

To Start

Spicy Chicken Wings – 7.5

Spicy buffalo or smoked barbecue, blue cheese dressing
(1, 3, 6, 7, 9, 10, 12)

Off the Bone Seafood Soup – 7.5

Ocean fresh hake, salmon, prawns, mussels, root vegetables, anise and tomato broth
(2, 3, 4, 7, 9, 12, 14)

Tiger Prawn Cocktail – 10.5

Paprika marie rose, baby gem, granny smith apple, marinated tomato and lemon
(2, 3, 6, 7, 10, 12)

Glenbeigh Mussels - 8

Classic moules mariniere or n'duja sausage & fennel broth
(7, 9, 14)

House Smoked Pork Ribs – 7.5

Red cabbage slaw, homemade barbecue sauce
(3, 6, 7, 9, 10, 12)

Aged Beef Carpaccio – 9

Truffle oil, shaved pecorino cheese, rocket
(7, 10, 12)

Fivemiletown Goats Cheese Stack - 8

Pickled beets, hazelnut crumb, honeycomb
(1, 7, 8, 10, 12)

Wild Atlantic Way Fish Cake – 7.5

Panko crumbed fresh & smoked fish, seasonal leaves, gribiche sauce
(1, 3, 4, 7, 10, 12)

Soup of the Day - 5

Served with freshly baked bread
(7, 9)

Salads

Caesar Salad – 7/11

Baby gem, crispy bacon, soft boiled egg, croutons, parmesan, Caesar dressing
(1, 3, 4, 6, 7, 10, 12)

Superfood Salad – 7/11

Seasonal leaves, roasted kale, quinoa, coriander hummus, carrot, toasted seeds, avocado, apple
(10, 11, 12)

Add to either salad

House Smoked Chicken (12) - 2.50

Fivemiletown goats cheese (7) - 2.50

Tiger Prawn (2) - 3.50

Seafood

Glenbeigh Mussels - 14.5

Classic moules mariniere or n'duja sausage & fennel broth
Seasonal leaf salad or chunky fries
(7, 9, 10, 12, 14)

Fresh from the Ocean - market price

See server or board for today's fish special
Minted potatoes, seasonal vegetables
(4, 7)

Salmon Fillet – 16.5

Sauté potatoes, kalamata olives, cherry tomatoes, green beans, anchovy parsley butter
(4, 7, 12)

Whole Sea Bass - 18

Cooked over charcoal, baby fennel, minted potatoes.
Served head to tail or without, please advise your server
(4, 7)

Pale Ale Battered Fish & Chips – 14.5

Crushed peas, homemade tartar, charred lemon
(1, 4, 7, 10, 12)

Mains

Supreme of Free Range Chicken – 15.5

Champ, seasonal vegetables, mushroom reduction
(7, 12)

Lamb – 20

Marinated rack of lamb cutlets, braised lamb belly, parsnips, baby potatoes, lamb jus
(7, 9, 10, 12)

Steak Sandwich – 14.5

Tender beef strips, red onion marmalade, rocket, rustic sourdough bread, chunky fries
(1, 6, 7, 10, 12)

Butternut Squash – 13.5

Puy lentils, toasted hazelnut & feta crumb, wholegrain mustard vinaigrette
(1, 7, 8, 10, 12)

Farm Fresh Vegetable Stir Fry – 12 + Chicken or Beef – 15.5

Sautéed crunchy vegetables, ginger, hoi-sin, chilli and soy.
Basmati rice or noodles
(1, 3, 5, 6, 7, 11, 12)

Mac & Cheese – 14

Macaroni pasta, dubliner cheddar, parmesan, panko crumbs & truffle oil
Sweet potato fries & red cabbage slaw
(1, 3, 7, 10, 12)

Off the Bone Beef

Our prime ribs are 21 day Aged Black Angus master cuts.
Cooked in our authentic charcoal oven and served carved off the bone.
Perfect for sharing.

Prime Ribs

600g - 2 people 45

850g - 3 people 65

1kg - 4 people 80

Please allow 30-45 minutes cooking time

250g Aged Black Angus Rib-Eye - 22.5

350g Aged Black Angus Rib-Eye – 28

227g Aged Black Angus Fillet – 28

Add Tiger Prawns – 3.5 (2)

All our steaks are served with chunky fries, onion rings (1, 12), portobello mushroom (7) and your choice of sauce.

Steak Sauces

Bordelaise (9, 12)

Cracked black peppercorn (9, 12)

Béarnaise (3, 7, 12)

Cashel blue cheese butter (7)

Roasted garlic butter (7)

Off the Bone 250g Burger – 12.5

Baby gem, pickle, vine tomato, red onion marmalade, red cabbage slaw, cracked black pepper mayo, onion ring & chunky fries
(1, 7, 10, 12)

Add

Smoked bacon (1, 2)

Dubliner cheddar (7)

Portobello mushroom (7)

1 euro each

Sides

Truffled mac & cheese 4.5 (1, 7, 10, 12)

Chunky fries – 3.5

Seasonal vegetables - 3.5 (10, 12)

Portobello mushrooms – 3.5 (7)

Pale Ale Battered Onion rings - 4.5 (1, 12)

Seasonal salad – 3 (7)

Champ – 3 (7, 12)

Sweet potato fries – 4 (7, 10, 12)

Early Birds

2 courses for 20 or 3 courses for 25

Choose a Starter and Main Course or a Main Course and Dessert or 3 courses

Available Sunday to Friday all night
17.00 – 19.00 Saturday

Soup of the Day - See your server (7, 9)

Spicy Chicken Wings (1, 3, 6, 7, 9, 10, 12)

Spicy buffalo or smoked barbecue, blue cheese dressing

Fivemiletown Goats Cheese Stack (1, 7, 8, 10, 12)

Pickled beets, hazelnut crumb, honeycomb

Glenbeigh Mussels (7, 9, 14)

Classic moules mariniere or n'duja sausage & fennel broth

Supreme of Free Range Chicken (7, 12)

Champ, seasonal vegetables, mushroom reduction

Salmon Fillet (4, 7, 12)

Sauté potatoes, kalamata olives, cherry tomatoes, green beans, anchovy parsley butter

250g Aged Black Angus Rib-Eye (€5 supplement) (1, 7, 9, 12)

Chunky fries, onion rings, portobello mushroom, your choice of sauce

Butternut Squash (1, 7, 8, 10, 12)

Puy lentils, toasted hazelnut & feta crumb, wholegrain mustard vinaigrette

Off the Bone 250g Burger (1, 7, 10, 12)

Bacon, dubliner cheddar, baby gem, pickle, vine tomato, red onion marmalade, red cabbage slaw, cracked black pepper mayo, onion ring & chunky fries

Goey Chocolate Brownie (3, 7, 8)

Chocolate sauce, vanilla ice cream

Apple & Red Berry Crumble (7, 8)

Apple, red berry, crumble crust, vanilla ice cream

Boulabán of Roscrea Ice Cream (1, 7)

Chocolate, strawberry & vanilla, waffle basket

Desserts

Crème Brulée – 5.5 (1, 3, 7)

Classic vanilla crème anglaise, caramelised sugar, shortbread biscuits

Apple & Red Berry Crumble – 5 (7, 8)

Apple, red berry, crumble crust, vanilla ice cream

Off the Bone Knickerbocker Glory – 5.5 (3, 7, 8)

Layered cream sundae with vanilla ice cream, strawberry sauce, whipped cream, crushed meringue & toasted nuts

Brioche Bread & Butter Pudding - 5 (1, 3, 7)

Baked in a Baileys custard, vanilla ice cream

Boulabán of Roscrea Ice Cream 5.5 (1, 7)

Chocolate, strawberry & vanilla, waffle basket

Goey Chocolate Brownie – 5.5 (3, 7, 8)

Chocolate sauce, vanilla ice cream

Irish Artisan Cheese Board - 8.5

Add LBV Port – 5 (1, 7, 12)

Premium trio of cheeses (Ask your server)
red onion marmalade, water crackers, quince jelly & apple

Allergen Information

Please consult your server if you have any concerns or queries.

1 – Cereals
2- Crustaceans
3- Egg
4 – Fish
5 – Peanut

6 – Soya
7 – Milk
8 – Nuts
9 – Celery
10 – Mustard

11 – Sesame Seed
12 – Sulphur Dioxide
13 – Lupin
14 - Mollusc

Our beef is sourced from Bord Bia Quality Assured Suppliers

Country of Origin – Beef: Ireland