



Starters

Fresh Homemade Soup of the Day (1,3,7,9,Wheat)
Served with Homemade Wheaten Loaf €6.00

Fresh Homemade Seafood Chowder (1,2,3,4,7,9,12,14,Wheat)
Locally sourced Fish and Shellfish, cooked with White Wine Cream, Vegetables, and Herbs.Served with Watercress and Homemade Wheaten Loaf €9.95

Louisiana Style Chicken Wings (1,2,3,7,10)
Marinated in Cajun and Creole Spices and Louisiana Sauce Served with a Blue Cheese and Mayo Dip €10.95

Smoked Mackerel Rilette (1,3,4,10,11,12)
Served with a House Pickles, Dressed Leaves & Herb Croutes €12.95

Fivemiletown Goats Cheese (7,8,10,12)
Served with Honey roasted Beetroot, Buttered Almonds and dressed Leaves, Blackberry Coulis €12.00

Piri Piri Prawns (1,2,7,12)
Pan Fried with Piri Piri Paste, Lime, Ginger, Spinach served with Garlic Bread €12.95

Salt & Pepper Calamari (1,3,4,7,11,12)
Flash Fried Squid Rings in a Lemon, Pepper & Chilli Coating, Served with Dressed Leaves, Lime & Coriander Aioli €9.95

Classic Caesar Salad (1,3,7,10,12)
Baby Gem Lettuce, Aged Parmesan, Garlic & Herb Croutons, Crispy Serrano Ham, in a creamy Caesar Dressing €10.95

Sandwiches Served between 12 and 4pm

Open Coronation Chicken Sandwich (1,3,7,10,12) €14.95
Served with a Curried Mayonnaise on Homemade Brown Treacle Bread with House Salad and Chips

Open Prawn Sandwich (1,2,3,7,10,12) €15.95
Served with a Basil, Marie Rose, and Caper Dressing, on Homemade Brown Treacle Bread with House Salad and Chips

Open Ham & Aged Cheddar (1,3,7,10,12) €14.95
Baked Ham & Dubliner Cheddar with Tomato Relish served on Homemade Brown Treacle Bread and House Salad & Chips

Open Smoked Mackerel Sandwich (1,2,4,7,10,12) €14.95
Crushed Smoked Mackerel with Lemon & Herbs, with Horseradish & Orange Mayo, Served on Homemade Brown Treacle Bread, House Salad & Chips

Main Course Dishes

Baked Fillet of Hake (1,2,3,4,7,9,12,14) €23.95
Spinach, Herb & Lemon Crust Served with a Creamy Fricassee of Mussels & Clams,Champ Potatoes and Buttered Market Vegetables

Fish and Chips (1,3,4,10,12) €18.95
Locally sourced Haddock Fried in a Dill and Lemon Batter, served with Seasoned House Fries, Mushy Peas, and Tartar and Anchovy Sauce

Boz Hereford Beef Burger (1,3,7,10,11,12,Wheat) €18.00
Served on a Toasted Sesame Sourdough Bun, Mature Cheddar, Tomato, Pickled Onion, Gherkins, Smoked Bacon, Baby Gem Lettuce, Tomato Relish and Onion Rings served with Seasoned House Fries & Garlic Aioli

Roast of the Day (1,7,9,12) MKT PRICE
Served with Rich, Red Wine and Herb Gravy, Champ Potatoes and Buttered Market Vegetables

Authentic Thai Green Curry (1,2,3,4,6,7,11,12,Wheat)
Cooked with Lemon Grass, Lime leaves, Coconut Milk and Thai Spices Served with Aromatic Rice and Naan
Vegetable €15.00 Chicken €18.00 Prawn €19.00

Boz Striploin Steak (1,2,7,9,12) €27.95
Cooked with Garlic Butter and Rosemary, served with Caramelized Onions, Baked Portobello Mushroom, Onion rings, House Seasoned Fries with Rosemary Sea Salt, and a choice of Garlic Butter or Peppercorn Sauce
add Surf and Turf Option +€5.00

Bangers & Mash (1,3,7,9,10,12) €18.95
Gourmet Pork & Apple Sausages, Served in a Yorkshire Pudding with Champ Mash, Fried Onions & a Red Wine Gravy

Pasta Primavera (1,3,7,12) €19.95
Roast Vegetables, Tomato Sauce, Parmesan Cheese, Spinach and Basil Oil, Served with Garlic Bread

Chicken Supreme (1,7,9,12) €22.95
Pan-fried with Garlic Butter and Truffle, Wild Mushroom and Port Cream Sauce, Served with Champ Potatoes and Buttered Market Vegetables

Seafood Linguini (1,2,3,4,7,9,12) €24.00
Selection of locally sourced Fish and Shellfish, White Wine and Herb Cream Sauce, finished with Grated Mozzarella and Spinach, served with Garlic Bread

Side Dishes

€4.00
Chips
Salad Bowl
Creamed Potato
Melange of Fresh Vegetables