

# Starters

<b>INSPIRED WINGS (GF)</b> <i>tossed in spicy chilli oil served with celery and blue cheese dip</i>	€5.90	<b>BRUSCHETTA (V)</b> <i>sundried tomato, pesto and parmesan shavings</i>	€4.90
<b>GOLDEN CRISP GARLIC MUSHROOMS (V)</b> <i>tossed in garlic butter, garlic &amp; herb mayo</i>	€5.20	<b>SOUP OF THE MOMENT (V) (GF)</b> <i>served with homemade bread</i>	€4.20
<b>OVEN BAKED BLACK PUDDING</b> <i>topped with dressed mixed greens, crisp pancetta and a light dijon cream</i>	€5.20	<b>HOUSE CAESAR SALAD</b> <i>baby gem with crisp pancetta, sourdough croutons, parmesan crisps</i> Available with Chicken for €7.20 or Prawns for €9.20 Available as a main with homemade chunky chips for €8.90	€5.20

# Main Courses

<b>HOMEMADE 8oz BEEF BURGER</b> <i>with bacon, mozzarella, tomato, house dip, with homemade chunky chips</i>	€9.50	<b>HOMEMADE THAI INSPIRED MASSAMAN CHICKEN CURRY</b> <i>crushed peanuts, coconut milk, star anise and cinnamon stick served with steamed rice</i> Available with Beef for €12.90 or Prawns for €13.20	€9.90
<b>CHICKEN LINGUINE CARBONARA</b> <i>fresh egg pasta with smoked pancetta, garlic, fresh baby spinach and parmesan cream</i>	€9.90	<b>SPIRE HEALTHY OPTION (GF)</b> <i>poached fillet of chicken, star anise broth, asian style vegetables &amp; low fat egg noodles</i>	€9.50
<b>HOMEMADE LASAGNE</b> <i>braised beef, fresh pasta, aged parmesan, rocket and homemade chunky chips</i>	€9.90	<b>SPIRE SUPER FOOD SALAD</b> <i>steamed chicken, broccoli, green beans, cucumber, avocado, mint, parsley, balsamic vinaigrette</i>	€9.90
<b>BEER BATTERED FILLET OF COD</b> <i>fresh cod coated in beer batter, served with tartar sauce, mushy peas &amp; homemade chunky chips</i>	€10.90	<b>SOUTHERN FRIED CHICKEN GOUJONS</b> <i>served with side salad, chunky chips &amp; garlic mayo</i>	€8.90
<b>10 oz SIRLOIN STEAK</b> <i>chunky chips, portabello mushroom topped with Danish crisp onions &amp; creamy peppercorn sauce</i>	€16.90	<b>ROAST CHICKEN BREAST</b> <i>smoked bacon cream, cabbage and roasted baby boiled potatoes</i>	€9.90
<b>CAJUN CHICKEN BURGER</b> <i>topped with mixed peppers, mozzarella cheese and a pesto mayo</i>	€8.90	<b>WARM GOATS CHEESE SALAD</b> <i>red onion marmalade &amp; toasted pine nuts</i>	€8.90

# Sandwiches

<b>FRESHLY MADE SANDWICHES OR WRAPS WITH A CHOICE OF TWO FILLINGS</b> Plain sandwich on white or brown bread Toasted sandwich on white or brown bread Tortilla wraps	€4.20 €4.50 €4.90	<b>OPEN TURKEY &amp; STUFFING SANDWICH</b> <i>slices of turkey breast, stuffing &amp; cranberry sauce on wheaten bread</i>	€7.90
<b>CHICKEN CAESER WRAP</b> <i>toasted tortilla wrap with chicken, baby gem lettuce, pancetta, parmesan &amp; house caesar dressing</i>	€6.95	<b>SPIRE BLT</b> <i>bacon, lettuce &amp; tomato with mayo served on toasted batch bread</i>	€7.90
<b>CROQUE-MONSIEUR</b> <i>toasted ham &amp; cheese sandwich french style</i>	€5.90	<b>SOUP &amp; SANDWICH COMBINATION</b> <i>Soup of the day with a two filling sandwich</i>	€7.20
<b>OPEN SMOKED SALMON SANDWICH</b> <i>served on wheaten bread with cream cheese &amp; capers</i>	€8.90	<b>BOOKMAKER STEAK SANDWICH</b> <i>8oz Sirloin Steak on wheaten bread topped with garlic mayo, crisp lettuce, sautéed onions &amp; mushrooms served with side salad &amp; chips</i>	€12.50
		<b>OPEN TUNA SANDWICH</b> <i>on wheaten bread with sweetcorn, lemon mayo &amp; mixed green salad</i>	€7.90



Some of our dishes contain items from the below list of allergens or additives; please ask and we'll be happy to explain.

1 Cereals containing gluten 2 Nuts 3 Peanuts 4 Milk 5 Eggs 6 Fish 7 Shellfish/Crustaceans  
8 Soybeans 9 Molluscs 10 Mustard 11 Sesame Seeds 12 Sulphur dioxide 13 Lupin 14 Celery

For those with special dietary requirements or allergies, who may need more details on food ingredients used, please ask your server

Lunch served 12pm to 5pm Friday & Saturday. Sunday Lunch served 12pm to 5pm Sunday

Please check blackboard for Daily Specials

# Side Orders

CHUNKY CHIPS	€2.50	SKINNY FRIES	€2.50	SEASONAL VEG	€3.00	COLESLAW	€2.50
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## Desserts

CHOCOLATE & HAZELNUT BROWNIE <i>caramel sauce &amp; vanilla ice cream</i>	€4.90	APPLE CRUMBLE <i>with custard &amp; cream</i>	€4.90
LEMON TART <i>berry coulis &amp; chantilly cream</i>	€4.20	TRADITIONAL SHERRY TRIFLE <i>custard, jelly &amp; fruit with cream</i>	€4.40
RASPBERRY & VANILLA CHEESECAKE <i>chantilly cream</i>	€4.90	HOMEMADE SCONES <i>whipped cream &amp; preserves</i>	€2.90

## Wines

### White Wines

#### SPAIN MACABEO, CASA CARMELA, YECLA 2013

*A charming young wine bursting with exuberant ripe tropical fruits and a rounded finish.*

€19.90 *bottle*      €5.20 *glass*

#### CHILE EMILIANA RANGE - ORGANIC SAUVIGNON BLANC, CENTRAL VALLEY 2012

*Bright greenish-yellow; fresh aromas of citrus fruits with herbal and mineral notes. Brisk, lively acidity heightens the pleasingly soft citrus finish*

€22.90 *bottle*      €5.90 *glass*

### Prosecco

#### SPARKLING PROSECCO, COLDIGIANO, VENETO NV

*Fresh, crisp palate with tremendously well balanced citric fruit leading to lingering finish*

€25.00 *bottle*      €6.50 *glass*

### Red Wines

#### SPAIN MONASTRELL, CASA CARMELA, YECLA 2013

*A medium to full-bodied wine with generous savoury loganberry and forest fruits and a dry smooth finish.*

€19.90 *bottle*      €5.20 *glass*

#### CHILE EMILIANA ORGANIC MERLOT, CENTRAL VALLEY 2012

*Beautiful violet-purple colour, characterised by its fruitiness and rich varietal aromas. Medium bodied with soft notes of violet, plum and berries.*

€22.90 *bottle*      €5.90 *glass*

Please ask your server for our full wine list should you require more choice

## Hot Beverages

EXPRESSO	€2.00	HOT CHOCOLATE	€2.70
AMERICANO	€2.20	TEA	€2.00
LATTE	€2.70	GREEN TEA	€2.50
CAPPUCCINO	€2.70	PEPPERMINT TEA	€2.50
MOCHA	€2.70	CAMOMILE TEA	€2.50



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