



EARLY BIRD MENU

SERVED MON TO THURS | 3pm to 6pm | FRI, SAT, SUN | 12.30pm to 3pm

TO START

CHEF'S SOUP OF THE DAY (1, 3, 7, 8, 10, 11)
Homemade Guinness Bread

SMOKED CHORIZO CAESAR SALAD (1, 3, 4, 7)
Baby Gems, Parmesan, Garlic Croutons, House Dressing

TAVERN SPICY CHICKEN WINGS (3, 7, 9, 10, 11, 12)
House Hot Sauce, Blue Cheese Mayo, Chopped Celery

MAINS

BATTERED DONEGAL HADDOCK (1, 3, 4, 12)
Mushy Peas, Tartare Sauce, Lemon Wedge

ROAST CHICKEN SUPREME (7, 12) GF
Garlic Dauphinoise, Wild Mushroom & Smoked Pancetta Cream, Seasonal Greens

WILD MUSHROOM PENNE PASTA (1, 3, 7)
Rich Creamy Sauce

Add Chicken €4.00

THE STATION MASTER BURGER (1, 3, 7, 10, 12)
Lettuce, Tomato, Smoked Streaky Bacon, Irish Cheddar, Ballymaloe Relish, Onion Ring, Brioche Bun

KOREAN CHICKEN BURGER (1, 3, 6, 7, 9, 10, 12)
Rocket, Asian Slaw, Pickled Chillis, Spring Onion, Sticky Korean Dressing

THAI GREEN VEGETABLE CURRY (VG) (1, 9, 13)
Pak Choi, Baby Corn, Peppers, Mushrooms, Rice Timbale, Crispy Poppadom

Add Chicken | €4.00 Add Prawns | €4.00 (4)

CHICKEN SATAY SKEWERS (3, 5, 6, 10, 11)
Satay Marinated Chicken, Fresh Garden Salad, Satay Dip

300G SIRLOIN STEAK (1, 3, 7)
Pepper Sauce, Onion Rings

Supplement €10.00

ALL MAIN DISHES ARE SERVED
WITH A CHOICE
OF ONE SIDE ORDER | €4.25

CHUNKY CHIPS	CREAMY CHAMP (7)	CRISPY CABBAGE (1,6)
BUTTERY MASH (7)	GARLIC CHIPS (7)	SEASONAL VEGETABLES (7)
	BATTERED ONION RINGS (1, 7)	

DESSERTS

CARAMELISED APPLE TARTLET (1, 3, 7, 8)
Vanilla Ice Cream, Crème Anglaise

72% CHOCOLATE NEMESIS (1, 3, 8)
Coconut Sorbet, Chocolate Soil, Raspberry

SELECTION OF ICE CREAMS (1, 3, 7)
Chocolate Tuille Basket, Caramel Sauce

2 COURSES €24.95 | 3 COURSES €28.95

Allergens: 1. Wheat | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts | 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds | 12. Sulphur Dioxide
13. Lupin | 14. Molluscs

GF – Gluten Free / VG – Vegan