

STARTERS

Soup of the Day served with Homemade Brown Bread	4.10 VF
Buffalo Wings served with Louisiana Sauce, Blue Cheese Dressing & Celery Sticks	6.95/9.95
Chicken Goujons served with Honey & Mustard Mayo	5.00
Salmon Fish Cake served with Mixed Leaves	5.95
Nachos Corn Tortilla Chips topped with Melted Cheddar, Spicy Tomato Salsa, Homemade Guacamole, Sour Cream and Jalapeño Peppers	7.20 VF
Potato Nachos IFI Chips topped with Melted Cheddar, Spicy Tomato Salsa, Homemade Guacamole, Sour Cream and Jalapeño Peppers	7.20 VF
Bruschetta with Tomato, Fresh Basil, Garlic & Olive Oil	5.50 V
Bowl of Marinated Olives	3.95 V

SALADS

Caesar Salad Crisp Cos leaves, Tossed with Creamy Caesar Dressing, Croutons and Fresh Parmesan Cheese	9.00
Chicken & Bacon Caesar Salad Crisp Cos leaves, Tossed with Creamy Caesar Dressing, Croutons, Fresh Parmesan Cheese, Bacon and Sliced Chicken Breast	11.50
Smoked Salmon Salad Irish Smoked Salmon, Served with a Crisp Salad, Mustard Dressing and Homemade Brown Bread	9.90
Superfood Salad Sweet potato, Blueberries, Toasted Pumpkin Seeds and Mixed Leaves Tossed in Lemon Dressing	9.90 VC

SANDWICHES [available until 5pm]

Add a Small Soup to any of our sandwiches
2.00

Open Caprese

Buffalo Mozzarella, Tomato, Prosciutto,
Basil with Balsamic Vinaigrette 6.75

Club Sandwich

Bacon, Chicken, Tomato & Lettuce,
served with Homemade Chips 6.95

Tuna Melt

Tuna, Sweetcorn & Mayo, topped with Grated Cheddar
6.75

PANINI [available until 5pm]

Ham, Mozzarella, Green Pesto, Tomato & Onion
5.30

Cajun Chicken, Red Pesto, Onion, Tomato
& Cheddar 5.30

Goats Cheese, Red Pesto & Rocket 5.30 V

Roasted Vegetables & Green Pesto 5.30 V

Make Your Own: [available until 5pm]

White Bread, Brown Bread, Panini, Pitta, Ciabatta or
Floury Bap

Served with 3 fillings of your choice:

Ham, Cheddar Cheese, Tomato, Scallion,
Red Onion, Tuna, Chicken, Lettuce,
Sun Dried Tomatoes, Mozzarella, Sweetcorn 5.50

Gluten free bread available

Please note that a 10% Service Charge is added to
orders for tables of 8 people or more.

MAINS

Falafel in Pitta Bread

served with Hummus Dip & Side Salad 7.65 VF

Warm Chicken marinated in Soy Sauce & Honey

served in a Pitta Bread with Side Salad
& Aioli Dip 7.65 F

Beef Lasagne served with either Homemade
Chips, Garlic Bread or Side Salad 9.65

Lentil & Vegetable Stew served with Curried Yoghurt
and Toasted Pita Bread 8.95

Char-grilled Lemon and Thyme Chicken

served on a bed of Spinach Mash & Roast
Tomato Pesto 9.60 C

Pasta of the Week 9.60

Ask Server for Details

Beef & Guinness Pot Pie

Rich beef and Guinness Casserole Topped with Puff
Pastry
And Served with Creamy Mashed Potato 9.90

Traditional Beer Battered Fresh Haddock & Homemade Chips

served with Mushy Peas & Tartar Sauce
10.60

SIDES

Homemade Chips	2.90 V
Served with Spicy or Garlic Mayo	3.40 V
Served with Cheese & Onion or Cheese & Bacon	4.60
Served with Guacamole	3.60 V
Garlic Bread	2.50 V
Garlic Bread with Melted Cheddar	3.00 V
Side Salad	3.40 V
Spinach & Potato Mash	3.40 V
Mushy Peas	3.00 V
Onion Rings	3.95 V

SWEET TREATS

Danish pastries, Scones and Cookies	1.95
Broderick's Chocolate Bars (Rocky Road, Tiffin Slice, Caramel Slice, Cranberry Nut Bar, Yoghurt, Mango & Papaya)	2.70
Muffins (Chocolate, Raspberry & White chocolate or Blueberry)	2.30
Gluten Free Muffin	3.50
Chocolate Macaroon (Gluten Free)	2.40
C Individual Ice Creams (A selection of small tubs)	2.40
Chocolate Biscuit Cake	2.40
Chocolate Brownie	2.30
Ginger Log	2.90
Lemon Log	2.90
Tea Brack	2.90
Carrot Cake	4.75
Apple Pie	4.35
Selection of Ice Cream (3 Scoops)	4.75
Apple & Blueberry Crumble	4.75
Cheese Cake	4.75
Raspberry Roulade (Gluten Free)	4.75 C
Custard & Rhubarb Tart	4.75
Chocolate Gateau	4.75
Brownie Sundae (Warm Brownie topped with Ice Cream & Caramel Sauce)	5.70
Desserts Served with Ice Cream add .90	