



## EVENING MENU

### STARTERS

**Soup of the Evening (AGF) €5.00**

Served with John Keoghs artisan bread & Cuinneog butter

**Tempura Prawns**

Crispy seaweed, confit lemon, fennel & coriander

**€9.00**

**Hot & Cold Goats Cheese (AGF)**

**€8.00**

Goats cheese parfait & bonbon, fig Puree, garden Leaves, bread Tuile

**West Coast Seafood Chowder (AGF)**

**€7.50**

Served with John Keoghs artisan bread & Cuinneog butter

**Keoghs Summer Salad (GF)**

**€8.00**

Mixed leaves, ricotta, green pesto, picked veg

**Pub Bravas (GF)**

Rooster Potatoes, Chorizo, Tomato Salsa, Garlic Aioli

**€7.00**

**Irish Lamb Meatballs**

**€8.00**

Tomato salsa, mint & cucumber yogurt, John Keoghs artisan bread

**\*Specials of the Evening:**

**Irish Crispy Chicken Wings, siracha maple syrup, watermelon, feta cheese**

**€8.00**

**Pan Seared Cod, parmentier potatoes, chorizo, roasted red pepper velouté, samphire**

**€20.00**

**Pot of Mussels, shallots, white wine garlic cream, triple cooked chips**

**€16.00**



## M A I N S

<b>Walshs' 8oz Beef Burger (AGF)</b>	<b>€15.50</b>
Brioche Bun, smoked applewood cheese, pickled cucumber, beef tomato, twice cooked Maris Piper chips and house dip	
<b>In House Hand Rolled Gnocchi</b>	<b>€14.50</b>
Confit tomato, basil puree, pickled veg, ricotta cheese, watercress	
<b>Keoghs Summer Salad (GF)</b>	<b>€12.00</b>
Mixed leaves, ricotta, green pesto, pickled veg	
<b>Fish &amp; Chips</b>	<b>€17.00</b>
Beer Battered Fish of the Evening, pub salad, chunky tartar sauce, twice cooked Maris Piper chips	
<b>10oz Irish Dry Aged Striploin Steak (AGF)</b>	<b>€25.00</b>
Cooked to your liking, served with chips, garlic and thyme tomato, Portobello mushroom, sauce of choice	
<b>6 – Hour Slow Cooked Lamb Shoulder (AGF)</b>	<b>€18.50</b>
Aged parmesan risotto, summer vegetables, shallots, chutney, lamb jus	
<b>Glynn Valley Irish Chicken Supreme (AGF)</b>	<b>€17.00</b>
Smoked bacon & tarragon rosti, confit carrots, wild mushroom, rich chicken jus	



\* Star denotes dishes from the specials menu which changes regularly in line with the seasons and availability of ingredients.

## Sides

Maris Piper Chips	€3.50
Baby Potatoes in Confit Garlic Butter	€3.50
Pub Salad	€3.50
Carrot and Green Beans	€3.50
Mash Potato	€3.50
Pickled Onion Rings	€3.50

## DESSERTS

<b>*Rich Dark Chocolate Delice</b>	€6.00
Raspberries & ice-cream	
<b>*Vanilla Crème Brulee</b>	€6.00
Shortbread biscuit	
<b>*Peanut Butter Parfait (AGF)</b>	€6.00
Chocolate ice-cream	

*At John Keoghs Gastropub we make all of our desserts inhouse daily. Desserts on this menu are sample dishes and change regularly.*



### Our Suppliers

Seafood: Marys' Fish, Kellys Mussells  
Vegetables: Curleys Quality Foods

Chicken: Glynn Valley Irish Poultry  
Meat: Walshs' Farm of Athenry, Slane Valley