

# Weekly Specials

## Monday

### **CURRY NIGHT (6,7)**

**€13.50**

- Red or Green Curry served with Rice or Chips
- Tikka Masala served with Rice or Chips

## Tuesday

### **BURGER NIGHT (1,3,6,7,10)**

**€12.50**

- Steak Burger, Salad & Chips
  - Bacon & Egg
  - Bacon & Cheddar Cheese & Tomato Relish

## Wednesday

### **PASTA NIGHT (1,3,7)**

**€12.50**

- Pasta Carbonara, Garlic Bread & Parmesan
- Lasagne

## Thursday

### **NOODLES NIGHT (1,2,3,4,6,9,10,11)**

**€12.50**

### **WITH CHICKEN (€13.50) or BEEF / PRAWNS (€14.50)**

- Sautéed Stir Fried Vegetables in Soya, Chilli & Oyster Sauce, served with Egg Noodles

## Friday

### **STEAK NIGHT**

**€30.00**

- Two 8oz SIRLOIN STEAKS with Onions, Mushrooms & Chips with Sauce of Choice

## Starters

**CREAM SOUP OF THE DAY** (1,6,7,8,9,11) €5.00

Homemade Chef's choice served with a Fresh Waterford Blaa or Homemade Breads

**CARRAIG CAESAR SALAD** (1,3,6,7,10) (v) €6.50

Baby Gem Cos Leaves, Crispy Bacon, Shredded Chicken, Croutons, Grated Parmesan Cheese in our Creamy Garlic Dressing

**SPICY BUFFALO CHICKEN WINGS** (1,6,10,11,12) €8.50

Served with Celery Sticks, Local Cashel Blue Cheese Dip and our Chef's very own Hot Sauce

**GOAT'S CHEESE SALAD** (8,9) (v) €8.50

Warm Goat's Cheese with Toasted Hazelnuts, Mixed Leaves, Beetroot and a Reduced Balsamic Glaze

**CLONAKILTY BLACK PUDDING SALAD** (1,10,11) €6.50

Grilled Black Pudding, Baby Leaves, Pickled Red Onion & Pureed Apple with Sweet Honey & Mustard Dressing

**GARLIC MUSHROOMS** (1,3,6,7,8,11) (v) €7.00

Golden Crumbed Mushrooms served with Seasonal Salad & Garlic Dip

**FISH CAKE** (1,3,4,7,11) €8.50

Naturally Smoked Hake and Fresh Cod Cakes served with Chilli & Coriander Jam

**DUCK SPRING ROLLS** (1,3,6,9,10,11) €7.50

Shredded Confit of Duck wrapped in Pastry, served with a Sweetened Plum Sauce

## Salads

**VEGETARIAN SEASONAL SALAD** (1,3,10) €12.50

A Selection of Fresh Homemade Salad, Mixed Leaves & Dressings

Add Cold Meats €14.00

Add Salmon (4) €15.00

**HEALTHY OPTION** (3,6,8,9,10) €14.00

Hot Blackened Beef Salad with Crisp Rocket Leaves, Parmesan Cheese & a Reduced Balsamic Dressed Salad

**HEALTHY OPTION WHOLESOME** €14.00

**SUPER SALAD** (3,6,8,9,10)

Grilled Chicken with Penne Pasta, Baby Salad Leaves, Red Onion and Cherry Tomatoes bound in an Apple Cider & Mustard Dressing

## Riddies Menu

**KIDS UP TO 10 YEARS OLD**

**OVER 10 YEARS OLD**

*Chicken Nuggets and Chips* (1,3,6,7)

€5.00

€8.00

*Sausage and Chips* (1,6)

€5.00

€8.00

*Bun Burger and Chips* (1,3,6,7,11)

€5.00

€8.00

*Chicken Tikka Masala (H&A)* (1,7)

€8.00

€8.00

*Chicken Burger and Chips* (1,3,6,7,11)

€8.00

€8.00

## Main Courses

### FROM THE GRILL

*All of our beef is of Irish Origin from cattle under 36 months aged hung and grilled to perfection*

	8oz	10oz
<b>SIRLOIN STEAK</b>	€24.00	€26.00
<b>SURF &amp; TURF (4,14)</b>	€28.00	€30.00

(Grilled Prawns)

All Steaks are served with potato dishes, choice of sauce and Mushrooms & Onions

#### **CARRAIG MIXED GRILL (1,3) (v) €17.00**

Bacon, Egg, Sausage, Black & White Pudding, Grilled Tomato, Hash Brown, Medallion of Steak, Mushrooms & French Fries.

#### **LOCAL COMERAGH LAMB (7,9) €19.50**

Braised Shank of Lamb on a bed of Chive mash with lardons of bacon, shallots, button mushrooms & roast gravy.

#### **THAI CURRY (Red or Green) (6,7) (v) €16.50**

Sautéed strips of chicken in lemongrass chilli, coconut milk sauce served with boiled rice.

#### **VEGETARIAN NOODLES (1,2,3,4,6,9,10,11) €14.50**

**With Chicken €17.00**

**With Prawns or Beef €17.50**

Sautéed Stir fried vegetables in soya, chilli & oyster sauce, served with egg noodles.

#### **LASAGNE (1,3,7) €14.00**

Traditional Italian Style Lasagne served with Salad & Chips

#### **PENNE CARBONARA (1,3,7) (v) €14.50**

**With Chicken €17.00**

**With Prawns (4) €17.50**

Sautéed Pasta in a Rich Creamy Mushroom, Bacon & garlic sauce gratinated with shavings of Parmesan Cheese & Garlic Bread slices.

#### **STEAK SANDWICH or HOT PEPPERED CHICKEN SANDWICH (1,3,6,7,10) €16.00**

Finest quality Irish Steak or Chicken served in a Toasted Onion Bap with crisp rocket leaves, Onions & Mayonnaise served with French Fries or Wedges.

#### **CHICKEN GOUJONS (1,3,6,7,10) €16.50**

Lemon & Pepper coated Chicken Goujons served with Side Salad or Caesar Salad , Choice of dips served with French Fries or Wedges.

#### **SEAFOOD PIE (4,7,9,10) €16.00**

Selection of Dunmore Cod, Salmon, Haddock in a creamy sauce topped with cheddar cheese & potato crust, served with a side of fresh salad.

#### **TRADITIONAL BEER BATTERED COD (1,3,4,11) €16.00**

Deep Fried and served with mushy peas, tartare sauce, lemon & French Fries.

#### **FRESH CATCH OF THE DAY (4) €18.50**

Locally sourced fresh fish, served with potato and vegetable dish of the day ask your server for more details.

## Side Orders

<b>GARLIC BREAD SLICES (1,7)</b>	<b>€3.50</b>	<b>NEW YORKER FRENCH FRIES (1,7)</b>	<b>€4.80</b>
<b>WEDGES (1)</b>	<b>€3.50</b>	<b>(COATED WITH CHEESE AND BACON)</b>	
<b>VEGETABLES OF THE DAY (7)</b>	<b>€3.50</b>	<b>SIDE SALAD (3,10)</b>	<b>€3.50</b>
<b>POTATOES OF THE DAY (7)</b>	<b>€3.50</b>	<b>TOSSED SALAD (10)</b>	<b>€3.50</b>
<b>FRENCH FRIES (1)</b>	<b>€3.00</b>	<b>MUSHROOMS/ONIONS</b>	<b>€3.50</b>

## Snacks & Bites

### MINI GRILL (1,3,8) €11.50

Bacon, egg, sausage & tomato served with brown bread/toast and Tea or Coffee

### FARMHOUSE STEAK BURGER (1,3,6,7,10) €14.50

90% Irish Beef grilled to taste with Fried Egg, Melted Irish Cheddar Cheese, Grilled Bacon, Tomato Relish, Crisp Rocket served in a Toasted Brioche Bap

### CHILLI BEEF WRAP (1,3,7,10) €9.50

Shredded Beef, Mixed Peppers bound in a Sweet Chilli Sauce, Red Cheddar Cheese

### SOUTHERN FRIED CHICKEN WRAP (1,3,7,10) €9.50

Chicken Pieces with Grated Cheese & Tomato Relish

### CHICKEN PITTA (1,3,6,7,10) €9.50

Baked Pitta filled with Grilled Cajun Chicken, Salad Leaves & Onion Served with a Sweet Chilli Mayonnaise Dressing.

### CLUB SANDWICH (1,3,6,9,10) €9.50

Grilled Chicken & Bacon, Lettuce, Tomato & Mayonnaise

### TOASTED SPECIAL (1,3,6,7,9,10) (v) €8.50

Ham, Cheese, Onion & Tomato toasted to perfection

All of the above are served with French Fries or Wedges

### FRESH SANDWICHES MADE TO ORDER

Wraps	€5.50	Panini	€5.50
Toasted	€5.50	Plain	€4.80

## Desserts

### APPLE CRUMBLE (1,3,6,9) €6.00

Traditional Apple Filling with Crispy buttery crumble, Classic comfort food at its best with hot custard sauce

### VANILLA CRÈME BRULEE (3,7) €6.00

Classic baked egg custard garnished with a vanilla bean ice cream and wild berry compote

### SEASONAL FRESH FRUIT PAVLOVA (3,7) €6.00

Piled high with Fresh Seasonal Fruits and sweet cream dusted with icing sugar, drizzled with wild berry compote

### BREAD AND BUTTER PUDDING (1,3,6,7) €6.00

An old fashioned flavoured pudding with layered slices of Butter Bread, Raisins, Beaten Egg, Scented with Baileys Cream Liquor & served with Sweet Custard

### CHOCOLATE FUDGE CAKE (1,3,5,7) €6.00

This Chocolate Fudge Cake is rich and moist served warm with a Vanilla Bean Ice-cream

### LUXURIOUS HONEYCOMB (1,3,6,7) €6.00 ICE-CREAM

Served in a wafer basket, dusted with Icing Sugar & Caramel Sauce.

## Beverages

TEA €2.20

FRESHLY BREWED COFFEE €2.20/€2.50

CAPPUCCINO €2.90

LATTE €2.90

HOT CHOCOLATE €2.90

MOCHA €3.00

SPECIALTY TEAS €2.40

IRISH COFFEE €5.50

FRENCH COFFEE €5.70

BAILEYS COFFEE €5.50

CALYPSO COFFEE €5.50

All 14 Allergens are openly used throughout our kitchen,  
trace amounts may be present at all stages of cooking.

1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soybeans 7-Milk 8-Nuts  
9-Celery 10-Mustard 11-Sesame 12-Sulphur Dioxide 13-Lupin 14-Molluscs

# Wine Menu

## White Wines

**Chile** **Bottle**  
**€20.00**

### ALTO PLANO SAUVIGNON BLANC

Elegant, expressive with its citrus notes of grapefruit and green apple, which mingle in with herbal hints. Fresh, well balanced and a pleasant mineral ending.

**Australia** **€20.00**

### KEENAN'S BRIDGE UNOAKED CHARDONNAY

It has primary tropical flavours of melon and peaches with a very pleasing dry finish.

**Italy** **€21.00**

### CORTE DELLE CALLI PINOT GRIGIO

Refreshingly dry and well balanced with nicely rounded citrus flavours on the finish. Fashionable, modern and easy to drink.

**New Zealand** **€24.00**

### SAINT CLAIR SAUVIGNON BLANC

Full, crisp and powerful showing intense flavours. Mouth –watering acidity and an intense minerality balanced by a full yet elegant palate with a long, lingering finish.

**Spain** **€24.00**

### VINA ALMIRANTE PIONERA MUNDI ALBARINO

Aromas reminiscent of plants that blend perfectly with fruity notes, with tones of citrus fruits and pit fruits standing out, as well as hints of lemon verbena and mint. Moderate acidity on the palate, fresh while at the same time maintaining its aromatic complexity. In short an Albarino wine with Character.

## Red Wines

**Chile** **Bottle**  
**€20.00**

### ALTO PLANO CABERNET SAUVIGNON

Very approachable and easy drinking, it immediately displays rich concentrated blackcurrant flavours. Well balanced with a long finish.

**Australia** **€20.00**

### KEENAN'S BRIDGE CABERNET/SHIRAZ

This wine has good depth of blackcurrant and plum flavours. Full and round yet soft on the finish.

**Chile** **€20.00**

### ALTO PLANO MERLOT

A soft, very elegant style, yet with good texture and structure. Medium bodied, the delicious plum fruit flavours dominate the palate and finish.

**Argentina** **€24.00**

### FINCA LA ESCONDIDA MALBEC

Deep Purple hues and concentrated blackberry and redcurrant fruit notes. It is a wine with an exquisite mouth and very sweet tannins and a long silky finish.

**Spain** **€24.00**

### MONOLÓGO RIOJA CRIANZA

Pleasant aromas of cocoa, coffee beans, coconut, pepper and cinnamon giving way after a light swirl to a predominance of ripe red fruit. Great vitality and good balance.

## Sparkling Wine

**TREVISO FRIZZANTE TUTELA PROSECCO €20.00**

A fresh, pleasantly soft, lively, clean, dry & harmonious Prosecco. Pale yellow in colour, fine bubbles, and a fruit intense bouquet

**Wine of the Month €18.00**

Ask your server for details.