

# Bistro menu

## STARTERS

### Soup of the Day

(GF AVL) 1,7,9

Homemade wheaten bread or crispy bread rolls

### Seafood Chowder

(GF AVL) 1,2,4,7,9,12,14

Homemade wheaten bread

### Chicken Caesar Salad

(GF AVL) 1,3,4,7,12

Cos lettuce, bacon, croutons, parmesan cheese & Caesar dressing

### Hot & Spicy Chicken Wings

(GF) 12,7

Garlic mayo dip

### Goats Cheese Salad

(GF) 1,3,7,12

Sundried tomatoes, toasted pecan nuts & onion marmalade

## MAIN COURSE

### 8oz Ribeye Steak | €5 supplement

(GF AVL) 1,7,12

Brandy pepper sauce, onion rings and chips

### 8oz Sirloin Steak | €5 supplement

(GF AVL) 1,7,12

Sauté onions, mushrooms & pepper sauce and chips

### Oven Baked Salmon

(GF) 4,7,8,12

Romesco Sauce, sautéed potatoes & broccoli

### Fillet of Seabass | €4 supplement

(GF) 4,2,12

Sauté potato, broccoli & chorizo cream sauce

### Scampi

1,2,4,7,12

Tartar sauce, seasonal leaves and chips

### Vegetarian Thai Red Curry (V)

(GF AVL) 1,5

Basmati rice & poppadom



## SIDES €4.00

\* Chips \* Champ \* Mash \* Sauté potatoes \*  
\* Garlic bread \* Seasonal vegetables \* Onion rings \*

## ALLERGENS LIST

1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybean 7.Milk 8.Nuts 9.Celery  
10.Mustard 11.Sesame Seeds 12.Sulphur Dioxide 13.Lupin 14.Molluses