



VALUE MENU

Starters

Soup of the Day (V)(G) (1,3,8)

Homemade soup of the day served with our homemade stone baked bread.

Lemon & Garlic Chicken Caesar (G) (1,5,8,10)

Warm lemon & garlic chicken, bacon lardons, served on a bed of Cos leaves in Caesar dressing parmesan shavings and rustic stone baked croutons.

Stone Baked Italian Bruschetta (V) (1,2,5,8,9,10)

Stone baked homemade bruschetta served with house salad, Basil Pesto and our balsamic glaze, sweet tomatoes and red onion.

Greek Feta Salad (V)(G) (5,8,10)

Feta cheese, black olives served on a bed of fresh crisp leaves tossed in our house dressing.

Main Course

10oz Irish Sirloin Steak (€5-supplement) (8,10)

Served with sautéed onions & mushrooms, peppercorn sauce and French fries.

Baked Fillet of Atlantic Salmon (2,6,8,10,12,14)

Stone baked in our oven served with honey roasted vegetables, with a creamy white wine and mussel and dill sauce.

Ottoman Style Chicken (G) (10)

Traditional Turkish Ottoman style chicken with fresh green chili, red onion and garlic. Cooked in a light tomato sauce.

Served with basmati and wild rice on a sizzling hot pan.

Chef Special Kebab (G) (8,10,13)

Turkish Spice minced meat with a moulting halloumi cheese, served with four seasons spicy sauce, wild rice and poppadum served on a sizzling pan.

Desserts

Apple Crumble (V) (1,8,13)

Traditional homemade Bramley apple crumble served with vanilla bean ice cream & fresh Chantilly cream.

Tiramisu (V) (1,2,8)

Homemade Italian tiramisu, served with Chantilly cream and rich chocolate sauce.

Selection of the ice cream (V)(G) (8)

Vanilla, chocolate, mint or strawberry. Served with fresh Chantilly cream and fresh strawberry with a choice of strawberry Coulis or rich chocolate sauce

€24.50