

GOOSERS

BAR & EATING HOUSE

STARTER

Soup Of The Day 7.5

Served with homemade brown soda bread (1, 7, 9)
Gluten-Free & Vegan Options available - please ask Server

Seafood Chowder 13

Blend of fresh fish in a creamy broth
Served with homemade brown bread (1, 2, 4, 7, 9, 12)
Gluten-Free Option available - please ask Server

Chicken Wings 14

House-marinated chicken wings with BBQ or Goosers Buffalo sauce (1, 6, 7, 9, 10, 12)

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 Server

Duck Liver Pâté 13

Served with sourdough bread, salad and a redcurrant reduction (1, 7, 12)
Gluten-Free option available - please ask Server

Sauté Chilli & Tomato Prawns 15.5

Served with garlic and heirloom tomato sauce with warm diamond bread (1, 2, 7, 12)
Gluten-Free option available - please ask Server

Deep-Fried Portobello Mushroom 13

Served with truffle mayonnaise & peanut ragù (1, 3, 5, 7)
Vegan option available - please ask Server

Hummus and Toasted Bread 12.5

(1, 12)
Gluten-Free & Vegan option available - please ask Server

Cigar Wrap with Pulled Pork 14

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

Goosers House Salad 12.5

Pickled beetroot, toasted walnuts, butternut squash and goat's cheese crumble (7, 8, 10, 12)
Gluten-Free & Vegan option available - please ask 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

ALLERGENS:

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

MAIN COURSE

Half Duck 29.5

Served with aubergine, roast potatoes, pak choi, miso & orange jus (6, 7, 12)
Gluten-Free Option available - please ask Server

Roast Chicken Supreme 24.5

With potato fondant, baby rainbow carrots, cauliflower & Madras purée (7, 12)
Gluten-Free Option available - please ask Server

Grilled Salmon 26

Served with with Creamy Mashed Potato, Asparagus & White Wine Fish Sauce (4, 7, 12)

Grilled Cod 26

Served with chorizo, baby potatoes & white bean cassoulet, warm diamond bread (1, 4, 12)
Gluten-Free Option available - please ask Server

Lamb Shank 28.5

Served with creamy mashed potato & Bourguignonne sauce (7, 12)
Gluten-Free Option available - please ask Server

Pappardelle with Scampi 25

Served with Fresh Italian Tomato Sauce & Crispy Courgettes. (1, 2, 3, 6, 7, 10, 12)

Fusilli with Creamy Kale Pesto 23

Served with Cashel Blue cheese crumble & toasted walnuts (1, 6, 7, 8)
Vegan option available - please ask Server

Ribeye Char-Grilled Steak 36

Fillet Char-Grilled Steak 40

Prime Irish Steak. Served with an Onion Ring and Sautéed Mushrooms and Onions, Skin On Fries, with Peppercorn, Garlic Butter or Bearnaise Sauce (1, 3, 7, 12)
Gluten-Free Option available - Please ask Server

Traditional Fish & Chips 23

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

Chargrill Hereford Beef Burger 19.5

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 Server

Vegetarian Curry  21.5

Aromatic Vegetarian Curry, served with House Rice and Naan Bread (1, 9, 10, 12)
Gluten-Free & Vegan option available - please ask Server

Goosers House Salad - Main Course 19

Pickled Beetroot, Toasted Walnuts, Butternut Squash, and Goats Cheese Crumble (1, 7, 8, 12)
Gluten-Free & Vegan option available - please ask Server