

STARTERS

Soup of the Day 7.50

Freshly made daily, served with fresh soda bread and Irish creamery butter (1w,1b,3,6,7,9,10,12)

Crispy Chicken Wings 12.95

Crispy, golden chicken wings tossed in your choice of fiery buffalo or sticky BBQ sauce, served with fresh sesame seeds, celery sticks and blue cheese dip or garlic mayonnaise (1w,3,6,7,9,10,11,12)

Main with House Fries 17.95

Rainbow Salad 12.95

Mixed leaves, seasonal, pickled carrot ribbons, roasted pecans, wild rice, quinoa, dried cranberries with a lemon dressing (8pc,10,12)

Pulled Pork Nachos 13.95

Crunchy corn tortilla chips smothered in Irish cheddar cheese sauce, pulled pork, jalapenos, spring onion and homemade salsa, drizzled with sour cream and fresh guacamole (1w,7,12)

Spiced Pork Bonbons 13.95

Slow cooked Irish ham hock, shredded and mixed with creamy champ mash, fried to perfection in panko breadcrumbs, served with apple purée, orange chutney & a micro house salad (1w,3,7,9,10,12)

Caesar Salad 12.95

Crispy baby gem lettuce tossed with Parmesan shaving and crispy bacon bits, served with creamy Caesar dressing and garlic croutons (1w,3,4,6,7,9,10)

Add Grilled Cajun Chicken +4.00

Creamy Roasted Chicken and Chorizo 21.95

Roast chicken breast with sautéed potatoes, tender stem broccoli and a creamy chorizo sauce (1w,6,7,9,10,12)

Hot Honey Chicken Tenders 19.95

Homemade buttermilk chicken tenders tossed in chilli and lime spiced honey, served with crunchy coleslaw and house fries (1w,3,7,9,10,12)

Special of the Day

Please ask a member of our wait staff
Priced Daily (Allergens available on request)

Coconut Vegetable Curry 17.95

A fragrant yellow curry infused with turmeric, ginger and toasted spices, simmered in a delicate coconut sauce, served with chickpeas and seasonal market vegetables, fresh coriander and steamed long grain rice (1w,6,10,11,12)

Add Grilled Cajun Chicken +4.00

Mediterranean Vegetable Pasta 16.95

Linguine pasta, roasted courgettes, peppers, red onions, sundried tomatoes, black olives, San Marzano tomato sauce, finished with a hint of pesto and parmesan cheese (1w,3,8pn,7,12)

FROM THE GRILL

10oz Dry Aged Rib Eye Steak 37.95

Cooked to your preference, served with roasted vine tomatoes, a grilled portobello mushroom and truffle mayo house fries with choice of peppercorn sauce, red wine jus or garlic butter. (1w,3,7,9,10,12)

Steak Sandwich 22.95

Juicy strips of sirloin steak, sliced portobello mushrooms, sweet caramelised red onions and melted emmental cheese on rustic ciabatta bread, served with truffle mayo and house fries (1w,3,6,7,10,11,12)

SANDWICHES

Available Monday to Friday 12PM to 4PM

The Club 15.95

Deep fried buttermilk chicken, egg mayonnaise, and streaky Irish bacon, served with tomatoes, onion, baby gem lettuce, and cheddar cheese on thick sliced pan, served with house fries (1w,3,6,7,9,10,12)

Ham and Cheese 13.95

A classic favourite stacked with tasty, sliced ham and melted cheese on thick sliced pan, served with house fries and crunchy coleslaw (1w,3,6,7,9,10,12)

Pulled Pork Ciabatta Sandwich 15.95

Slow cooked BBQ pulled pork, pickled red onion, truffle mayonnaise and fresh peppery rocket, served in a rustic ciabatta with house fries (1w,3,6,7,10,11,12)

BURGERS

Arlington Beef Burger 19.95

8oz Irish beef patty, aged red cheddar, crispy bacon, baby gem lettuce, tomato and bloody mary ketchup on a toasted brioche bun, served with house fries (1w,3,6,7,10,11,12)

Buttermilk Chicken Burger 19.95

Fried crispy buttermilk chicken breast, siracha mayo, baby gem lettuce, tomato, on a toasted bun, served with house fries (1w,3,6,7,10,11,12)

MAIN COURSES

Beer Battered Fish and Chips 22.95

Fresh haddock fillet coated in house made beer batter and fried until golden, served with house fries, mushy peas, house tartare sauce and a fresh lemon wedge (1w,1b,3,4,10,12)

Prawn Linguine 19.95

Linguine pasta in a garlic, chilli and white wine sauce, topped with juicy prawns and cherry tomatoes, finished with fiery rocket and fresh lemon zest (1w,2,3,4,7,12)

Lamb and Roasted Root Vegetable Stew 19.95

Slow-braised Irish lamb simmered in a rich, herby broth with fresh carrots, parsnips and pearl barley, served with creamy mashed potato, a puff pastry lid and Irish soda bread (1w,1b,3,7,9,12)

Pan-fried Salmon 24.95

Pan-fried Atlantic salmon fillet, served with creamy mashed potatoes, samphire, and lemon sauce (1w,4,7,12)

PIZZA

Margherita 15.50

San Marzano tomato sauce, fresh mozzarella and fragrant fresh basil leaves (1w,7)

The Goat 17.00

Chargrilled courgette, red pepper, red onion, Irish goat's cheese, fresh mozzarella, basil pesto drizzle (1w,6,7,8pn,9,12)

Honey Pepperoni 17.50

Pepperoni, fresh mozzarella, red chili flakes, hot honey drizzle (1w,7,12)

Piccante 17.00

Grilled chicken, 'Nduja sausage, roasted red pepper, Mozzarella, fresh rocket leaves (1w,6,7,12)

SIDES

House Fries (1w,1b) 6.00

Parmesan Truffle Fries (1w,1b,7,12) 7.00

Creamed Mashed Potato (7) 6.50

Seasonal Vegetables (7) 6.00

Garden Salad (3,6,10,12) 6.00

ALLERGEN INFORMATION GF Gluten Free | GFA Gluten Free Available | V Vegetarian
1w Wheat | 1b Barley | 1o Oats | 1r Rye | 2 Crustaceans | 3 Eggs | 4 Fish | 5 Peanut | 6 Soybean | 7 Milk | 8a Almond | 8b Brazil | 8c Cashew | 8ch Chestnut | 8h Hazelnut | 8m Macadamia | 8pc Pecan | 8pn Pinenut | 8ps Pistachio | 8w Walnut | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphur | 13 Lupin | 14 Molluscs

Please be advised that nuts, gluten and other allergens are used in our kitchen. While every effort is made to prevent cross-contamination, we cannot guarantee that dishes are completely free from allergens