



Lunch Menu Served 12pm - 5pm

Brunch

Free Range Scrambled Egg - Soda Bread, Confit Cherry Tomatoes (1a, 3, 12) (Add Connemara Smoked Salmon (4) or Crispy Bacon for €3.50)	€12.50
Roast Andarl Farm Pork Belly - Free Range Fried Eggs, Tournafulla Black Pudding, Confit Tomato, House HP Sauce (1a, 1c, 1d, 3, 6, 9, 10, 12)	€15.50

Sandwiches

Served With Fries & Side Salad, add a Cup of Soup for €2.50

Pear and Brie Tartine - Cornichons, Honey Mustard Dressing (1a, 6, 7, 10, 12)	€15.50
Classic Club Sandwich - Chicken, Bacon, Lettuce, Tomato, Egg, Relish (1a, 3, 7, 9, 12) (GFA)	€15.50
BBQ Beef Brisket Ciabatta - Garlic Aioli, Pickled Cucumber, Rocket (1a, 7, 12) (GFA)	€19.50

Starters & Salads

Soup of the Day - Served with Homemade Soda Bread (1a, 3, 7, 12)	€9.50
Connemara Seafood Chowder - Served with Homemade Soda bread (1a, 4, 9, 12)	€13.50
Whipped Goats Cheese Salad - Blood Orange, Hazelnut, Beetroot (7, 8b, 10, 12) (GFA)	€14.50
Caesar Salad - Garlic & Thyme Croutons, Bacon Lardons, Shaved Parmesan (1a, 3, 4, 7, 10, 12) (GFA)	€12.50
Salad additions (Grilled Chicken Fillet -€4.50 or Tiger Prawns -€5.50 or Vegan Feta -€3.50)	

Main Course

Gilligan's Beef Burger - Caramelised Onions, Aged Cheddar, Pickles, Aioli (1a, 3, 7, 10, 12) (GFA)	€23.50
Traditional Fish & Chips - Lemon, Mushy Peas, Tartare Sauce (3, 4, 7, 12)	€24.50
Chicken Escalope - Breaded Fillet, Potato & Spring Onion Salad, Garlic Mayo, Sauce Gribiche (1a, 3, 7, 10, 12)	€21.50
Vegetarian Lentil Curry - Couscous, Tzatziki, Rice cracker (1a, 3, 7, 9, 12) (GFA)	€22.50
10oz Rib-Eye - Served With Vine Tomato, King Oyster Mushroom & Pont Neuf Chips (12), Garlic Butter (7, 12) or Peppercorn Sauce (7, 9, 12)	€48.50

Sides

Fries, Wild Garlic Potatoes, Mashed Potato (7), Seasonal Greens, Mixed Salad (12)	€6.50
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Menu Allergen Codes for your information

1. Cereals Containing Gluten, 1a wheat, 1b Rye, 1c Barley, 1d Oats 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soya, 7. Milk, 8. Nuts 8a Almond, 8b hazelnut, 8c Walnuts, 8d Cashews, 8e Pecan nuts, 8f Brazil, 8g Pistachio, 8h Macadamia 8i Pine nuts 9. Celery 10. Mustard, 11. Sesame Seeds 12. Sulphur Dioxide & Sulphites. 13. Lupin 14. Molluscs (GFA)-Gluten Free Available