EARLYBIRD

-AVAILABLE FROM 3PM ONWARDS-

Selection of sandwiches

Available with filling of your choice. (Toasted sandwich additional 0.80cent) Gluten free sandwiches available

Steak ciabatta

5oz sirloin steak, toasted garlic ciabatta with sauteed onions, mushrooms, purple slaw, mozzarella cheese. Served with French fries (1a,5,6,10,11,13)

Chicken Caesar wrap

Strips of chicken & bacon with parmesan cheese, cos lettuce, cherry tomatoes and Caesar dressing. Served with French fries (1a,5,6,10,13)

Traditional fish & chips

Please ask your server, served with chips, mushy peas and tartare sauce (1a,2,5,6,13)

Today's specials

Served with vegetables and potatoes. Please ask your server for today's specials (allergens change daily)

Catch of the day

Served with vegetables and potatoes. Please ask your server for catch of the day (allergens change daily)

STARTERS

-AVAILABLE FROM 4PM ONWARDS-

Tomato bruschetta

Tomato, garlic and red pepper bruschetta with parmesan shavings, organic leaf salad & balsamic drizzle (1a,5,6,10)

Golden fried mushrooms

With garlic & chive mayo dip and salad garnish (1a,5,6,10)

Loaded potato crunchies

Topped with crispy bacon bits and cheddar cheese served with barbeque mayonnaise (5,6,10)

Chicken wings

Marinated chicken wings with sweet chilli mayo dip and seasonal salad garnish (5,6,10)

Abbey summer salad

Millfarm organic leaves with diced beetroot, crumbled feta, sundried tomato topped with roasted walnuts, balsamic dressing (6,9,12)

Soup of the day

Please ask your server, served with brown bread or white roll (1a,5,6,7,9,11)

Allergens: (1) Gluten (1a) Wheat (1b) Oats (1c) Barley (2) Fish (3) Molluscs (4) Crustaceans (5) Eggs (6) Milk (7) Nuts (8) Peanuts (9) Celery (10) Mustard (11) Sesame (12) Soya (13) Sulphites (14) Lupin

MAINS

Barbeque pork ribs

Baby back pork ribs, purple slaw, buttered corn on the cob (5,6,10,11)

Lemon chicken fettucine

Sauteed lemon marinated chicken strips in a cream and white wine reduction, tossed with fettucine pasta and tender stem broccoli, served with garlic bread (1a,5,6,13)

Cajun chicken burger

Cajun scented chicken fillet in a toasted burger bun, garlic mayo, lettuce, tomato and sweet chilli sauce, served with French fries (1a,5,6,10,11,13)

Abbey beef burger

Castlemaine farm beef burger in a brioche bun with bacon and cheese, dill mayonnaise, salad and onion ring served with French fries (1a,5,6,10,11,13)

Sirloin steak

Grilled "Joe Campbells" 10 oz sirloin steak, mushroom & onion ragout and peppercorn sauce, served with French fries (1a,5,6,10,12,13))

Sweet potato falafels

On a vegetable noodle salad tossed in an Asian dressing (1a,5,11,12,13)

Sides

French fries (1a,1b,13)

Potato and vegetables (6,13)

Tempura onion rings (1a,13)

Garlic dip (5,10)

Gide salad (5,10)

Garlic bread (1a,6,10)

Garlic bread with cheese (1a,6,10)

Sauteed onions & mushrooms (6)



Children Under 12 years

Children's joint of the day with vegetables and potatoes (6,13)

Mini beef burger (1a,5,6,10,11,13)

Deep-fried chicken goujons (1a,1c,5,6,13)

Sausages (1a,10,13)

*Served with a choice of French fries or potatoes

Penne pasta with tomato sauce (1a,6,9)

Vanilla ice cream with chocolate sauce (1a,6)

Warm chocolate muffin with ice cream (1a,5,6)

Prince & Princess Meal Deal

Under 12's-

Half soup of the day (1a,6,13)

With bread roll

Glass of orange or apple juice

Melon platter with fruit coulis

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Kids pizza (margherita or pepperoni) with chips (1a,6,9)

Chicken goujons & chips (1a,1c,5,6,13)

Sausage & chips (1a,10,13)

Kids joint of the day with veg & potatoes

(6,13)

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Strawberry jelly & Ice cream (1a,6)

All our menu items are sourced from local suppliers

And are freshly prepared each day

Joe Campbell- beef and lamb

Castlemine farm- beef

Fullard's- fruit and vegetables

Corrib foods-turkey and beef

B&B Foods- bacon and pork products

Waldron's Meats-pork and bacon

Glancy's - vegetable

Millhouse Farm- organic leaves

Starcrest- fish and shellfish

DESSERTS

Summer berry meringue vacherin

Served with whipped cream, mixed berries, fruit coulis and strawberry ice cream (5,6)

Black forest roulade

Served with a rich chocolate sauce, cherry couli and ice cream (1a,5,6,12)

Cheesecake of the day

Please ask your server for the cheesecake of the evening. Please be advised of allergens daily.

Alisons dessert of the evening

Please ask your server for dessert of the evening, please be advised of allergens daily

Cake bites sharing platter

Biscoff, carrot, lemon & coconut cake bites with whipped cream and strawberries (1a,5,6,7,12)

Trish cheese slate

A selection of Irish cheeses served with savoury crackers, fruits and chutney (1a,5,6,9,10,11) Gluten free crackers available on request

Please ask your server regarding vegan & gluten free dessert option of the evening.

We do our best to prepare dishes free of certain allergens on request.

However, please note that our kitchen is not entirely allergen free and there may be small traces present.

BEVERAGES

Tea Coffee
Espresso Speciality teas
Café latte (6) Mocha (6)
Double espresso (6) Trish coffee (6,13)
Cappuccino Bailey's coffee (6,13)
Hot chocolate French coffee (6,13)

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Vegan menu

Starters "Plant it" vegan meatballs

Served with tomato sauce and micro greens (9)

Duet of melon platter

With sorbet, fruit coulis and berry compote

Mains "Plant it" quarter pounder

Vegan quarter pounder with cheese, garlic mayo and salad garnish

Plant based Kiev

Served with a selection of vegetables and potatoes

Desserts Chocolate and orange vegan torte

Chocolate and orange torte with vegan ice cream (1a)

Vegan summer berry and lemon Eton mess

Mixed berry, vegan ice cream and crumbled vegan lemon meringue with fruit coulis













