Starters
Soup of the Day €5
Always vegetarian, always piping hot, today’s special soup served with Homemade Brown Bread
Goat’s Cheese Crostini €8
Organic Goat’s Cheese, Italian Crostini, Red Onion Compote, Dressed Seasonal Salad Leaves
Seafood Chowder €9
Old Style Atlantic Seafood Chowder with Fish Stock, Vegetables, Cream Loads of fresh Fish & Seafoods and served with Homemade Brown Bread.
Asian Prawn Tempura €9
Crisp Prawn Tempura served with Marie Rose Dressing. Curry Oil and Roast Garlic Aioli
Dublin Smokies €9
Gratin of Smoked Haddock, Vintage Cheddar, Potatoes, Baby Leeks, Cream with Crusty Bread.
12th Lock Caesar Salad €9
Crisp leaves, crunchy croutons, pancetta lardons, fresh parmesan, creamy caesar & basil dressing.
Cajun Chicken €3 Tiger Prawns €4
Italian Salad €8
Rocket leaves, red onion, Italian Buffalo Mozzarella, Sweet Basil & Balsamic Dressing
Hot n’ Spicy Wings €8
Tender Chicken Wings marinated with fresh Garden Herbs and Spices with a Tasty Blue Cheese Dressing.
Kid’s Dishes
Buttermilk Chicken & Chips, €8
Mini Banger’s & Mash €7
Kid’s Burger & Chips €8
Mini Fish & Chips €8
Other dishes – please ask. All kids meals served with a FREE Mini Tipperary Still Water.
Side Orders
Tossed Mixed Salad • Chef’s Seasonal Veggies • Garlic & Parmesan Mash. Skinny Frites, Chunky Chips, Saute Mushrooms & Onions, Basmati Rice, Garlic Bread - €3.95

Mains
Cajun Chicken Caesar Salad €15
Crisp Romaine tossed with Cajun Roast Chicken and bound in a Creamy Caesar Dressing with Crunchy Croutons & Fresh Parmesan.
Tempura Fish & Chips €16
Prime Fillet of Hake in a Light Tempura Batter, Crushed Peas, Curry Oil, Handcut Chips, Lemon Wedges & Tartare Sauce.
Madras Vegetable Curry €12
Tasty Vegetable Curry with loads of Fresh Veggies, Traditional Herbs and Spices, Poppadum, and Basmati Rice
Homemade Beef Burger €14
Prime Irish Beef Burger, chargrilled to perfection and dressed with crisp baby gem salad, homemade red onion jam, & beef tomato
Served in a soft flour bun with skinny frites OR Chunky Chips.
add bacon €1 add dubliner cheese €1
Tuscan Pasta Crumble €14
Oven baked Pasta treat with Tuscan Vegetables, Vine Tomatoes & Herbs, Fresh Parmesan and Panko Crumb.
Prime Irish Fillet Steak €28
Select 8oz Prime Irish Fillet Steak.
Dry-aged for 28 days for maximum taste & flavour, Chargrilled to your liking, Served with Hand-cut Chunky Chips Creamy Peppercorn & Brandy Sauce OR Bearnaise Aioli.
Pan-seared Fillet of Plaice €15
Pan seared Fillet of Plaice, served with Wilted Baby Spinach, Roasted Cherry Vine Tomatoes, Creamy mash & Citrus Beurre Blanc.
Chargrilled Cajun Chicken Burger €14
Chargrilled Tender Breast of Irish Chicken with Sweet Chilli Aioli served in a Soft Flour Bun with Crisp Baby Gem Leaves & Tasty Beef Tomato Served with Skinny Pomme Frites OR Chunky Chips
Vintage Cheddar €1 Bacon €1
Confit of Duck €16
Delicious Confit of Duck Leg served with Whipped Potato, Caramelised Carrots and a Rich Seasonal Berry Jus.
Classic Beef & Guinness Pie €14
Slow cooked Daube of Beef with Winter Root Vegetables and our favourite Stout. Served with Creamy Mash OR Chunky Chips. Topped with Crisp, Puff Pastry.
Ask about today’s Chef’s Specials!!

Please let us know if you have any special dietary requirements or require an allergen information menu.
All dishes are cooked to order - if you’re in a rush let us know we can recommend speedy dishes, otherwise please feel free to relax and enjoy!!
Payment - cash & all major credit cards accepted. We regret that we cannot accept cheques unless by prior arrangement.
Gratuities at your discretion. Service charge of 10% on groups of 6 or more which goes directly to staff.
In the interests of good service bills cannot be split when we’re busy but we’ll do our best to help.
### Beers

**Craft & Draught**
- Guinness, Smithwicks, €4.70
- Carlsberg, Kronenbourg, €5.25
- Smithwicks Pale Ale, €5.25
- Heineken, Coors Lite, €5.25
- Budweiser, Atlantic Blonde, €5.25
- Hop House 13, Galway Hooker, €5.25
- Dan Kelly’s Irish Craft Cider, €5.75
- five Lamps Dublin Lager, €5.75
- Mont Wicklow Pilsner, €5.75
- Trouble Brewing rotation tap, €5.75
- Brewer’s Project Rotation Tap, €5.75
- Bulmers with Cloudy Lemon, €5.95
- Bulmers Berry, Bulmers Lite, €5.95
- Dan Kelly’s Irish Craft Cider, €5.75
- Budweiser, Atlantic Blonde, €5.25
- Leffe Blonde, Hoegaarden, €5.50
- Five Lamps Dublin Lager, €5.75
- Carlsberg, Kronenbourg, €5.25
- Big Bear Brown Ale, €6.25
- Five Lamps Dublin Brewery

### Cocktails

**Mojito**
- Muddled Limes & Fresh Mint
- Crushed Ice & Havana Club, €9

**Tom Collins**
- Gordon’s Gin, fresh Lemon Juice topped with Club Soda, €8

**Strawberry Daiquiri**
- frozen combination of Havana Club Rum, Lime, and loads of fresh Strawberries, €9

**Moscow Mule**
- Kettle One Vodka, Ginger Beer, fresh Limes served on the rocks, €11

**Bellini**
- Taste of Venice!!
- Fresh Peach Juice & Prosecco, €8

**Margarita**
- Shaken Classic with Crushed Ice
- Tequila, Cointreau & Fresh Lime Juice, €9

**Sidecar**
- Shaken cocktail with Remy Martin Cognac, Cointreau Liqueur & Lemon Juice, €8

**Vodka Martini**
- Smirnoff Vodka shaken with Martini Dry Vermouth, €7

**Espresso Martini**
- Smirnoff Vodka, Kahula Coffee Liqueur, and full flavoured Italian Espresso, €8

**Prosecco Sangria**
- Spanish Classic with an Italian Twist!
- Sangria fruit Punch & Bubbly Prosecco, €9

**Manhattan**
- Premium Bulleit Bourbon, Sweet Vermouth, fresh Orange Juice - on the rocks, €11

**Cosmopolitan**
- Kettle One Citron Vodka, Cointreau, Fresh Lime and Cranberry Juice, €9

**Bloody Mary**
- Shaken Classic with Smirnoff Vodka, Fresh Tomato Juice, Tabasco, Horseradish, served over ice with Celery, €8

**Mint Julep**
- Premium Bulleit Bourbon, Sugar Sirop, Crushed Ice & fresh Mint, €12

**Old Style Mimosa**
- Treat yourself!
- Elegant Cocktail with Fresh Orange Juice and Louis Roederer Champagne, €14

### Gin Bar

**Build your Favourite G&T!**

- **Step 1**
  - Choose the Gin
  - Bulldog, €7
  - Gordon’s, €5
  - Mayfair, €6
  - Fifty Pounds, €7
  - Cork Dry Gin, €5
  - Tanqueray, €6
  - Bombay Sapphire, €6
  - Hayman’s 1850 Reserve, €8
  - Tanqueray Ten Premium, €8
  - Dingle Irish Pot Still, €6
  - Martin Miller’s, €7
  - Saffron Gin, €8
  - Hendricks, €6
  - Thin Gin, €7
  - Pinkster, €7
  - Old Tom, €7

- **Step 2**
  - Choose your dressing!
  - Classic Ice Cubes & Lemon
  - Crooked Pepper & Cinnamon
  - Crushed Ice & Fresh Lime
  - Cucumber Dressing
  - Pink Grapefruit

- **Step 3**
  - Choose your tonic!
  - Schweppes or Slimline, €2.25
  - Cucumber & Watermelon, €2.75
  - Fever Tree Indian Tonic, €2.75
  - Fentimans’ Traditional, €2.75
  - Pomegranate & Basil, €2.75

### Beverages

**Cold Drinks**
- Coca Cola, Diet Coke, €2.75
- Seven Up, 7Up Free, €2.75
- Club Orange, Club Lemon, €2.75
- Sidra, Luczakade, €2.95
- San Pellegrino Sparkling, €2.75
- Acqua Panna Still Water, €2.75
- Pellegrino Blood Orange, €2.75
- Traditional Ginger Beer, €2.75
- Pellegrino Italian Lemonade, €1.75
- Pellegrino Orange Soda, €2.75
- Grapefruit Pellegrino, €2.75
- Old Style Ginger Beer, €2.95
- Kid’s Size Tipperary Water, €1.25
- Schweppes Mixers, €2.25

**Juices**
- Fresh Orange Juice, €2.95
- Seasoned Tomato Juice, €2.75
- Cranberry Juice, €2.75
- Apple Juice, €2.75

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