Starters

**Homemade Soup of the day**  €5.95
(Please ask you server for allergens)

**BBQ Chicken Wings**  €8.95
Red chilli & ginger marinated chicken wings
Served in Asian BBQ sauce, sesame seeds, celery
(Allergens: 6 Wheat, 8, 10, 12)

**Smoked Salmon & Crab Salad**  €9.50
Pickled cucumber, beetroot tartar, pomegranate
(Allergens: 1, 2 Crab, 3 Salmon, 9, 13)

**Tomato Bruschetta**  €8.20
Italian garlic bread with diced tomatoes, red onion
Basil pesto, balsamic reduction
(Allergens: 4 Pine nuts, 6 Wheat, Rye, Barley 7, 9 Sulphites)

**Goats cheese Tartlet**  €8.95
Warm goats cheese tart, caramelized red onion,
Sundried tomato on dressed summer leaves
(Allergens: 6 Wheat, 7)

Main Courses

**Malaysian Nasi Goreng**  €15.95
Garlic fried rice with shrimp, chicken, bean
Sprouts, roasted sesame oil and prawn crackers
(Allergens: 1, 2 Oysters, 3, 4, 5, 6 Wheat, 7, 8, 10, 11)

**Best Ever Curry**  €16.95
Strips of chicken, cooked in a turmeric and coconut
Curry sauce, aromatic herbs served with basmati rice
(Allergens: 6 Wheat, 8, 12)

**Cajun Chicken Burger**  €16.95
8oz Cajun chicken breast burger in a brioche bun,
Bacon, Dubliner Cheddar Cheese, crispy onions,
Paprika mayo, serve with twice cooked Jenga chips
(Allergens: 6 Wheat, 7, 10, 11, 13)

**Vegan Thai Green Curry**  €14.95
Coriander scented coconut curry with tofu, cherry tomato
Bell peppers, green beans served with basmati rice
(Allergens: 6 Wheat, 8, 12)

**Rib Eye Steak**  - Please allow 25 minutes  €25.95
Chargrilled 8oz Irish Rib eye steak, gratin potatoes,
Bouquet of vegetables, sauteed onions & mushrooms,
Pepper Sauce/ Garlic butter
(Allergens: 7 Cheese, Milk, Butter, 12, 13)

Please note all allergens are present within the kitchen
Allergens: 1 – Crustaceans, 2 – Molluscs, 3 – Fish, 4 –Peanuts, 5 –Nuts, 6 –Cereals,
7 –Milk/Lactose, 8 –Soybeans, 9 – Sulphur Dioxide & Sulphites, 10 –Sesame,
11 – Eggs, 12 – Celery, 13 – Mustard, 14 – Lupin.
OUR BEEF IS 100% IRISH AND FULLY TRACEABLE
Some of our herbs are freshly grown in our herb garden
### Warm Chili Glazed Thai Beef Salad
Marinated Irish beef cooked with chilli and garlic.
Served with cucumber, red onion, cherry tomato, Pineapple, crispy wontons
(Allergens: 4 Peanuts, 6 Wheat, 8, 10, 11)

### Traditional Fish & Chips
Cod fillet coated in a light tempura batter made with Irish Spring water, with tartar sauce, with Bord Bia Approved Irish eggs, twice cooked Jenga chips
Finished with lemon wedge
(Allergens: 1, 3, 6 Wheat, 7, 11)

### Certified Irish Black Angus Burger
8oz Irish Beef Burger in a brioche bun, jalapeno relish, Streaky smoked bacon, Aged Dubliner Cheddar Cheese, Crispy onions serve with twice cooked Jenga chips
(Allergens: 6 Wheat, 7, 10, 11, 13)

### Penne Chicken Arrabiatta
Chicken breast, Italian sausage, roast mix peppers Bound in a light arrabiatta sauce.
Served with garlic bread
(Allergens: 6 Wheat, 7, 9, 12)

### Moroccan Spiced Salmon
Lightly spiced Salmon, Mediterranean ragu, asparagus Tomato & mint couscous, lemon yoghurt sauce
(Allergens: 3 Salmon, 6 Wheat, 7)

### Indonesian Mee Goreng
Wok fried egg noodles with king prawns, hot chilli sauce Bok choi, bean sprouts, cherry tomatoes
(Allergens: 1 & 2 Prawns, 6 Wheat, 8, 10, 11)

### Desserts

#### Mint Chocolate & Vanilla Ice Cream, Wafer Basket
€6.95
(Allergens: 6 Wheat, 7, 11)

#### Strawberry & red velvet cheese cake
€6.95
(Allergens: 6 Wheat, 7, 11)

#### Clayton Dessert Plate
€8.95
Sicilian Lemon Tart, Triple Chocolate Mousse, Salted Caramel Profiteroles
(Allergens: 6 Wheat, 7, 8, 11)

#### Vegan & Gluten Free Chocolate & Coconut Tart
€6.95
(Allergens: 5 Almonds, 8)