



## LUNCH MENU

### STARTERS

<b>Soup of the Day</b>	€5.00
Irish soda bread, Cuinneog butter	
<b>West Coast Seafood Chowder</b>	€6.00
Irish soda bread & Cuinneog butter	
<b>Duck Spring Roll</b>	€7.00
Homemade barbeque sauce, orange salad	
<b>St. Tola Goats Cheese Parfait (AGF)</b>	€7.00
Honey glazed pear, parmesan biscuit	
<b>Pub Bravas (AGF)</b>	€6.00
Roasted baby potatoes, chorizo & cherry tomato salsa, garlic aioli	
<b>Baked Fish Cake</b>	€7.00
Cod, salmon, smoked haddock, lemon and dill aioli, winter leaves	
<b>Polenta Chips (GF)</b>	€6.00
Rooster potatoes, chorizo, tomato salsa, garlic aioli	

### MAINS

<b>Irish Dry Aged Rib Eye Steak Sandwich (AGF)</b>	€12.50
Twice cooked chips, baby gem, onion jam, tomato chutney	
<b>Walsh's 8oz Beef Burger (AGF)</b>	€12.00
Brioche Bun, salad garnish, burger sauce, Irish cheddar cheese, twice cooked chips	
<b>Fish &amp; Chips</b>	€12.50
Beer battered fresh fillet of hake, pub salad, chunky tartar sauce, lemon, twice cooked chips	
<b>John Keoghs Fish Pie (AGF)</b>	€12.50
Cod, salmon, shrimp, creamy mash potato, house salad, white wine cream sauce	
<b>6 Hour Slow Cooked Lamb Shoulder (AGF)</b>	€14.00
Champ mash, honey & thyme roasted carrot & parnsip, tomato relish, lamb jus	
<b>Chargrilled Fillet of Chicken Salad</b>	€11.00
Warm potato, chorizo, garlic aioli	
<b>In House Hand Rolled Gnocchi</b>	€12.00
Goats heese, sage, butternut squash, watercress salad, toasted pumpkin seeds	