

Chicken & Vegetable Spring Roll

Chili sauce 1, 7

Roast Breast of Marinated Chicken Salad

Croutons, shaved parmesan, caesar dressing 1, 3, 7,

Breaded Mushrooms with Garlic Mayonnaise

Homemade garlic mayonnaise 1, 3, 7, 10, 6

Season's Soup of the Day

Traditional homemade soup. Please ask server 1, 7, 9

Creamy Seafood Chowder

*West coast style, thick, chunky with wine,
fresh cream & homemade brown bread 1,4,7, 12, 14*

16oz T-Bone Steak (€6.25 supplement)

*28 day aged prime porter house steak, pan fried
onion, mushrooms, & pepper sauce 7, 12*

Deep Fried Sea Bass Tempura

Homemade tartar sauce 4, 1, 3

Roast Rack of Lamb (€6.25 supplement)

Fresh rosemary & garlic 7, 6, 1

Peppered Pork Fillet

Chive mash 7

Roast Prime Sirloin of Beef

Creamy horseradish 7, 6, 1, 3, 12

Springfield Turkey & Honey Roast Ham

Herb & onion stuffing, cranberry dressing 7, 6, 1

Season's Vegetarian Stir Fry Noodles

Lightly spiced seasonal vegetables 1, 6

Selection of Market Fresh Vegetables & Potatoes 7

Season's Fruit Pavlova

Topped with whipped cream & fresh fruit 7, 3, 1

Chocolate Fudge Brownie

Salted caramel ice cream 7, 1, 3 5 6

Sticky Toffee Pudding

Butterscotch sauce 1, 3 7, 8 trace,

Fresh Fruit Combo

Freshly Brewed Tea or Coffee



Dinner Menu

Two Course €27

Three Course €30

Allergens

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk including lactose
8. Nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur Dioxide/Sulphites
13. Lupin
14. Molluscs