

Menu



chapter 16

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 mushroom orzo,*

bacon & parmesan bon-bon, roasted red onion & red wine jus

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, *fresh Irish salmon, spiced potatoes, buttered greens, red grape sauce, crisp kale*

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*

dessert

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 of 100% irish origin

please be aware that some of our dishes contain allergens.

we take every effort to use locally sourced produce & suppliers kindly ask your server for a list of items if required, thank you