



A la Carte Menu

APPETISERS

<p>SOUP OF THE DAY €6.50 Freshly Prepared on the Day. Please ask your Server. Served with Chef's Brown Bread (G,MK,CY) (G.F without the brown bread)</p> <p>CREAMY SEAFOOD CHOWDER €7.50 A Delicious Fusion of Smoked & Fresh Fish in a Traditional Creamy Broth, served with Chef's Guinness Bread (G,C,F,M,MK,CY,SP) (G.F without the brown bread)</p> <p>GOATS CHEESE TARTLET €8.95 Savoury Tartlet case filled with Caramelised Red Onion, Sundried Tomatoes & Spinach topped with Goats Cheese, Petit Salad drizzled with a Balsamic reduction (G,MK,E,SP,MD)</p> <p>LOADED POTATO SKINS €8.95 Potato Skins fried until crispy and packed with BBQ Pulled Pork, topped with Spring Onion, Mozzarella Cheese & Sour Cream. Petit Salad. (MK,CY,MD,SP)</p>	<p>GRATINATED GARLIC MUSHROOM €8.95 Sautéed Button Mushrooms Coated in a Garlic & Cheddar Sauce, Slices of Crusty Bread (G,MK,CY,SP)</p> <p>CHICKEN WINGS €8.95 Dry rubbed and oven baked and finished with a choice of Buffalo Hot Wings, Blue Cheese dip, Celery Sticks OR Jack Daniels BBQ sauce, Beer & Mustard dip, Celery Sticks (G,E,MK,CY,MD,MSP)</p> <p>KING PRAWN, AVOCADO & CHILLI BRUSCHETTA €11.50 Crusty bread grilled and topped with a Tomato & Coriander Salsa, slices of Avocado & pan fried King Prawns drizzled with Chilli oil. (F,MK,G,C)</p> <p>CLASSIC CHICKEN & BACON CAESAR SALAD €8.95 Cajun Chicken, Bacon Lardons, Baby Gem Lettuce. Herb Croutons, Caesar Dressing, Parmesan Shavings (F,G,MK)</p> <p>TENDER BABY BACK RIBS, Sticky BBQ Sauce €8.95 Juicy, fall off the bone Baby Back Ribs, Jack Daniels BBQ Sauce, Apple & Ginger Coleslaw (G,E,MK,CY,SP)</p>
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MAINS

<p>10oz SIRLOIN STEAK €29.95 Served with Onion Puree, Flat Cap mushroom, Cherry Vine Tomato, Beer Battered Onion Rings, Jameson Peppercorn sauce & Chips (Add King Prawns €5.00) G.F. (without the onion rings) (G,C,CY,SP,MK)</p> <p>THE FIFTY/FIFTY €23.95 5oz Steak and pan-seared Chicken Fillet, topped with Onion Rings, served with Champ Mash, Peppercorn Sauce and Seasonal Vegetables (G,CY,SP)</p> <p>STEAK SANDWICH €19.95 6oz Peppered Steak, Sauté Onion & Mushrooms, Roasted Garlic Mayonnaise & Melted Cheese, served with Beer Battered Onion Rings, Side Salad, Creamy Pepper Sauce & Chips (G,E,MK,CY,MD,SP)</p> <p>HALF ROAST DUCK €24.95 Crispy Half Duck, Garlic & Thyme Gratin Potato, Honey Glazed Carrots, Celeriac Puree, Orange Jus (MK,CY)</p> <p>CHICKEN KIEV €19.95 Golden Fried Chicken Supreme stuffed with a Sundried Tomato, Garlic & Spinach Mousse. Served with Garlic Gratin Potato, Asparagus wrapped in Parma Ham and a Gin & Coriander Cream Sauce (MK,CY,SP,G,E)</p> <p>PARK HOTEL CHICKEN CURRY €19.95 Tender Chicken, Sautéed Onions, Mushrooms & Mixed Peppers in Curry Sauce, Served with Basmati Rice, Garlic & Coriander Naan Bread, Onion Bhaji & Mango Chutney. (G,N,MK,CY)</p> <p>PAN SEARED SALMON €21.95 Served with Champ Potato, Asparagus, Carrot Puree and a Lemon & Dill Cream Sauce (F,MK,SP,CY)</p> <p>TRADITIONAL FISH & CHIPS €18.50 Crispy Beer Battered Fillet of Cod, Tartare Sauce, Mushy Peas, Side Salad & Chips (F, SP,G,MK,MD,E)</p> <p>RIBS & WINGS COMBO €19.95 Half a rack of Ribs, Buffalo Chicken Wings, Celery dip, Celery Sticks, Corn on the Cob, Apple & Ginger coleslaw, Garlic Ciabatta Slice and a Choice of Spicy Wedges or Chips (G,E,MK,CY,SP)</p> <p>THE RACK €19.95 Juicy fall of the bone Baby Back Ribs, Jack Daniels Smokey BBQ sauce, Garlic Ciabatta slice, Apple & Ginger Coleslaw, Corn on the cob, and Beer Battered Onion Rings & Chips, G.F (without onion rings) (G,E,MK,CY,SP)</p> <p>SHARING PLATTER FOR 2 €32.00 Juicy fall of the bone Baby Back Ribs, Jack Daniels Smokey BBQ sauce, Hot Chicken Wings, Mini Sliders, Apple & Ginger coleslaw, Corn on the cob, and Beer Battered Onion Rings & Loaded Fries. G.F (without onion rings) (G,E,MK,CY,SP)</p>	<p>CHICKEN OR BEEF FAJITA €19.95 Mixed Peppers & Onion tossed in a spicy Roast Garlic and Chilli Sauce, Served on a Hot Sizzling Skillet and sides of Sour Cream, Tomato Salsa, Guacamole, Tortillas (G,S,MK)</p> <p>HICKORY BURGER €18.95 Char grilled juicy Beef Burger, Sticky Maple Smoked Bacon, Smokey Jack Daniels BBQ Sauce, Melted Cheese & Crispy Onion Rings, Chips & Coleslaw (G,MK,MD,SP,CY)</p> <p>RANCH BURGER €18.95 Juicy tender Char Grilled Chicken Fillet, Smoked BBQ Sauce, Roasted Red Pepper, Bacon, Caramelised Red Onion, Brie, Crispy Onions, Served with Chips. (G,MK,MD,CY,SP)</p> <p>BBQ PULLED PORK BURGER (G,E,MK) €18.95 6 hr slow-cooked Pork Shoulder Shred into a BBQ Sauce, Apple & Ginger Coleslaw, Rocket, Beef Tomato & Finely Slice Red Onions + Chips (G)</p> <p>PULLED BRISKET BURGER €18.95 Blue Cheese ailo, Rocket, Beef Tomato, Beer & Mustard dressing, Caramelised Red Onion, Jalapeno, Mozzarella crushed Cheese & Onion Crisps, Served with Chips (G,E,MK,CY,SP,MD)</p> <p>VEGGIE BURGER €16.95 Pan seared homemade burger, Garlic & Coriander Mayonnaise, ribbon Cucumber, cos Lettuce, Tomato Salsa and finely sliced Red Onion Rings, Served with Chips (G,E,MK) * Plant Based Vegan Burger also available</p> <p>VEGETARIAN STIR FRY €16.95 Chickpeas & Julienne of Vegetables coated in a Garlic & Coriander Sauce and a side of Egg Noodles or Basmati Rice</p> <p>CHICKEN STIR FRY €17.95 CRISPY PRAWN STIR FRY €18.95 BEEF STIR FRY €18.95 COMBO OF ALL €22.50 All Stir-Fry's served with a choice of Egg Noodles or Basmati Rice (G,C,E,N,CY)</p>
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PASTA DISHES

<p>CARBONARA €19.95 Penne Pasta, Tender Chicken Strip, Smoked Bacon Lardons, White Wine Cream sauce, Spring Onion, Parmesan. Served with Garlic Bread (G,MK,CY,SP)</p> <p>ARRABBIATA €19.95 Penne Pasta, Tender Chicken Strips, Chorizo in a Homemade Spicy Tomato Sauce. Served with Garlic Bread. (G,MK,CY,SP)</p> <p>WILD MUSHROOM, BROCCOLI & BLUE CHEESE €17.95 Sauté Wild Mushroom & Broccoli in a White Wine and Blue Cheese Sauce. Tossed in Tagliatelle. Served with Garlic Bread (G,MK,CY,SP)</p>
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SALADS

SMOKED SALMON SALAD €15.00
Mixed Salad Leaves, Beetroot, Pickled Red Onion, Ribbon Cucumber, Avocado, Potato Salad, Poached Egg, Dill, Lemon (F,E,MK,MD)

WARM ASIAN CONFIT DUCK SALAD €15.00
Green Tea Noodles, Orange Segments, Picked Mint & Coriander, Sliced Red Chillies & Spring Onions, Toasted Nuts & Asian Dressing (G,E,S,N)

STONE-BAKED 12" PIZZAS

CLASSIC MARGHERITA €15.50
Tomato & Herb Sauce, Mozzarella (G,MK,CY)

THE FIRE BALL €16.50
Spicy Tomato Sauce, Meatballs, Jalapenos, Mixed Peppers (G,MK,CY)

HAWAIIAN €16.50
Baked Ham, Pineapple, Sweetcorn, Red Onion (G,MK,CY)

BBQ MEAT FEAST €16.50
BBQ Sauce, Chicken, Pulled Pork, Baked Ham, Pepperoni (G,MK,CY,SP)

PORTOBELLO €16.50
Mixed Mushrooms, Sundried Tomato, Mixed Peppers (G,MK,CY)

TACO €15.95
French Stick, topped with Mixed Peppers and Spicy Minced Meat, Mozzarella, Rocket & Olive and Tomato Salsa, Served with Chips (G,M,CY)

SHARING PLATTER FOR TWO

Juicy fall of the bone Baby Back Ribs,
Jack Daniels Smokey BBQ sauce,
Hot Chicken Wings, Mini Sliders, Apple & Ginger coleslaw,
Corn on the cob, and Beer Battered Onion Rings
& Loaded Fries.
G.F (without onion rings) (G,E,MK,CY,SP)

€32.00

TEMPTING SIDES

We all deserve a little extra!

CHUNKY CHIPS (G) €4.50 **ONION RINGS & DIP (G)** €4.00
SWEET POTATO FRIES (G) €4.50 **GARLIC BREAD (G,MK)** €4.00
SIDE SALAD (MK,MD) €4.00 **SAUTEED MUSHROOMS** €3.00
SAUTEED ONIONS €3.00
GRAVY / CREAMY PEPPERCORN SAUCE €2.00 (MK,SP)
HOMEMADE GUINNESS BREAD €4.00 (G,SP)

DESSERTS

LEMON POSSET €7.50
Poached Strawberries, Mint & Vanilla Ice Cream (MK,G)
(Gluten Free Without Biscuit)

WARM CHOCOLATE BROWNIE €7.50
Delicious Chewy Chocolate Fudge Brownie smothered in a Rich Chocolate Sauce, Vanilla Ice Cream & Whipped Cream (G,MK)

VANILLA CHEESECAKE €7.50
Raspberry & Mango Coulis Fresh Cream and Ice Cream (G,MK)

APPLE & BERRY CRUMBLE €7.50
Stewed Apples with Mixed Berries, topped with a rough Crumble, Vanilla Sauce & Ice Cream (G,MK,E)

FAMOUS SUNDAES

HOMEMADE FUDGE & TOASTED BANANA SUNDAE €7.50
Roasted Nuts, Toffee Sauce, Vanilla Ice-cream, Whipped Cream and a Butter Biscuit (G,MK,N) (G.F without biscuit)

RASPBERRIES & MERINGUE €7.50
Lemon Sauce, Raspberry Coulis, Vanilla Ice Cream, Whipped Cream and a Butter Biscuit (G,MK) (G.F without biscuit)

ALLERGENS: All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking. The following abbreviations have been used: Gluten = G; Crustaceans = C; Eggs = E; Fish = F; Molluscs = M; Soybeans = S; Peanuts = P; Nuts = N; Milk = MK; Celery = CY; Mustard = MD; Sesame Seeds = SS; Sulphites = SP; Lupin = L

WINE LIST

White Wine

Terranoble Sauvignon Blanc (Chile)
Springtime scents of hawthorn and elderflower with bright juicy flavours of nectarine and pink grapefruit.
Glass €7.00 Bottle €25.00

Foundstone Chardonnay (Australia)
A fruit driven wine with a smooth, velvety mouthfeel and exotic flavours of peach, mango and mandarin, leading to a long, zesty finish.
Glass €7.50 Bottle €26.50

Patriarche Sauvignon Blanc (France)
All the fresh aromas of white summer flowers with the crisp flavours of pink grapefruit and lime juice.
Glass €8.00 Bottle €27.50

Bosco Pinot Grigio (Italy)
A bright and clean wine with a green apple freshness, nicely balanced by a smoothness of body and some crisp citrus flavours.
Glass €8.00 Bottle €26.50

Pa Road Sauvignon Blanc (Marlborough, New Zealand)
Tropical fruit flavours of pineapple, mango and kiwi on the palate, with ripe mandarin and citrus flavours adding a zesty freshness.
Glass €10.00 Bottle €37.00

Chablis, Domaine Charly Nicolle (France)
A perfume of summer flowers and a crisp minerality. True, classic, authentic Chablis at its best.
Glass €14.00 Bottle €49.00

Prosecco

Bedin Prosecco Frizzante (Italy)
Lightly sparkling with delicate bubbles. Fresh and aromatic with a fine mousse and long lasting flavour.
Snipes 20cl €12.00

Red Wine

Terranoble Cabernet Sauvignon (Chile)
Super ripe fruit flavours of red berries, dark cherries and blackcurrants with soft tannins and a seriously long finish.
Glass €7.00 Bottle €25.00

Foundstone Shiraz (Australia)
Blackberry, black cherry and plum flavours with coffee, vanilla and caramel from the oak ageing.
Glass €8.00 Bottle €26.50

Patriarche Merlot (France)
Juicy autumnal fruit flavours of blackberry and damson with a smooth and mellow mouthfeel.
Glass €8.00 Bottle €29.00

Montepulciano d'Abruzzo, Tenuta Giglio (Italy)
Ripe summer berries on the nose with touches of spice. Full bodied and soft with lingering flavours.
Glass €8.00 Bottle €29.00

Baron de Ley Club Privado (Rioja, Spain)
Aromas of strawberry and vanilla, it has a bucket load of juicy fruit on the palate. Universal appeal.
Glass €10.00 Bottle €37.00

Finca Florencia Malbec (Argentina)
90 year old vineyards give this wine a finer and more elegant quality. It has soft summer fruit flavours with hints of pepper and spice.
Glass €10.00 Bottle €37.00

Rosé

Patriarche Rosé (France)
Lightly sparkling with delicate bubbles. Fresh and aromatic with a fine mousse and long lasting flavour.
Glass €7.50 Bottle €29.50

Champagne

Didier Chopin Champagne Brut (France)
A fine and elegant Champagne with aromas of peach and honeysuckle, leading to the richer, biscuity flavours of a good Champagne. Extra ageing gives more complexity.
Bottle €65.00

