



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 Panna Cotta
with Wild Berry Compote

Homemade Ice Creams
Selection of 3 Ice Creams
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