

chapter 16

Sample Evening Menu

3 Courses T&C €29.95

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

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

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

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
