



SUNDAY SET MENU

3 Course €24.50/pp
(Sunday 12-7pm)
Bookings only

STARTERS

Soup of the Day

Fresh Homemade Soup Served with our own Brown Bread
{1,7,8,11}

Fresh Fried Calamari

*Black Pepper Style Calamari, with Spicy Chilli -Garlic-Soya Dip,
Garlic Mayo, Lime Wedge {1,6,7,12,14}*
Gluten free option available

Caesar Salad

*Cos lettuce, Crispy Bacon, Croutons and Parmesan Cheese,
Foley's Caesar Dressing {1,3,4,7,12}*

Golden Fried Breaded Garlic Mushrooms

*Marinated Mushrooms in Garlic Breaded and Deep Fried.
Served with Garlic Mayo and Salad {1,3,7,10}*

MAINS

Roast Beef

Roast striploin of beef, champ mash, locally sourced honey roasted vegetables, roast potato, and homemade gravy

Darne of Salmon

Pan fried fresh Salmon, champ mash, asparagus, broccoli and homemade hollandaise sauce

Grilled Chicken Fillet

Champ mash, locally sourced honey roasted vegetables and pink peppercorn sauce {7,9,12}

Fish and Chips

*Crispy Beer Battered Hake, Minted Peas, Chips, Salad,
Lemon wedge {1,3,4,10,12}*

10oz Striploin Steak (€5 Supplement)

Steak, Fried Mushrooms, Fried Onions, Whisky Pink Peppercorn Sauce, Chips {7,12}

Spicy Chicken Curry

Steamed Chicken Fillet, Basmati Rice in our Signature Spicy Curry Sauce, with Naan Bread & Chips {1,7,12}

Thai Green Curry

*Courgette, Peppers, Sugar Snaps, Coconut Milk,
Coriander, Garlic, Chickpeas, Basmati Rice, Chips {6,9,12}*
(Add Chicken)

Irish Spaghetti Carbonara

Spaghetti, Mushrooms, Crispy Bacon, Parmesan Cream Sauce, Fresh Parmesan Shavings {1,7,12}

We would like to apologise in advance but we are unable to split group bills. Thank you for your cooperation.

Allergens: 1 - Cereals containing gluten, 2 – Crustaceans, 3 – Eggs, 4 – Fish, 5 – Peanuts, 6 – Soybeans, 7 – Milk, 8 – Nuts, 9 – Celery, 10 – Mustard, 11 - Sesame Seeds, 12 - Sulphur Dioxide & Sulphites, 13 – Lupin, 14 – Molluscs

If you need more assistance with allergens please let your server know