



Sample Evening Menu

3 Courses T&C €29.95

for parties of 10 or more

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 of pancetta & mushroom stuffed chicken, creamed savoy cabbage, black pudding croquette, 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, creamed chorizo, pea & baby potatoes, parsley oil*

chicken & mushroom spaghetti, *chicken & mushroom bound in a creamy sauce with pancetta, parmesan cheese & toasted bread*

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

10oz sirloin steak, *10oz sirloin steak, cooked to your liking with french fried onions, grilled tomato, your choice of sauce & house fries*

desserts

irish apple tart, *fresh cream & custard*

death by chocolate, *a silken classic with fresh cream*

fruit meringue, *with fresh cream & chocolate sauce*

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

joe's selection of ice-cream

tea / coffee

all our beef is 100% of irish origin

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