



EARLY BIRD

FIRST STOP

Homemade Soup of the Day

Guinness Bread 1,7,8,10,11

Crispy Fried Camembert Cheese

Redcurrant & Port Dressing, Candied Walnuts 1,3,8,10

Cheesy Garlic Ciabatta Bread

Basil Pesto, Rocket & Balsamic 1,7,8

Crispy Chicken Caesar Salad

Baby Gems, Parmesan, Ciabatta Croutons & House Dressing 1,3,4

FULL STEAM AHEAD

Battered Donegal Haddock

Mushy Peas, Citrus Salad & Chunky Tartare Sauce 1,3,4,10,12

Chargrilled Sirloin Steak

Thyme & Garlic Roast Tomatoes, Onion Rings & Brandy Peppercorn Sauce (€4 Supplement) 1,3,7

The "Station Master" Burger

Brioche Bun, Dublin Cheddar, Smoked Streaky Bacon, Ballymaloe Relish 1,3,7,10

Chicken & Hickory Smoked Bacon Stack

Cheddar Cheese, Champ & Pepper Sauce GF 7

Thai Red Vegetable Curry

Basmati Rice, Coriander VG

All our steaks are from Irish Cattle, Aged for a minimum of 28 days and Chargrilled over our Wood Burning Fire.

All main courses are inclusive of a choice of side order

SIDE ORDERS

Garlic Potatoes, Panache of Seasonal Vegetables, Rocket & Parmesan Salad, Fresh Chips or Buttery Mash

LAST STOP

Sticky Toffee Pudding, Butterscotch Sauce

Vanilla Ice Cream 1,3,7

Chocolate Brownie Sundae 1,3,7

Honeycomb & Vanilla Ice Cream, Chocolate Sauce

Raspberry Ripple & White Chocolate Cheesecake 1,3

2 Course €19.95

3 Course €23.95

Allergens: GF – Gluten Free VG – Vegan

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