



LARGE PARTY MENU

(TABLES OF 12 OR MORE)

STARTERS

CHEFS SOUP OF THE DAY (1, 7, 8, 10, 11)

Home Made Guinness Bread

TOASTED CHEESY BRUSCHETTA (1, 7, 8, 10)

Tomato Salsa, Mixed Leaves, Pesto Dressing

TAVERN SPICY CHICKEN WINGS (3, 7, 9, 10, 11, 12)

Hot Sauce, Blue Cheese Mayo, Chopped Celery

MAINS

BATTERED DONEGAL HADDOCK (1, 3, 4, 12)

Mushy Peas, Tartare Sauce, Lemon Wedge

SUPREME OF IRISH CHICKEN (7, 12) (GF)

Dauphinoise Potato, Parma Ham, Baby Veg, Pan Gravy

THAI GREEN VEGETABLE CURRY (VG)

Pak Choi, Baby Corn, Peppers, Mushrooms, Rice Timbale, Crispy Poppadom

Add Chicken - €4.00

CHICKEN SATAY SKEWERS (3, 5, 6, 7, 11)

Satay Marinated Chicken, Fresh Garden Salad, Satay

300G SIRLOIN STEAK

Onion Ring Garnish, Pepper Sauce

€10.00 Supplement

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

CHUNKY CHIPS
BUTTERY MASH (7)

CREAMY CHAMP (7)
GARLIC CHIPS (7)
BATTERED ONION RINGS (1, 7)

CRISPY CABBAGE (1, 6)
SEASONAL VEGETABLES (7)

DESSERTS

STICKY TOFFEE PUDDING (1, 3, 7)

Butterscotch Sauce, Vanilla Ice Cream

CHOCOLATE BROWNIE (1, 3, 7)

Dark Chocolate Sauce, Vanilla Ice Cream

VANILLA ICE CREAM (7)

3 Scoops, Chocolate Sauce, Marshmallow

MALTESER MESSY MERINGUE (1, 3, 7)

Meringue Base, Vanilla Ice Cream, Malteser Crumble, Chocolate & Toffee 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