

Menu

starters

soup of the day

a choice of our vegetable soup or chef's special of the day ⑥⑦⑨⑫

cajun chicken caesar

cajun spiced crispy chicken, bacon lardons, croutons, baby gem, aged parmesan, house caesar dressing ①③④⑥⑩

silken hot 'n' spicy wings

blue cheese dip & celery batons ⑥⑦⑨

potted crab

crab meat dressed with a citrus & chive mayo, avocado mousse & toasted bread ①②⑥⑩

garlic mushrooms

golden crumbed mushrooms & garlic aioli ①③⑥⑦⑩⑫

main courses

roast top rib of beef, *traditional gravy, horseradish cream, vegetables & creamed potato* ⑥⑦⑨⑫

supreme of chicken, *baked supreme black pudding stuffed chicken, creamed savoy cabbage with pancetta, red wine jus* ①⑥⑦⑩

silken 8oz tower burger, *served on a brioche bun with lettuce, beef tomato, bacon, cheese & onion rings* ①②⑥⑦⑩

beer battered fresh cod, *kildare brewing beer battered fish, mushy peas, fries & tartare sauce* ①③④⑥⑩

pan-fried irish salmon, *fresh Irish salmon, creamed chorizo, pea & baby potatoes, parsley oil* ④⑥⑦⑩

chicken & mushroom spaghetti, *chicken & mushroom bound in a creamy sauce with pancetta, parmesan cheese & toasted bread* ①③⑥⑦⑩

cajun chicken caesar salad, *cajun spiced chicken, bacon lardons, croutons, baby gem, aged parmesan, house caesar dressing* ①③④⑥⑩

desserts

selection of ice-cream

vanilla, chocolate, strawberry or mint chocolate ①③⑦

homemade apple pie

fresh cream & custard ①③⑦

death by chocolate

a silken classic with fresh cream ①③⑦

fruit meringue

a tower of fresh fruit, crisp meringue & fresh cream ③⑦

tea / coffee

all our beef is 100% of irish origin

we take every effort to use locally sourced produce & suppliers

① cereals

② crustaceans

③ eggs

④ fish

⑤ peanuts

⑥ soybeans

⑦ milk

⑧ nuts

⑨ celery

⑩ mustard

⑪ sesame

⑫ sulphites

⑬ lupins

⑭ molluscs

allergens



chapter 16