

## STARTERS . . .

SHERATON HOUSE SALAD €8.95 FRESH LEAVES, MANGO, CHILLI, ROASTED NUTS, CORIANDER, RED ONIONS, LIMES, CHERRY TOMATO, ASIAN STYLE DRESSING <sup>6.8,11A,12</sup>(GFA) (VA)

ADD CHICKEN €3.95 OR DUCK €4.95

CLASSIC HOT & SPICY CHICKEN WINGS €11.95 CHILLIES & GARLIC MAYO <sup>1,2,3,5,7,8,10,11A,12</sup>

SPICY PRAWNS €12.95 CLAMS & VEGETABLE RAGOUT, FRESH HERBS, GARLIC SOURDOUGH BREAD 2.3.9.10.11A.12(GFA)

SOUP OF THE DAY €7.95 HOMEMADE HARVEST BROWN BREAD <sup>2.7.10,11A,12</sup>(GFA) (VA) (⑦A)

TOMATO BRUSCETTA €10.95 CRISPY SOURDOUGH, CHERRY TOMATOES, GARLIC & OLIVE OIL, RICH BALSAMIC VINEGAR, MIXED GREEN LEAVES <sup>2,6,7, 10,11A</sup> (VA) (ⓒA)

## SANDWICHES...

CLASSIC TOASTED SANDWICH €14.95 CARTY'S HONEY BAKED HAM & CHEDDAR CHEESE, BUTTER, TOMATOES, RED ONION, CHEF'S SALAD, GARLIC DIP & CHIPS <sup>1,2,3,5,6,7,8,9,10,11A,12,13</sup>(GFA)

GRILLED STEAK, ONION & WILD MUSHROOMS SAMBO €21.95 GARLIC HERB BUTTERY RUSTIC DEMI BAGUETTE, MATURE CHEDDAR CHEESE, PEPPERCORN SAUCE, CHEF'S SALAD & CHIPS <sup>1.2,3,5,6,7,8,9,10,11A,12,13</sup>(GFA)

# MAINS. . .

'S' BAR CHARCUTERIE PLATTER €29.95 SELECTION OF CURED MEATS & CHEESES, SELECTION OF HOMEMADE BREADS, OLIVES & CHUTNEY <sup>1,2,6,7,8,10,11A,13</sup>(GFA)

### 6OZ GILLIGAN'S BEEF BURGER €20.95

BRIOCHE BUN, SMOKED PORK BELLY STREAKY BACON, MATURE CHEDDAR CHEESE, LEAVES, TOMATOES, RED ONION, MAYO & COUNTRY RELISH, ONION RINGS, CHIPS & CHEF'S SALAD <sup>1,2,3,5,7,8,10,11A,13</sup>(GFA)

Draught beer suggestion: Pilsner Urquell, Czech Republic €6.90/pint

### CAJUN CHICKEN BURGER €19.95

BRIOCHE BUN, SMOKED PORK BELLY STREAKY BACON, MATURE CHEDDAR CHEESE, LEAVES, TOMATOES, RED ONION, MAYO & COUNTRY RELISH, ONION RINGS, CHIPS, CHEF'S SALAD <sup>1,2,3,5,7,8,10,11A,13</sup>(GFA)

Craft beer suggestion: Black Donkey, TKO IPA, Roscommon €6.90

BEETROOT BURGER €17.95 SESAME BUN, LEAVES, TOMATO, MAYO, COUNTRY RELISH, RED ONION, CHEF'S SALAD WITH BALSAMIC REDUCTION, SWEET POTATO FRIES <sup>7.8,10,11A,13</sup>(GFA) (VA) <sup>(</sup>√

**GRILLED "8OZ IRISH SIRLOIN STEAK" €29.95** SAUTEÉ ONIONS & WILD MUSHROOMS, CRACKED BLACK PEPPER & BRANDY CREAM SAUCE, CRISPY ONION RINGS, CHIPS <sup>1,2,3,5,7,8,9,10,11A12</sup>.(GFA) SUPPLEMENT €8 ON DINNER PACKAGE Wine suggestion: Crucero, Cabernet Sauvignon, Chile €8.50/glass

FOCACCIA LA ROMANA €19.95 TOMATO SAUCE, MOZZARELLA, MUSHROOMS, CHICKEN, PARMA HAM & PESTO, CHEF'S SALAD & CHIPS <sup>2,6,,10,11A,12</sup> Craft beer suggestion: Black Donkey, Western Warrior, Roscommon €6.90

SLOW COOKED SLANEY VALLEY LAMB SHANK €21.95 CREAMY BUTTERY MASH POTATO, MELANGE OF SEASONAL VEGETABLES, JUS <sup>2,9,12</sup> (GF) Wine suggestion: Accomplice, Shiraz, Australia €8.50/glass

 TRADITIONAL BATTERED FISH & CHIPS €20.95

 CHEF'S SALAD, TARTAR SAUCE , MINTY MUSHY PEAS <sup>1,2,3,5,7,8,9,10,11A,12,13</sup>

 Wine suggestion: Il Conto Vecchio, Pinot Grigio , Italy €9/glass

PEA & SHALLOTS RAVIOLI €18.95 TOMATO SAUCE WITH FRESH HERBS BASIL OIL, VEGAN PARMESAN, GARLIC SOURDOUGH BREAD <sup>11A,12</sup> ⑦

 THAI RED ROASTED VEGETABLE CURRY €18.95

 INFUSED TURMERIC RICE, PRAWN CRACKERS AND POPPADOM <sup>1,2</sup>(GFA) (VA) (♥A)

 • ADD CHICKEN €3.95

CHEF'S EVENING CATCH OF THE DAY €26.95 (FROM 5PM) Supplement €5 on dinner package

### SIDES . . .

CHIPS <sup>1,2,3,5,7,8,9,10,11A,12</sup> €4.50

**TRUFFLE CHIPS** <sup>1,2,3,5,7,8,9,10,11A,12</sup> €5.50

LOADED BACON AND PARMESAN CHIPS 12,3,5,7,8,9,10,11A,12 €6.50

ONION RINGS <sup>1,2,3,5,7,8,9,10,11A,12</sup> €4.50

MELANGE OF SEASONAL VEGETABLES <sup>2</sup> 𝔅 €4.50

SWEET POTATO FRIES 1.2.3.5.7.8.9.10.11A.12 €5.50

## DESSERTS . . . €8.95

HOMEMADE BANOFFEE PIE CHOCOLATE SAUCE, SALTED CARAMEL ICE CREAM <sup>1,2,9,,11A</sup>

APPLE, STRAWBERRY & COCONUT CRUMBLE CRÈME ANGLAISE & VANILLA BEAN ICE CREAM <sup>1,2,10,11A</sup> (V)

OREO BROWNIE TOFFEE SAUCE, VANILLA BEAN ICE CREAM <sup>1,2,11A</sup> 🕥

CHEESECAKE OF THE DAY

SAUTEÉ ONIONS <sup>2,11</sup>(GF) ⑦ €4.50 SAUTEÉ MUSHROOMS <sup>2,11</sup> (GF) ⑦ €4.50 HOUSE SEASONAL SIDE SALAD <sup>2,6,10</sup> (GF) ⑦ €4.50

MASH POTATO <sup>2</sup> €4.50



#### ALLERGENS:

### 1. EGG, 2. MILK, 3. SHELL FISH, 4. MOLLUSCS, 5. FISH, 6. PEANUT, 7. SESAME, 8. SOY, 9. SULPHUR DIOXIDE, 10. NUTS, 10A. ALMOND, 10B. HAZELNUT, 10C. WALNUT, 10D. CASHEW, 10E. PECAN, 10F. BRAZIL, 10G. PISTACHIO, 10H. MACADAMIA, 11. CEREALS (CONTAINING GLUTEN): 11A. WHEAT, 11B. RYE, 11C. BARLEY, 11D. OATS, 11E. SPELT, 11F. KAMUT, 12. CELERY 13. MUSTARD, 14. LUPIN

(GF) GLUTEN FREE, (GFA) GLUTEN FREE AVAILABLE, 🕅 VEGETARIAN, (🖗 A) VEGETARIAN AVAILABLE, (VA) VEGAN AVAILABLE

Dear Valued Customers, in order to ensure that we are providing the best service for everyone, we unfortunately cannot split bills for parties of 4 and more.