

Chargrill Hereford Beef Burger 23

100% Irish Minced Beef, Brioche Bun

with melted Irish Cheddar,

dry-cured bacon & fries.

(1,3,7,12) (11 on Gluten-Free Option)

Gluten-Free option available - Please ask your Server

Wild Atlantic Risotto 26

Spicy Irish Sausage, Wild Atlantic Prawns,

Crab Claws with Peas, Charred Onion and

Leek cream. (1,2,7,12)

Vegan option available - Please ask your Server

Vegetarian Curry 21.5

Chicken Curry 25

King Prawn Curry 28

Aromatic Vegetable Curry, served

with House Rice and Naan Bread

(1,2,9,10,12)

Gluten-Free & Vegan option available - Please ask your Server

Vegetarian Burger 21.5

With Hummus, Roast Peppers,

Pickled Cucumber and Onions.

DESSERTS

Chocolate Brownie (1,3,7) 8

Apple Pie (1,3,7) 8

Basque Baked Cheesecake 8

(Please ask Server for the Flavour) (3,7)

Rhubarb & Custard Panna Cotta 8

(1,7)

Fruit Meringue 8

(Please ask Server for the Flavour) (3,7,12)

Selection of Ice-cream (3,7) 7

TEAS/COFFEES

Tea (Barry's/Lyon's/Robert Robert's) 2.9

Herbal Tea 3.2

Earl Grey - Green - Peppermint

Camomile - Lemon Ginger & Honey

Americano (7) 3.9

Latte (7) 4.2

Cappuccino (7) 4.2

Espresso/Double Espresso 3.3/4

Flat White (7) 4

Iced (Americano/Latte) 3.9/4.2

Hot Chocolate (6,7) 4.7

Mocha (6,7) 4.8

ALLERGENS:

1 = Cereals containing gluten, 2 = Crustaceans, 3 = Eggs, 4 = Fish,
5 = Peanuts, 6 = Soya, 7 = Milk, 8 = Nuts, 9 = Celery/Celeriac,
10 = Mustard, 11 = Sesame seeds, 12 = Sulphur Dioxide (Sulphites),
13 = Lupin, 14 = Molluscs.

EVENING MENU



GOOSERS

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STARTERS

Soup of the Day  **7.5**
Served With Homemade Soda Bread (1,7,9)

Gluten-Free & Vegan Options available - Please ask your Server

Seafood Chowder **13**

Blend of Fresh Fish in a Creamy Broth
Served with Homemade Soda Bread.
(1,2,4,7,9,12)

Gluten-Free available - Please ask your Server

Chicken Wings **14.5**

House-Marinated Chicken Wings with a
Cheese Dip & Celery Sticks (1,6,7,9,10,12)

Veg Option/Main Course Option available - Please ask your Server

Classic Caesar Salad **13**

Tender Chicken & Crispy Bacon with
Romaine Lettuce, Crunchy Croutons &
Savoury Parmesan.

Tossed in Caesar Dressing (1,2,3,7,10,12)

Gluten-Free Option available - Please ask your Server

Calamari **13.5**

Lightly Coated tender pieces,
deep fried golden on a pickled salad
with a honey, soy, & lemon dressing.
(1,6,11,12,14)

Prawn Pil Pil **14.5**

Leek, Red Pepper, Chorizo, Chilli Oil,
Lemon & White Wine Sauce, served
with Sourdough Bread (1,2,7,12)

Hummus and Toasted Bread **12.5**
(1, 12)

Gluten-Free & Vegan Options available - Please ask your Server

Cigar Wrap with Pulled Pork **15**

Served with mature Cheddar &
yoghurt Dressing (1,6,7,12)

Steamed Mussels **16.5**

Glenbeigh Atlantic Mussels served with
White Wine Sauce (7,12,14)

Main Course Option available (dependent on availability)
- Please ask your Server

SIDES

House Fries (1, 12) **5.5**

Sweet Potato Fries (1, 12) **7**

Mashed Potatoes (7, 12) **5.5**

Seasonal Vegetables (7) **5.5**

Mixed Seasonal Salad **5.5**

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MAINS

Roast Duck **29.5**

Served with an Orange Butter Sauce (7,12)

Supreme of Chicken **28**

Stuffed with 100% Irish Sausage Meat,
Sundried Tomatoes, Olives, Feta Cheese,
Basil, Creamy Rosé Sauce, Potato Wedges
and Broccolini. (1,7,12)

Grilled Salmon **26**

Served creamy Mash Potato, Asparagus
& a White Wine Fish Sauce (4,7,12)

Catch of the Day

Please ask your Server

Grilled Cod **26**

Served with Butterbean Colcannon,
Wilted Greens and Romesco Sauce (4,7,12)

Note: Dependent on availability - Please ask your Server

Traditional Fish & Chips **24**

In Ale Batter, Mushy Peas, Fries &
Tartar Sauce (1,3,4,10,12)

Short Beef Ribs **28**

Slow-Braised Beef Ribs, with creamy
Mash, Tenderstem Broccoli, and
Chasseur Gravy (7,12)

Penne Boscaiola **23**

Chicken, Bacon, Mushroom, Oregano,
Basil, Parsley and Blushed Tomato Sauce.
(1,7,12)

Gluten-Free Option available - Please ask your Server

Ribeye Char-Grilled Steak **36**

Fillet Char-Grilled Steak **40**

Prime Irish Steak. Grilled Cherry Vine
Tomatoes, Sautéed Onions, Skin-On Fries,
with Peppercorn, Garlic Butter or
Béarnaise Sauce (1,3,7,12)

**Please Turn Over
for More
Main Courses** 



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