



--Lunch Menu--

SEASONAL SOUP Guinness Bread

SANDWICH SPECIAL - see blackboard

ATLANTIC SEAFOOD BISQUE

Tomato Brandy Cream, Clams, Mussels,
Guinness Bread (1,3,5,6,7,12) **13.5**

DOONBEG CRAB Apple & Lime

on Guinness Bread, Pickles, Salad
(1,2,3,6,12,13,14) **26.5**

BURREN BEEF BURGER Mozzarella,
Smoky Tomato Pesto, Gherkins, Fresh-cut
Chips & Salad (1,2,3,12,13) **22.5**

FISH & CHIPS Local Wild Catch of Day
in Gluten free Batter, Minted Peas, Tartare,
Curry Sauce, Fresh-cut Chips (2,5,13,14) **23**

VEGGIE DAHL Seasonal Veg, Basmati
Rice, Fried Toonsbridge Halloumi, Roast
Nut Dukkah (1,2,3,4,10,12) **19.5**

LINGUINE VONGOLE
fresh Clams, Mussels, White Wine, Parsley,
Chilli, Lemon, Garlic (2,3,7,14) **24.5**

Sides

Bowl of Chips €6

Moyhill Farm Salad €6

Portion Guinness Bread (1, 3, 14) €2.5

Allergens: 1. Milk, 2. Eggs, 3. Gluten (wheat, rye, barley, oats), 4. Nuts, 5. Fish, 6. Crustaceans, 7. Molluscs, 8. Peanuts, 9. Soybeans (Soya), 10. Sesame, 11. Lupin, 12. Celery, 13. Mustard, 14. Sulphites (Sulphur dioxide)

--Blackboard Specials & Desserts--

Coffee, Teas, Hot Drinks

Americano 3.6

Flat White 3.8

Cappuccino 3.9

Latte 4

Mocha 4.8

Espresso S. 3.3 D 3.5

Barry's Tea 3.2

Herbal Tea 3.5

Hot Chocolate 4.9

Oat Chai 4.5

Apple Farm Juice 4.3

All About Kombucha 4.9