

All our food is cooked to order, please allow up to 20 min's cooking time for your main course

Starters

Homemade Soup of the Day (C)

Freshly blended creamy soup with Fergal's buttermilk brown bread

Warm Kelli's Golden Fried Brie

Served with berry jam, poached pear, and balsamic reduction

West Coast Oak Smoked Salmon Salad (C)

Cos lettuce, baby capers, pickled baby onions & lemon oil

Main Courses

Chargrilled O'Looney's 8oz Beef Burger

On a toasted bun with mature cheddar cheese, beef tomato, onions, crisp lettuce, chips and a tomato relish

Crispy Beer Battered Atlantic Hake (C)

With crushed garden pea puree, chips & pickle tartar sauce

Baked Butterfly Darne of West Coast Salmon (C)

On a roast pepper & garlic ragout accompanied by seasonal greens, baby potatoes

Vegetable Stir-Fry (C)

With soya sauce, sweet chilli on a bed of egg noodles

(C) = Coeliac options available please ask your server

Desserts

Orla's baked vanilla cheesecake

Creamy caramel, rum & raisin ice cream

Chocolate & almond slice

Fruit coulis, vanilla ice cream

Selection of ice cream

Tea/Coffee

While every care and attention is taken when we prepare our dishes, there may be still traces of Seashell or Bone. Please be careful.

Due to the nature of our business we are Unable to Split Bills.

All partys over 12 guests incur a 10% service charge. Thank You

All food is cooked to order and is prepared in a kitchen where nuts, gluten and other allergens are present.
Our menu descriptions do not include all ingredients used – if you have a food allergy, please let us know.
All beef is of Irish origin