

RESTAURANT & BAR

#### Meat Feast Pizza €17.50

Homemade Tomato Sauce, Creamy Mozzarella, Sliced pepperoni, Cajun Chicken, Diced Chorizo, Red Onion, Chili Flakes (1,7,9,10)

# Margherita Pizza €16

Homemade Tomato Sauce, Creamy Mozzarella, Semi Blanched Tomatoes and Rocket leaves (1,7,10)

# Tagliatelle Pasta (V) €16

Bound in a White Wine Cream with Leek,
Paris Brown Mushroom, Semi Blanched Tomato
Finished with Spinach and Garlic Bread (1,3,7,9,10,12)

#### Chicken or Beef Sizzlers €17

Tender Marinated Cajun Chicken Strips or Cajun Beef Strips, with Stir Fried Mediterranean Vegetables served in a Sweet Cajun & Aromatic Chilli Sauce (1,6,9,12)
Served with Chips or Rice.

Vegetarian Option Available €15

#### Slow Braised Beef €20

Served in Yorkshire pudding with Creamed Potato Vegetables & Roast Gravy (1,3,7,9,12)

# **Side Orders**

Golden Fried Chips (7,12) €3.50

Seasoned Potato Wedges (7,12) €3.50

Buttered Baby Potatoes (7) €3.50

Fresh Seasonal Buttered Vegetables (7) €3.50

Viking House Salad Lettuce, Tomato Peppers, Onion, Honey & Mustard Dressing (10) €3.50

#### Desserts

Homemade Apple Sponge €6.50

Served with custard & fresh cream (1, 3, 7, 8)

Wooden Pestle Trifle €6.50 (1, 3, 7, 8)

Banoffee Sable €6.50

Finished with Toasted Almonds (1, 3, 7, 8)

Warm Chocolate Fudge Cake €6.50

Served with Chocolate Sauce (1, 3, 7, 8)

Americano €3.00
Café Latte €3.40
Espresso €3.00
Double Espresso €5.50
Cappuccino €3.40
Flat White €3.20
Tea €3.00
Herbal Tea €3.10

Irish Coffee €6.70
Baileys Coffee €6.70
French Coffee €6.70
Calypso Coffee €6.70



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# **Starters**

# Homemade Soup of the Day €6

Fresh Cream Soup of the Day served with Guinness Brown Bread (1,7,9) (V)

# Crunchy Tofu Salad (VG) €8

Asian Style Salad, Mixed Leaves, with a Garlic Soy Dressing. Finished with Sprigs of Coriander, Mint & Toasted Cashews (1,7,9)

# Italian Style Bruschetta (V) €9

Topped with Semi Dried Tomatoes, Roasted Red Pepper, Mozzarella & Rocket, Pesto & Balsamic Reduction (1,7,8,9,12)

# Fried Chicken Wings €9

Locally produced Chicken Wings, Tossed in Franks Buffalo Sauce, Toasted Sesame Seeds, Carrot & Celery Sticks with Blue Cheese Dip (7,9,12)

# 8oz Sirloin Steak €27 (€7 Supplement on package)

Irish Angus Sirloin Beef Steak Cooked to your liking, Served with Sauté Button Mushrooms & Onions, and Golden Fried Chips served with Peppercorn Sauce or Garlic Butter (7,9,12)

# 8oz Irish Beef Burger €17

Irish Angus Beef Burger with Bacon, Smoked Cheese, Jalapenos, with Chorizo Jam, Served with Golden Fried Chips (1,7, 10, 12)

# Battered Fillet of Haddock €17

Golden Fried Battered Fillet of Atlantic Haddock Served with Sweet Pea & Mint Purée, Tartare Sauce & Golden Fried Chips (1,2,9,14)

# Creamy Seafood & Shellfish Chowder €10 Served with Guinness Brown Bread (2,4,7,9,12,14) (C)

#### Smoked Salmon & Prawn Salad €12

With Baby Leaves, Sun Blanched Tomatoes, Red Onion & Drizzled with a Piquant Sauce (2,3,4,9,10,12,14)

# Cajun Chicken & Bacon Caesar Style Salad (Starter Size) €10 (Main Course Size) €15

Tender strips of Cajun Chicken and Bacon Lardons, Cherry Tomato, Parmesan Cheese, homemade herb croutons served on a bed of Fresh Baby Gem Lettuce bound with Caesar Dressing (1,3,5,6,7,10,12)

# **Main Course**

#### **Buttermilk Chicken Burger €17**

Succulent Breast of Chicken, Bacon, Smoked Cheese, Jalapenos with Chorizo Jam Served with Golden Fried Chips (1, 3, 7,9,10,12)

# Homemade Thai Green Curry €17 Chicken, Green Beans and Red Onion

in a Green Curry Sauce.

Served with a choice of Chips or Rice
(1, 6, 7,8,9,12)

Replace Chicken with Prawns and Hake €4 extra

Vegan option available with

Potato, Tofu and Chickpeas (6)

# Grilled Fillet of Hake €21

Fillet of Hake, Chorizo, Prawns & Baby Potato, Finished with Leaf Spinach & garnished with a Roasted Lemon Wedge (2,4,7,9,12,14) (C)

#### All our Beef Products are Irish.

The numbers below list the allergens that are contained in dishes above. 1-Cereals Containing Gluten 2- Crustaceans 3-Egg 4-Fish 5 – Peanuts 6- Soybeans 7-Milk (including lactose) 8-Nuts 9-Celery 10-Mustard 11-Sesame Seeds 12-Sulphur Dioxide 13-Lupin 14-Molluscs