



Lunch Menu

Soups

Paddy Burke's world famous Chowder, a fusion of locally sourced fresh & smoked fish, in a fennel flavoured soup, with homemade brown bread. 6.50

Homemade soup and full of goodness, served with homemade brown bread 4.50

Oysters

Half dozen raw oysters 11.95

Half dozen baked oysters, topped with garlic bread crumbs 12.50

Salads

Caesar salad, romaine lettuce tossed in caesar dressing with shredded parmesan cheese, topped with grilled chicken & garlic bread 12.25

Prawn salad, king prawns tossed in a marie rose sauce over a garden salad 15.20

Seafood salad, poached salmon, king prawns, smoked salmon & crab claws with a garden salad 21.50

Sesame chicken, roasted peppers, red onions & cucumber over mixed leaves 9.95

Sauté beef strips with garlic, coriander, cashew nuts & fresh herbs over mixed leaves 9.95

Wraps

Spicy chicken wrap with garden fresh cherry tomatoes, red onions, mango chutney, salad & crunchy coleslaw 7.95

Cajun chicken wrap with cheddar cheese, red onions & garlic mayonnaise topped with BBQ sauce, with french fries 9.95

Mains

Cajun crumbed chicken escalope, topped with tomato relish & mozzarella cheese with a side salad & house potatoes 9.95

Steak sandwich, grilled steak topped with sauté mushrooms & onions with french fries 12.50

Poached Clarenbridge mussels poached with white wine & garlic 13.75

Cod & salmon bake, fresh fillets of cod & salmon baked in a white wine sauce, topped with a savoury cheese crumb 16.20

Fishcakes with a tomato relish over a garden salad 8.95

Panfried cod fillet with a beurre blanc sauce, garden salad & house potatoes 10.95

Garlic & chilli infused tiger prawns over tagliatelle pasta with a tomato sauce 11.95

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