

# Menu



chapter 16

## starters

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### 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

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**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

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**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**

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**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*