

**Dinner Menu Served 5pm - 9:30pm**

<b>Soup of the Day</b> – Homemade Brown Bread (1a,1d,3,7,12)	<b>€ 8.00</b>
<b>Chorizo Garlic Prawns</b> - Toasted Ciabatta, Wild Garlic, Chilli (1a,2,7,12)	<b>€ 13.00</b>
<b>Goat Cheese Bon Bon</b> - Beetroot & Peanut Salsa, Micro Salad (1a,3,7,8,12)	<b>€ 10.50</b>
<b>Tempura Monkfish Taco</b> - Red Cabbage Chilli Slaw, Pickled Red Onion, Avocado, Lime Sour (4,7,12)	<b>€ 12.50</b>
<b>Toonsbridge Burrata</b> - Pickled Courgette, Confit Tomato, Basil Pesto, Balsamic Glaze, Smoked Almonds (7,8a,10,12)	<b>€ 12.50</b>
<b>Ham Hock Arancini</b> - Pea Purée, Mint (1a,3,7,12)	<b>€ 11.50</b>
<b>Gilligan's Beef Burger</b> – Roast Garlic Herb Mayo, Caramelised Onions, Hegarty Aged Cheddar, Gem lettuce, Black Sesame Bun (1a,3,6,7,11,12)	<b>€ 22.50</b>
<b>Fish and Chips</b> - Fish of the Day, Tartar Sauce, Lemon, Fries (3,4,12)	<b>€ 23.50</b>
<b>Supreme of Chicken</b> - Cream Cheese & Basil Stuffing, Sweet Potato Gnocchi, Crispy Kale, Mushroom, Chicken Jus (3,7,9,10,12)	<b>€ 24.50</b>
<b>Seabass</b> - Boxyt, Tenderstem, Capers Lemon Beurre Blanc (4,7,12)	<b>€ 27.00</b>
<b>10 oz Hereford Sirlion Steak</b> - Onion Puree, Wild Mushrooms, Pont Neuf Potato (1a,3,7,12) Sause Selection: Bearnaise (3,7,12), Garlic Butter (7,12) or Pepper (7,8,12)	<b>€ 38.00</b>
<b>Lamb Shank</b> - Leek Mash, Glazed Carrots, Rosemary Jus (7,9,7,10,12)	<b>€ 26.50</b>
<b>Orzo</b> - Roast Tomato, Courgette, Spinach, Red Pepper Pesto (1a,12)	<b>€ 22.50</b>
<b>Sides:</b> Buttermilk Onion Rings (1a,7)    Green Salad (10,12)    Fries (10,12)    New Potatoes (7)    Mash (7)	<b>€ 6.50 each</b>

**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 and Sulphites, 13. Lupin 14. Molluscs