Homemade Treacle and Walnut Bread (G,N)
- Southern Style Chicken Wings €7.60
Ginger, Garlic and Sweet Chilli Marinated Fresh Chicken served with Celery Sticks and Creamy Blue Cheese Dip (C,X,M)
- Crunchy Melting Brie €6.50
Fried Wedges of Brie Coated in Breadcrumbs served with a Chilli Jam sauce (G, D, E, M)
- Crispy Duck and Vegetable Spring Roll €6.50
Tender Duck Breast and Crispy Vegetables Wrapped In Spring Roll Pastry with a Bbq Hoisin Sauce (P, N, G, Ss, Sb, C, E, and D, M, X)
- Classic Chicken Caesar Salad Starter €8.00 Main €12.00
Chicken Strips with Garlic Croutons, Bacon Lardons on a Seasonal Lettuce Nest with Homemade Caesar Dressing (G, D, N,X)
- Spicy Pulled Pork Nachos Starter €9.95 Main €13.00
Slow Roasted BBQ Pork on A Bed of Crisp Tortillas topped with Guacamole, Tomato Salsa and Melted Cheddar (G, C, D, X, M)

Main Courses

From the Wok

- Chicken Chow Mein €15.50
Battered Chicken Chunks, Stir Fried Vegetables Tossed in a House Made Soya and Chilli Sauce with Egg Noodles: (Sb, G, X, Ss,C)
- Madras Chicken Curry €15.50
Succulent Chicken Strips & Oriental Vegetables in a Mild Creamy Curry sauce with Steamed Rice and Crisp Poppadum (G, D, M, and C)

From the Grill

- Prime Irish 10oz Sirloin Steak €24.50
Cooked to your liking Served with Grilled Portobello Mushroom and Crispy Onion, Choice of Homemade Sauce: (Creamy Pepper, Red Wine Jus or Garlic Butter) (C, D, and G,M) (Please allow 20 minutes for 'well done')

Allergen Index

C- Celery, G – Gluten/Wheat, Cr – Crustaceans, E-Eggs, F-Fish, P-Peanuts, Sb-Soya beans, D-Dairy, M-Mustard, Ss-Sesame Seeds, L-Lupin, Ms-Molluscs, X-Sulphates-Nuts, S-Seeds

Southern Gourmet Beef Burger €16.50
6oz Irish Beef Burger Developed in our kitchen, Served with Hickory Smoked Bacon, Mature Irish Red Cheddar, Fresh Mixed Leaves, Tomato, House made Burger Sauce & topped with Fresh Beer Battered Onion Rings (G, D, M, E)

Buttermilk Southern Fried Chicken Burger €16.50
Buttermilk Marinated Breast of Chicken Coated In a Cajun Crumb with Lettuce, Tomato, Asian Slaw and a Creamy Cajun Dressing on a Toasted Brioche Bap (G, D, X, E, M)

Signature Dishes

Traditional Fish and Chips €16.50
Prime Fillets Of Sustainably Caught Fish of The Day, Prepared In Our Secret Recipe Batter And Served on Twice Cooked Homemade Chunky Chips, Pea Puree & Homemade Tartar Sauce(G,X,M,D,F)

Southern Sharing Platter €12.50
Mixed Basket of Breaded Chicken Goujons, Duck Spring Rolls, Garlic Bread & Pulled Pork Topped Chips (G,D,X,Sb,Ss,E,N)

All our Mains Have a Choice of Creamy Potatoes, Fresh Vegetables, French Fries, House Salad
(House Salads contain Mustard)

Side Orders

Onion Rings (G)	€3.50	Creamed Potato (D)	€3.50
House Salad (M)	€3.50	French Fries (G, X)	€3.50
Steamed Vegetables (X)	€3.50		

Desserts

Death by Chocolate Brownie Served With Vanilla Ice-Cream & Chantilly Cream €5.50
(G, D, X, E, N)

Apple pie Served with Vanilla Ice-Cream & Chantilly Cream €5.50
(G, D, X, E, N)

Selection of Luxurious Ice-Creams with a Berry Compote €5.50
(D, X)

Cheesecake of the Day Served with Berry Compote €5.50
(G, D, X, E, N)

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