



chapter 16

Menu

starters

soup of the day

a choice of our vegetable soup or chef's special of the day ⑥⑦⑨❶

cajun chicken caesar

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

silken hot 'n' spicy wings

blue cheese dip & celery batons ⑥⑦⑨

garlic mushrooms

golden crumbed mushrooms & garlic aioli ①③⑥⑦⑩❶

smoked salmon & fennel

feta cheese, mixed leaves, orange ①③⑥⑦⑧⑩❶

main courses

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

roast Irish chicken breast, *roast supreme of chicken, creamed savoy cabbage, & pancetta colcannon croquette, red wine jus* ⑦⑨❸

silken 8oz tower burger, *served on a brioche bun with lettuce, beef tomato, bacon, cheese & onion rings* ①②⑥⑦

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

fillet of hake, *pan-fried fresh fish, chorizo & chick pea ragout, rocket pesto* ②④⑥⑦⑨⑫⑭

chicken tagliatelle, *smoked chicken, pancetta, & parmesan in a creamy mushroom sauce, rocket, garlic bread* ①③⑥⑦⑨⑫

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

dessert

selection of ice-cream

vanilla, chocolate, strawberry or mint chocolate ①③⑦

homemade apple pie

fresh cream & custard ①③⑦

sticky toffee pudding

toffee sauce & vanilla ice-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 *gluten*

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