

STARTERS

Ploughman's Lunch

Irish farmhouse cheese, homemade Ballymaloe tomato chutney & assorted pickles

Terrine of Oak Smoked Irish Salmon

Anchovy butter, warm potato salad & home baked brown bread

Crispy Maple Wings

Buffalo wings with a titch of maple syrup, buttermilk dipping sauce

Steamed Newfoundland Mussels

In our own ale, shallots, garlic, and fresh cut herbs

Classic Shrimp Cocktail

Horseradish dip and Irish Mary Rose sauce

Soup of the Day

Fresh wholesome homemade vegetable soups

Half Dozen Oysters

Varieties of chilled oysters on the half shell at market price

Cashel Blue Cheese and Walnut Salad

Mixed lettuce leaves dressed with walnut vinaigrette served with cider poached apples

Simple Green Salad

A variety of crisp lettuce leaves, cucumber & green onion with the house shallot vinaigrette

HAND MADE GRILLED BURGERS

8 oz. Lean Beef Burger

Portabello rare-bit

All burgers served on Nicolo's round rolls, with slices of raw Bermuda onion, ripe tomato, cole slaw & traditional hand cut chips

Additional choice of toppings:

Irish farmhouse cheese, cheddar, American, Swiss or blue cheese, crispy bacon, caramelized onion or taylor ham

We use local, free range and organic meats & produce where possible

MAIN COURSES

Cider Glazed Salmon

Pan seared served with "champ" potato and sauteed spinach

Chicken Paillard Salad

Grilled chicken breast marinated in garlic and herbs topped with mixed green salad, asparagus, toasted walnuts and sherry vinaigrette

Traditional Fish & Chips

Fresh Chatham cod, mushy peas, hand cut chips & our chunky gherkin tartar sauce

Sirloin Steak

14 oz of tender American charbroiled beef

Lamb in Guinness Stew

Tender pieces of lamb, braised slowly with winter vegetables

Marinated Hanger Steak*

Grain fed Arizona beef, marinated in fresh herbs & garlic

Fiery Rubbed Loin Pork Chops*

A double chop with our own fiery spice rub

***All selections of steaks & chops served with caramelized onions & a choice of potato or green salad**

Seared Calves Liver

With whipped cheese & onion potatoes, crisp cured bacon & rich onion gravy

Bangers & Mash

Whopping grilled irish pork sausages, creamed potatoes, in rich onion gravy

Corned Beef & Cabbage

Silverside of beef, Savoy cabbage, sugary carrots, boiled potatoes & Coleman's mustard sauce

Craggy Island Pie

Fresh Chatham cod and Newfoundland mussels in a fish veloute, topped with scalloped potatoes

Cottage Pie

This time-honored beef pie has a rich brown onion gravy, root vegetables & golden mashed potato crust

Chicken and Mushroom Pie

Oven roasted chicken, new potatoes, carrots, parsnips and creamy mushroom sauce in a buttery puff pastry

SIDES

Traditional Hand Cut Chips

Lightly Minted Mushy Peas

Fresh Cut Cole Slaw

Caramelized Onions

Today's Vegetables

Ballymaloe Tomato Chutney

DESSERTS

Sticky Toffee Pudding

Our signature item, steamed in a rich caramel served warm with vanilla ice cream

Chocolate Bread & Butter Pudding

A classic pudding with brioche, custard and chunks of dark bittersweet chocolate served warm with whipped cream

Bitter Sweet Bourbon Mud Cake

A mini chocolate cake made with dark, rich chocolate served with whipped cream and chocolate sauce

Dessert Du Jour

BEVERAGES

Cappuccino, Espresso, Coffee, Selection of Teas, Sparkling Waters, Sodas, Non-Alcoholic Beers

**Fresh "House Made" Beer-seasonal flavors
Full Wine list including list of Alcoholic Beverages
Available**

Irish Coffee a Specialty