

Chef's Specials

14th-20th March



Dublin Bay king prawn cocktail(cbgf) 6.95

rich marie rose sauce and wholemeal bread.

(v) Mini cheese & onion pie 5.75

with baked beans.

Slow roasted 'Lamb Henry' 15.95

6 hour roasted lamb henry with bubble & squeak mashed potatoes, steamed vegetables and a redcurrant sauce.

Lamb moussaka 11.95

oven baked layers of minced lamb, aubergine and sliced potato, served with a Greek salad and warm pitta bread

Duo of seafood 'Wellington' 14.95

fillet of salmon and seabass with sautéed leeks, wrapped in puff pastry. Served with new potatoes, steamed greens and a creamy leek sauce.

Burger Of The Week

The Dubliner 13.75

8oz steak burger, Clonakilty black and white pudding, Richmond Irish sausages, melted cheddar, sourdough burger bun, twice cooked chips and Guinness flavoured gravy pot.

Pie Of The Week

Steak and Guinness Pie 12.95

twice cooked chips, steamed vegetables and Chefs brown sauce gravy pot.