

STARTERS

SOUP OF THE DAY 2/6/8/9	5.95	CHICKEN CAESAR SALAD 2/3/6/8/10/12	7.95
• Served with Guinness bread. Please ask your server for details		• Pan seared chicken strips, baby gem lettuce, croutons, bacon, parmesan, cherry tomato & house dressing	
CHILLI GARLIC KING PRAWNS 1/3/10	8.95	AVAILABLE VEGETARIAN BY REQUEST	
• Marinated king prawns with chili and garlic, served on a radish, tomato & spring onion salad with mango aioli		CHILLI BEEF NACHOS 6/9/12	7.95
SEAFOOD CHOWDER 1/3/6/8/9/12	7.95	• Chilli beef served on paprika nachos topped with cheese & a side of sour cream & home made salsa.	
• Cod, smoked haddock, salmon, mussels in a creamy white wine sauce. Served with homemade Guinness bread		ALSO AVAILABLE VEGAN	
FRESH MUSSELS 1/3/6/8/12	8.95	BEEF LETTUCE CUPS 9/10/11/12	9.95
• With white wine cream sauce & with garlic bread		• Marinated beef strips & stir fry veg served in baby gem lettuce cups	
HOT & SPICY WINGS 6/9/10/11/12	8.95	TOMATO, BASIL & ONION BRUSCHETTA 2/6/8	5.95
• Chicken wings tossed in hot sauce with chives, celery stick & sesame seeds. Served with a sour cream dip		• Diced sundried tomato, red onion, basil pesto & mozzarella served on a toasted sourdough topped with balsamic vinegar. Served with a side salad	

MAINS

FROM THE GRILL

12oz SIRLOIN STEAK 6/12	29.95	FIFTY FIFTY 6/12	22.95
• 100% Irish 28 day aged sirloin served with red onion marmalade, roasted tomato & pepper sauce		• Escalope of chicken, 100% Irish 5oz sirloin, creamy mash, red onion marmalade & pepper sauce	
STEAK SAMBO 2/6/8/9/10/12	18.95	TREEHOUSE STEAK BURGER 2/6/8/9	18.95
• 28 day aged 100% Irish Sirloin steak strips & mozzarella, on toasted ciabatta with mustard mayonnaise & baby gem, topped with red onion marmalade		• Homemade 6oz 100% Irish beef burger (made with sirloin trimmings) with house relish, lettuce, tomato & onion topped with smoked bacon lardons & cheddar on a brioche bun. Served with homemade slaw	

SEAFOOD

FISH OF THE DAY 1/3/6/12		KING PRAWN LINGUINE 1/3/8/12	18.95
• Ask your server for details		• Marinated king prawns, cherry tomato, spring onion, linguini cooked in white wine coriander sauce. Served with garlic bread	
TRADITIONAL BEER BATTERED FISH 2/3/10/12	15.95	THAI RED PRAWN CURRY 1/8/13	17.95
• Beer battered fresh Greencastle haddock served with house salad, tartar sauce & mushy peas		• Fresh prawns with sautee vegetables & chick peas in a Thai style coconut sauce with fragrant basmati rice & naan bread	

CHICKEN

CHICKEN GOUJONS 2/6/8	15.95	THAI RED CHICKEN CURRY 8/13	17.95
• Panko breaded chicken goujons with house salad with a mayocue sauce dip		• Pan seared chicken strips with sauté vegetables in a Thai style coconut sauce with fragrant basmati rice	
CHICKEN CARBONARA 2/6/8/12	15.95	TREEHOUSE CHICKEN BURGER 2/6/8/9/12	16.95
• Pan seared chicken strips, smoked bacon, mushrooms & fettuccine pasta in a white wine cream sauce. Served with garlic bread		• Grilled fajita spiced chicken with baby gem, tomato, red onion, cheese, basil pesto & garlic mayo served on a brioche bun with house slaw	

PLANT BASED

CAULIFLOWER & QUINOA BURGER 8/13	15.95	PLANT-IT FISH FREE GOUJONS 5/8	15.95
• Locally produced plant based patty with lettuce & tomato chutney topped with Violife cheese. Served with a side salad		• Plant based seaweed & vegetable goujons served with salad & mushy peas	
SOUTHERN FRIED PLANT BURGER 5/8	15.95	THAI RED CURRY 8/13	14.95
• Locally produced plant based southern fried fillet with baby gem, tomato, red onion, Violife cheese & tomato relish served on a brioche bun with side salad		• Sautee vegetables & chick peas in a Thai style coconut sauce with fragrant basmati rice & naan bread	

PRICE FOR MAIN COURSE INCLUDES A CHOICE OF SIDE

3.50	SIDES	3.95	SAUCES 1.95
CHUNKY CHIPS		GARLIC POTATOES	PEPPERCORN SAUCE
SKINNY FRIES		SALT & CHILLI CHIPS	ROAST GRAVY
MASHED POTATOES		CHAMP	WHITE WINE CREAM SAUCE
BASMATI RICE			
MIXED LEAF SALAD			
BUTTERED GREENS			

Please inform your server of any allergies or dietary requirements

ALLERGEN GUIDE: 1=CRUSTACEANS 2=EGGS 3=FISH 4=PEANUTS 5=SOYBEANS 6=MILK
7=NUTS 8=GLUTEN 9=CELERY 10=MUSTARD 11=SESAME 12=SULPHITES 13=LUPIN 14=MOLLUSCS