



chapter 16

Menu

starters

soup of the day - 4.95

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

kilmore quay seafood chowder - 6.95

*selection of fresh, smoked & shelled fish in a white wine & dill cream base
with homemade brown soda bread
(v)(ce)(mu)(cr)(ms)(f)(gf)*

prawn & chorizo skewer - 7.95

*prawn & chorizo skewer with a cucumber & melon salad
(cr)(se)(e)*

goat's cheese & beetroot salad - 6.95

*pistachio crusted goat's cheese on a bed of rocket & beetroot salad, toasted brioche
(v)(gf)(n)*

cajun chicken caesar - 7.95

*cajun spiced crispy chicken, bacon lardons, croutons, baby gem,
aged parmesan, house caesar dressing
(e)*

silken hot 'n' spicy wings - 7.95

*blue cheese dip & celery batons
(c)(gf)(ce)(e)*

potted crab - 6.95

*crab meat dressed with a citrus & chive mayo, avocado mousse & toasted bread
(v)(gf)(ce)*

garlic mushrooms - 6.95

*golden crumbed mushrooms & garlic aioli
(v)(e)(df)*

homemade free-range chicken liver paté - 7.95

toasted bread & cumberland sauce

steaks

6oz centre-cut fillet 22.95

8oz centre-cut fillet 24.95

10oz prime Irish sirloin 22.95

12oz prime Irish ribeye 24.95

*all steaks are cooked to order, accompanied
with house fries, grilled tomato, french fried onions (gf), sautéed mushrooms
& a choice of bearnaise (e), peppercorn (gf), mushroom sauce or garlic butter*

surf your turf with succulent prawns, add extra €5

all our beef is 100% of irish origin

*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

*Our dry aged beef... we source all our fillet, sirloin & ribeye steak from local Irish craft butchers.
They understand the level of quality & consistency that our customers demand.*

fish

pan-fried fillet of seabass - 17.95

*fillet of seabass, on a bed of ratatouille, basil pesto & crispy leeks
(f)(n)*

pan-fried irish salmon - 17.95

*fresh Irish salmon, spiced potatoes, buttered greens, red grape sauce, crisp kale
(f)(gf)*

fresh fillet of cod - 16.95

*pan-fried fillet of fresh cod, green beans, asparagus, warmed quinoa, fennel purée with a chorizo cream
(f)(gf)*

crean's battered cod fillet - 16.95

*crisp crean's beer battered fish, mushy peas, fries & tartare sauce
(f)(gf)(e)*

main courses

supreme of chicken - 15.95

baked supreme on a bed of mushroom orzo, bacon & parmesan bon-bon, roasted red onion & red wine jus

irish daube of beef - 18.95

*slow cooked for 8 hours, parsnip purée, crispy pancetta, wild mushrooms, silver skin onions & red wine jus
(gf)*

crispy half roasted duck - 18.95

*stir-fried vegetables, honey, soya & sesame dressing with egg fried rice
(gf)(e)(se)(sy)(df)*

thai red vegetable curry - 12.95

*spiced thai red vegetable curry, naan bread & our special fried rice
(gf)(e)(+€3 for chicken or €5 for prawns(cr))*

silken 8oz tower burger - 14.95

*served on a brioche bun with lettuce, beef tomato, bacon, cheese & onion rings
(mu)*

spaghetti carbonara - 12.95

traditional creamy carbonara sauce with pancetta & parmesan cheese(+€3 for chicken)

vegetables & sides

french fried onion rings - fries

chef's selection of vegetables

mixed side salad - creamed potato

baby boiled potatoes

*Please note that all our main courses are served with a complete garnish.
As a table you can select a side each to compliment your meal,
or go with the recommendation of your server. (which is always good)
All extra sides are €2.50*

*v-vegetarian
gf-gluten free
f-fish
sy-soy*

*se-sesame
ms-mollusc
mu-mustard
cr-crustacean*

*e-egg
n-nuts
ce-celery
df-dairy free*

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