



Starters

Soup Of The Day

Served With A Freshly Baked Roll (*Please Ask Your Server*) €6.50

Chili Chicken Wings

In A Piri Piri Style Butter, Lime Scented Creme Fraiche, Celery Sticks (7,12) **G.F** €7.50

Smoked Salmon And Cod Brandade Parcel,

Cucumber Jelly, Lemon And Parsley Aioli, Tomato Concass, Nut And Seed Wholemeal Croute, Quail Egg, Olive Tapenade, Frisee Salad (3,4,5,6,7,11,13) €7.35

Bang Bang Chicken Spring Roll,

Roasted Peanuts, Satay Sauce & Curried Salad (4,6,7,11) €7.85

Marinated Parisienne of Melon

Served With Exotic Fruit Sorbet, Orange & Ginger Syrup €6.50

The Smokin Butcher

Award Winning Local Smoked Black Pudding With Crisp Pork Belly, Apple, Celeriac & Radish Salad, Apple Gel (6,7,8,9,12,13) €7.20

All beef served on the premises originates from Ireland

Allergen index. No1-Shellfish. No 2-Molluscs. No 3-Fish. No4-Peanuts. No5-Nuts. No6-Cereal containing gluten. No7-Milk/milk products. No8-Soya. No9-Sulphur Dioxide. No10-Sesame seeds. No11-Egg. No12-Celery and Celeriac. No13-Mustard. No14- Lupin





Steaks

- 8oz Fillet Steak €30.70
10oz Rib Eye Steak €30.50
28 Day Dry Aged 8oz Sirloin Steak €25.50

All Steaks Served With Potato Gratin, Flat Cap Mushroom,
Saute Onion And Pepper Sauce
(7,9,12,13) G.F

Mains

Chicken Supreme,

With a Smoked Bacon & Onion Duchess Potato, Salt Bake Rainbow Carrots, Smoked Black Pudding, Pulled Chicken & Garlic Fritter (6,7,11) €19.95

Barbary Duck Breast

With Pistachio And Confit Leg Croquette, Cepe Potato Cake, Beetroot Jam, Port And Chocolate Jus, Mulled Wine Infused Blackberries (5,6,7,11,12,13) €25.50

Beef Burger

With Ballymaloe Rocket Relish Brioche Bap And Homemade Chips (6,7,11,12,13) €16.50

Corn Breaded Chicken Burger

Garlic And Chipotle Mayonnaise Brioche Bap And Homemade Chips (6,7,11,12,13) €16.50

Slow Roast Lamb Rump,

Dauphinoise Potato, Roast Vegetables And Rosemary Salt (7,12) €25.00

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Tomato, Vegetable & Bean Stew

With Rostii Potato, Spinach And Asparagus Frittata Pesto Salad (11,12) €17.50

Poached Hake

With Glazed Salsify, Cauliflower Puree, Confit Baby Potatoes and a Mussel & Citrus Veloute with Seaweed Cracker (2,3,7,9) G.F €23.50

Sides

Onion Rings. (6,13) €3.00

Home Cooked Cajun Chips. €3.75

Home Cooked Chunky Chips €3.50

Potato Wedges (6) €3.50

Creamy Mash Potato. (7) €3.00

Sweet Potato Fries € 4.00

Seasonal Vegetables €3.00

Side Salad. (13) €3.00

Garlic Bread. (6,7) €3.50

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TIME
BAR & RESTAURANT

Dessert

Cheesecake of the Day

With A Fruit Coulis (6,7,8,11) €5.85

Fresh Cream Filled Profiteroles

With Chocolate Sauce (6,7,8,11) €5.75

Warm Apple Crumble

With Vanilla Ice Cream (6,7,) €5.75

Warm Chocolate Fondant

With Honeycomb Ice-Cream (6,7,8,11) €6.15

Salted Caramel Rocky Road Brownie

With Honeycomb Ice-Cream (6,7,11) €6.15

Trio of Ice-Cream

Threes Scoops Of Ice-Cream with A Choice Of Honeycomb, Vanilla, Strawberry And Chocolate
(7,11) €5.50

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