



Starters

Chefs Soup of the Day €6.00

Served with homemade soda bread

+ *Wheat Dairy Celery Sulphites*

Valentia Harbour Seafood Chowder €8.00

Served with homemade soda bread

+ *Wheat Dairy Celery Sulphites*

Tomato, Chilli & Garlic Prawns €12.80

In olive oil with homemade fresh tomato sauce, chilli and garlic served with crusty bread

+ *Sulphites Crustaceans Wheat*

Goats Cheese Bruschetta €9.70

Topped with onion chutney and served with fresh mixed salad & house dressing

+ *Wheat Milk Mustard*

Mildy Spiced BBQ Chicken Wings €9.00

Served in house dressing with fresh mixed salad

+ *Mustard Sulphites Wheat Eggs Dairy*

Mains

The Royal Wild Fish & Chips €17.50
Homemade crispy beer batter served with chips, mushy peas & homemade tartar sauce

+ *Wheat Fish Milk Sulphites*

Pan Seared Wild Atlantic Fish of the Day €18.50
Served with potato gratin, grilled asparagus, buttered broccoli & carrots with a creamy lemon butter sauce

+ *Fish Dairy Sulphites*

Pan Seared Salmon Supreme €18.50
Served with potato gratin, grilled asparagus, buttered broccoli & carrots with a creamy lemon butter sauce

+ *Fish Dairy Sulphites*

10oz. Black Angus Beef Striploin Steak €28.00
Cooked to your liking with a choice of sauce - served with sauteed onions, mushrooms and chips

+ *Wheat Sulphites*

Corn Fed Piri Piri Chicken Supreme €16.50
Served with chips, mixed side salad and piri-piri sauce

+ *Wheat Sulphites*

Beef Burger with bacon & cheese €14.80
Hereford Irish ground beef patty in a toasted brioche bun with thousand island sauce, lettuce, tomato, onions, melted cheddar cheese & bacon and homemade slaw

+ *Wheat Dairy Sulphites*

Vegetable Thai Curry €14.50
Mixed vegetables & pineapple chunks in a mild thai curry sauce. Served with boiled basmati rice and poppadums. Add Chicken €16.50 Add Prawn €18.50

+ *Wheat Sulphites Fish Eggs Crustaceans*

***Add Chicken** €2.00

***Add Prawns** €4.00

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Caesar Salad €11.50
Cos lettuce with chicken, bacon lardons, parmesan cheese, creamy caesar dressing & garlic croutons
+ *Wheat Eggs Dairy Fish Sulphites*

Pasta of the Day
Please ask your server

Pizzas

Margarita €11.00
Homemade tomato sauce & mozzarella cheese
+ *Wheat Milk*

Margaroni €12.00
Homemade tomato sauce, mozzarella & pepperoni
+ *Wheat Milk*

The Big Smoke €14.50
Homemade BBQ sauce, juicy house pulled pork & mozzarella
+ *ALLERGENS: Wheat Milk*

Vegetarian Pizza €11.90
Homemade tomato sauce, mozzarella cheese, red onion, mushroom & peppers
+ *Wheat Milk*

Sides

Wedges Potato Fries €3.50
+ *Milk Wheat*

Fresh Mixed Vegetables €4.00
+ *Milk*

Fresh Garden Salad €4.00

Garlic Bread €3.00
+ *Milk Wheat*

Bread Basket €4.50
Homemade soda bread, crusty ciabatta bread served with piri piri dip and butter
+ *Wheat Milk Eggs*

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White Wines

- Coldridge Estate Chardonnay** €6.00/€25.00
Soft buttery chardonnay, smooth mouth feel, rich tropical fruits
+ *Australian*
- Jean Balmont Sauvignon Blanc** €6.00/€25.00
Lively wine of clear, lemon green colour, delicate nose of citrus
+ *France*
- Corte Vigna Pinot Grigio** €6.00/€25.00
Aromatic wine, crisp and fruity with a lovely peach and nectarine finish
+ *Italy*
- Bayanegra Airen** €24.00
Yellow pale colour with floral and herbal aromas, balanced fruity & medium bodied
+ *Spain*
- Casa Silva Coleccion Sauvignon Blanc** €28.00
Aromas of fresh apricot and mango, subtle honey on the palate
+ *Chile*
- Finca La Linda Unoaked Chardonnay** €28.00
A bright yellow wine with golden and green reflections, intense fruity aromas
+ *Argentina*
- Esk Valley Marlborough Sauvignon Blanc** €32.00
Intense, powerful wine. Mix of ripe tropical fruits, citrus & cooler notes of fresh herbs and pea pod. Dry and full bodied but a crisp finish provides freshness and length.
+ *New Zealand*
- Tempus Two Sauvignon Semillion** €28.00
A fresh, clean, crisp wine with natural fruit sweetness and a zesty acidity
+ *Australia*
- Toma Rose** €26.00
Fruity & juicy with strawberry & raspberry aromas
+ *Spain*
- Henri De Richemer Picpoul** €27.00
Bright & lively, this wine delivers floral aromas with prevailing citrus
+ *France*
- Muscadet Sevre-et-Maine Sur** €28.00
Rich and complex with a powerful palate dominated by exotic fruits
+ *France*
- Marieta Albarino** €28.00
Gorgeous aromas of ripe white fruits, baked apples and peaches with hints of citrus which bring a nice freshness to this wine.
+ *Spain*
- Petit Chablis** €32.00
Rounded with a touch of minerality, soft with good length of finish
+ *-France*
- Botter, Prosecco** €28.00
An Italian sparkler with small bubbles ideal for that special occasion
+ *Italy*
- Pol Roger Champagne** €70.00
Juicy pear and golden grape texture, finish narrows to citrus and grapefruit
+ *France*

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Red Wines

- Jean Balmont Merlot** €6.00/€25.00
From the Languedoc region of Pays d'Óc, France
+ *France*
- Coldridge Shiraz Cabernet** €6.00/€25.00
Soft fruity red with ripe berry fruit and gentle spicy flavours
+ *Australia*
- Le Petit Gite Malbec** €6.50/€26.00
Rich & fruity, flavours of blackberry jam & black cherries, smooth finish
+ *France*
- Cullinan View Shiraz** €6.00/€25.00
Full-bodied wine, freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose, lots of brambly red berry fruit
+ *South Africa*
- Bayanegra Tempranillo** €24.00
Red cherry colour with elegant and fruity aromas, smooth soft tannins
+ *Spain*
- Casa Silva Cabernet Sauvignon** €28.00
Intense berries/cassis with spiced black pepper notes and excellent acidity
+ *Chile*
- La Casada Sangiovese** €28.00
Quality Sangiovese prized for high acidity, firm tannins and balance
+ *Italy*
- Finca La Linda Malbec** €28.00
Intense purple colour with distinct aromas of cherries and spices
+ *Argentina*
- Tempus Two Shiraz, Silver Series** €27.00
Well-balanced and full-bodied, exhibiting rich berry fruit and chocolate
+ *Australia*
- Chianti Botter** €28.00
This region has always produced well structured & full bodied reds
+ *Italy*
- Henri de Richemer Marselen** €27.00
Deep garnet/red colour with fine aromas of red fruit, wild strawberries
+ *France*
- Cotes Du Ventoux** €28.00
Lively, slightly spicy bouquet with aromas of wild berries & red currants
+ *France*
- Chateaux la Croix Bordeaux Superior Organic** €29.00
Supple Merlot with a rich smoky bouquet and elegant soft fruit on the palate
+ *France*
- Chateau Tour Grand Mayne** €35.00
From the vineyard Robin Lafugie, with the family motto - "Quality is better than quantity". This wine pairs perfectly with red meat, poultry, cheese and chocolate.
+ *France*

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