

# chapter 16

## Sample Lunch Menu

2 Course T&C €22.95

3 Courses T&C €24.95

for parties of 10 or more

### Starters

**soup of the day**, a choice of our vegetable or chef's special (v)

**garlic mushrooms**, golden crumbed mushrooms, garlic aioli, mixed leaves (v)

**silken hot 'n' spicy wings**, blue cheese dip & celery batons

**cajun chicken caesar**, spiced chicken, bacon lardons, croutons, baby gem, aged parmesan, house caesar dressing

**potted crab**, crab meat dressed with a citrus & chive mayo, avocado mousse & toasted bread

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## Main Courses

**roast prime top rib of beef** gravy, horseradish cream, vegetables & creamed potato

**supreme of chicken** baked supreme on a bed of champ potato, mushroom sauce

**tower burger** crisp streaky bacon, cheddar cheese & onion rings on a brioche bun  
with crisp lettuce and beef tomato, with fries

**beer battered cod fillet**, crisp beer battered fish, mushy peas, fries & tartare sauce

**pan-fried irish salmon**, on a vegetable gratin & bearnaise sauce

**spaghetti carbonara** traditional creamy carbonara sauce  
with crisp pancetta & parmesan cheese

**cajun chicken caesar** spiced chargrilled chicken breast, bacon lardons, croutons, baby gem,  
aged parmesan, house caesar dressing

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## Desserts

**death by chocolate** with fresh cream

**sticky toffee pudding**, vanilla ice-cream

**fresh fruit meringue**

**irish apple tart**, homemade with fresh cream & custard

**joe's selection of ice-cream**

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## Tea / Coffee

**all our beef is 100% irish.**

*please allow 25 mins for well done steaks,*

*& certain dishes, as they are cooked fresh to order.*

*we take every effort to use locally sourced produce & suppliers*

**please be aware that some of our dishes contain allergens.**  
**kindly ask your server for a list of items if required, thank you**

**(v) - vegetarian**

**all bread can be substituted with gluten free option**

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