

Lunch menu

STARTERS

CHEFS SOUP OF THE DAY homemade brown bread (1Wheat,7,9)	6.95
HOME-MADE SEAFOOD CHOWDER homemade brown bread (1Wheat,2,4,7,9,14)	8.50
CHILLI & HONEY CHICKEN WINGS blue cheese or smoky barbeque sauce, dressed mixed leaves (3,6,7,10) for two: 14.95	9.95
BREADED GARLIC MUSHROOMS mushrooms in a crisp golden crumb served with a baby leaves salad and garlic mayo (1Wheat,3,7,10)	8.95
CHILLI & GARLIC PRAWNS pan fried prawns with garlic and chilli butter, dusted with cajun seasoning, fresh parsley, lemon wedge and mini ciabatta (1Wheat,2,7)	14.50
DUCK SPRING ROLLS shredded duck filled spring rolls, served with petit salad, mango and sweet chilli sauce (1a,6,10)	10.50
PANKO COATED SQUID RINGS served with petit salad, tartare sauce, lemon wedges (1a,3,6,7,10,14)	12.50
STEAMED ATLANTIC MUSSELS white wine, garlic cream, chilli and shaved fennel, fresh parsley (7,12,14)	11.95
CHEDDAR CHEESE & BACON POTATO SKINS fully loaded potato skins with bacon & cheese, sour cream, jalapeno, tomato salsa (7,10)	10.50

SIGNATURE SALADS & SANDWICHES

THE KILLESHIN CLUB BAGUETTE warm baguette filled with chicken, grilled bacon, baby mix leaves, egg mayo, crisps (1Wheat,3,7)	11.50
BBQ PULLED PORK CIABATTA Warm Crispy Italian Ciabatta, BBQ Slow Cooked Pork, Red Onions, Iceberg Leaves, Coleslaw, Crisps (1Wheat,7)	11.50
AVOCADO POACHED EGG SOURDOUGH thick cut sourdough bread, avocado mousse, poached egg, coleslaw, crisps (1Wheat,3,7)	11.50

ITALIAN STYLE PANINI italian style panini, melted mozzarella cheese, sun dry tomato, mix leaves, basil mayo, side salad, coleslaw, crisps (1Wheat,3,7)	11.50
MEXICAN TACO WRAP lean ground taco beef, melted cheddar cheese, guacamole, tomato salsa, taco sauce, iceberg, red onion, sweetcorn, red beans, tortilla crisps (1Wheat,3,7)	11.50
CLASSIC TOASTED SPECIAL triple decker sandwich with cooked ham, cheddar cheese, onions, tomato crisps (1Wheat,3,7)	9.50
order chips or soup with your sandwich for just 3.50	

FROM THE GARDEN

THE PIRI-PIRI CAESAR SALAD baby gem lettuce, pine nuts, bacon & piri-piri grilled chicken with caesar dressing and garlic bread (1wheat,3,4,7,8,10) large: 15.95	10.50
CHORIZO & STEAK SALAD baby leaves, crispy chorizo, red roasted peppers, mushrooms, steak strips, smoked paprika & chorizo dressing, crostini (1wheat,3,7)	17.95
TRADITIONAL GREEK SALAD cucumber, red & yellow peppers, halves of cherry tomato, red onion, feta cheese, kalamata olives, fresh oregano, extra virgin olive oil & white vinaigrette dressing, garlic bread (1wheat,7,10)	13.95
MEDITERRANEAN FALAFEL SALAD mixed leaves, organic quinoa & wild rice, red onion, grilled anti pasti vegetables, sweet corn, veggie couscous, red onions, kalamata olives, homemade falafels, vinaigrette dressing, flat parsley (10)	13.95
BABY PEAR & GOATS CHEESE SALAD ardsallagh goat cheese, caramelized walnuts, wine poached baby pears, mix leaves, confit red pepper, pomegranate, red onion, pear dressing (3,7,8,10,12)	15.95
FULL LOADED HUMMUS homemade hummus, mixed olives, cucumber, cherry tomato, feta cheese, tahini oil, walnuts, sesame seeds, tortilla crisps, chickpea, sumac fruits powder, flat parsley (1wheat,7)	15.50

TO FOLLOW

PRIME IRISH 8OZ STRIPLOIN STEAK sauté onions and mushroom, grilled cherry tomato, house chips, brandy peppercorn sauce (7,9,12)	29.50
CLASSIC IRISH BEEF BURGER brioche bap, iceberg lettuce, beef tomato, red onion, cornichon, crispy bacon, dubliner cheese, mayo, tomato relish, onion rings, side coleslaw and house fries (1wheat,3,7)	18.95
CHICKEN KORMA mild korma sauce, served with long grain rice, sour cream, toasted almonds, poppadum's, pickled red onions, naan bread	19.95
HOME MADE LENTIL RAGHU chickpeas & parsley falafels, fresh spinach, sweet potato, pomegranate, lentil and tomato raghu (vegan, gluten free)	15.95

MOROCCAN LAMB TAGINE slow braised diced lamb with chopped tomato, dates, apricot, raisins, almond flakes served with Moroccan cous-cous, minted and pomegranate raita yogurt (1wheat,7,8)	23.50
LIGHT TEMPURA ATLANTIC COD deep fried fresh cod in a crispy batter, petit salad, pea mint puree and house tartar sauce, lemon wedges (1wheat,3,4,10)	19.50
WILD MUSHROOM TAGLIATELLE CARBONARA fresh tagliatelle pasta, pancetta bacon, white wine mushroom sauce, shaved parmesan, rocket salad, pesto, garlic bread (1wheat,6,7,8) add chicken: 2.00	17.95
CLASSIC ITALIAN SPAGHETTI BOLOGNAISE slow cooked ground beef, onion, carrots, chopped tomato, shaved parmesan, rocket salad, pesto, garlic bread (1wheat,3,7,8,12)	15.50

SIDE ORDERS

CHUNKY CHIPS	4.50
HOUSE SIDE SALAD	4.50
SWEET POTATO FRIES	4.50
GARLIC BREAD	4.50
SELECTION OF VEGETABLES	4.50

DESSERTS

CHEESECAKE OF THE DAY please ask your waiter (1wheat,3,7,8)	8.50
APPLE PIE served warm with crème anglaise & vanilla ice cream (1wheat,3,7)	8.50
FRESH BERRY PAVLOVA served with fresh berries & mango coulis (3,7,8)	8.50
WARM CHOCOLATE BROWNIE vanilla ice cream, whipped cream (1wheat,3,6,7,8)	8.50
WARM STICKY TOFFEE PUDDING served with rum & raisin ice cream, butterscotch sauce (1wheat,3,7)	8.50
SELECTION OF ICE CREAM ice cream selection served in a wafer basket with coulis and strawberries (1wheat,3,7)	8.50

Allergen Index: 1. Cereals Containing Gluten – 1a: Wheat, 1b: Oats, 1c: Barley, 1d: Rye, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybean, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphur Dioxide/ Sulphites, 13. Lupin, 14. Molluscs. Although all due care is taken during Meal Preparation, Cross contamination risks are possible. Please ask your server if you require any additional information on food allergens.

