



# Dinner & Traditional Irish Show Set Evening Menu



2 course dinner €27.50

3 course dinner €32

## Starters

Homemade Soup of the Day (GF)  
with Our Famous Brown Soda Bread

Oliver Plunkett Seafood Chowder (GF)  
with Our Famous Brown Soda Bread

Chicken Wings (GF)  
served with Celery & Cashel Blue Cheese Dip  
Served BBQ, Mild (Medium) or Wild (Very Hot)

Calamari  
Deep Fried Calamari served with a Lemon Pepper  
Seasoning, Herb Mayo and a Seasonal Salad

## Mains

Fish 'N' Chips  
Battered Kenmare Haddock from Gulfstream  
Fish Company with Hand Cut Fries,  
Mushy Peas & Tartar Sauce  
Suggested Pairing: Rockshore

Bacon & Cabbage  
Roast Loin of Irish Bacon served on a Bed of  
Creamy Mash with Cabbage & Parsley Sauce  
Suggested Pairing: Smithwick's Red Ale

Beef & Guinness Pie  
Slow cooked Irish Beef in a Guinness Stout sauce  
with mixed Root Vegetables, topped with Creamy  
Mash. Served with a side of seasonal Vegetables  
Suggested Pairing: Guinness

Irish Stew (GF)  
Irish Lamb slow cooked with Potatoes, Selection  
of Fresh Vegetables with Thyme & Arbutus Bread  
Suggested Pairing: Smithwick's Blonde Ale

Beef Burger (GF option available)  
Twomey's Hand Pressed 8oz Beef Burger with  
Bandon Vale Cheddar on a Gourmet Bap with  
Lettuce, Tomato, Red Onion, & Wholegrain  
Mustard Mayonnaise served with Hand Cut Fries  
Suggested Pairing: Hop House 13

Vegetarian Curry (GF)  
Butternut Squash, Peppers, Courgette, Chickpea,  
Carrots in a Coconut and Coriander Sauce  
served with Basmati Rice  
Suggested Pairing: Smithwick's Pale Ale

## Desserts

Traditional Apple Pie

Chocolate & Hazelnut Brownie

Baileys Cheesecake

Vanilla Pana Cotta  
with Wild Berry Compote

Homemade Ice Creams  
Selection of 3 Ice Creams from  
Please ask your server for more details.

All desserts are served with choice  
of cream or ice cream

## Complimentary hot drinks

Choose from Tea or Coffee

## House recommendations

Guinness  
Smithwicks Red Ale  
Smithwicks Pale Ale  
Smithwicks Blonde Ale  
Hop House 13  
Rockshore  
Carlsberg  
Budweiser

**ALLERGENS** Please scan QR Code  
for a full list of  
allergens

All our beef is of  
Irish origin



10% service charge will automatically be applied  
to tables of 10 or more.

We are unable to split bills for tables of 5 or more.

GF = Gluten Free = V = Vegetarian = Vegan