

2 COURSE - €20.50 | 3 COURSE - €25.50

Starter

Homemade Cream Soup of the Evening

Served with Homemade Brown Bread ... M, C

Creamy Atlantic Seafood Chowder

Served with Homemade Brown Bread ... M, C, CR, F, O

Golden Fried Garlic Mushrooms

Served with House salad and Garlic Mayo ... G, E, M

Deep Fried Wedge of Brie

With mixed Leaves and a Chilli & Mango Sauce ... G, E, M, SS

Marine Style Superfood Salad

with Quinoa, Broccoli, Mixed Nuts,
Sweet Potato & Feta Cheese served with House Dressing... P, N

Main Course

Chargrilled Red Hereford Sirloin Steak

With Beer Battered Onion Rings, Skinny Fries, Pepper Sauce or Garlic Butter ... G
[€6 Supplement]

Marine Style Beef Burger & Fries

with House Slaw, Mature Cheddar, Beef Tomato,
Onion Ring, Relish and Mixed Leaves ... G, E

Baked Supreme of Chicken

With Wild Mushrooms, Baby Leeks & Potato of the Evening

Beer Battered Fish & Chips

With Mushy Peas, & Tartar Sauce ... G, E, F

Pasta Dish of the Evening ... Ask Server

Desserts

Warm Flourless Chocolate Cake

with Vanilla Bean Ice Cream, Cream & Warm Chocolate sauce... E, M

Selection Of Ice-Cream

with Fudge Sauce ... E, M

Marine Style Baileys Bread & Butter Pudding

with Orange Scented Crème Anglaise... E, M, G