

Business Lunch

Mon - Fri 12pm - 4pm

1 Course €18 | 2 Courses €22
Any tea coffee or soft drink included
(supplements apply to selected dishes)

Dinner Offer

Mon - Sun 4pm - 9:30pm

2 Courses €29 | 3 Courses €35
(supplements apply to selected dishes)

TO START

MINISTRONE SOUP (V, GFA)

Classic Italian vegetable soup with a rich tomato base, pasta & garlic bread

8.50

TIPPERARY BRIE (V)

Brioche crumb & cranberry chutney

12.95

FIRECRACKER PRAWNS (supplement 5.00)

Spicy tempura prawns, crisp salad & sweet chilli sauce

14.00

DUCK LIVER PATE (GFA)

Crusty garlic ciabatta & cumberland dip

13.00

CAULIFLOWER WINGS (V)

With blue cheese & sweet chilli dipping sauces

12.00

BUTTERMILK CHICKEN GOUJONS

Smoked paprika, saffron aioli & chipotle mayo

12.95

Our recommendations

CARRIGAHOLT SEAFOOD CHOWDER (GFA)

Salmon, cod, prawns, smoked haddock, fresh dill & creamy white wine broth & soda bread

11.95

NACHOS (VOA)

Chilli beef, cheese, guacamole, salsa, sour cream & sweetcorn

12.00

CAESAR SALAD (VOA, GFA)

Baby gem garlic croutons, smoked pancetta, reggiano cheese & anchovy dressing

12.50

Add buttermilk chicken

3.50

SWEET POTATO FALAFEL SALAD (GFA)

Avocado, roast peppers, chick-peas, pine nuts & mango dressing

12.50

Add buttermilk chicken

3.50

FAVOURITES

FISH & CHIPS

Beer battered Atlantic cod, crushed peas, tartar sauce & chunky Chips

21.50

TERIYAKI SALMON (supplement 7.00)

Stir fried oriental vegetables & noodles

24.00

HALF ROAST CHICKEN (GF)

Champ potatoes, roast root vegetables, broccoli & chicken jus

22.00

SMASH BURGER (GFA)

Double 4oz beef burgers, smoked streaky bacon, cheddar, hickory bbq sauce & chunky chips
Add chilli beef

21.00

2.00

MISSISSIPPI CHICKEN BURGER

Breaded Cajun spiced chicken, our special sauce, Monterey Jack cheese, jalapenos & chunk chips
Add bacon

21.00

2.00

10oz IRISH SIRLOIN STEAK (GFA)

(supplement 9.00)

Chunky chips, onion rings, peppercorn sauce or garlic butter

32.00

MEAT FREE BURGER (VEGAN)

Toasted bun, veggie burger, sautéed onion, Spanish omelette, veggie cheese & chunky chips

21.50

SMOKED SALMON & PRAWN OPEN SANDWICH (GFA)

Carrigaholt smoked salmon, tiger prawns, Marie Rose on Irish Soda bread, side salad & fries

24.00

STEAK SANDWICH (GFA)

Irish beef steak strips, olive ciabatta bread, caramelized onions, Monterey Jack cheese, peppercorn dipping sauce, side salad & fries

22.50

PHANAENG VEGETABLE THAI CURRY (GFA)

Aromatic mild red curry, ginger, lime leaf, red curry spices & basmati rice

18.00

Add chicken

6.00

Add prawn (supplement 8.00)

8.00

Served with complimentary poppadoms

Cocktail Crunch

Offer applies to dishes marked with



Available Sun to Fri 12 pm - 5pm

2 Mains + 2 Cocktails = €55

Offer applies to cocktails marked with



THAT'S PASTA

LASAGNE AL FORNO

Beef ragout, layered pasta with tomatoes, cheese sauce & garlic bread

21.00

SPAGHETTI BOLOGNAISE

Slow cooked beef ragout, tomatoes, garlic, oregano & garlic bread

19.50

BUILD YOUR OWN PASTA

STEP 1 - CHOOSE YOUR SAUCE

ARABBIATA

Garlic, chilli, spring onion & tomato sauce

THREE CHEESES

Gorgonzola, cheddar, parmesan, chives & white wine cream sauce

CARBONARA

Pecorino cheese, smoked pancetta, reggiano, black pepper & egg



PESTO ALA GENOVESE

Basil, pine nuts, garlic, parmesan & virgin olive oil

PUTTANESCA

Garlic, chilli flakes, anchovy black olives, capers & tomato sauce

PORCINI MUSHROOM

White wine cream & chives

STEP 2 - CHOOSE YOUR PASTA

Penne	Macaroni
Tagliatelle	Gluten free pasta
Spaghetti	

STEP 3 - CHOOSE YOUR PROTEIN

Chicken	6.00
King Prawns	8.00

All pastas served with garlic bread

PIZZA - our own 48 hour fermented dough

CAPRESE (V, GFA)

Tomato base, mushrooms, oregano, buffalo mozzarella & beef tomato

HAWAIIAN (GFA)

Tomato base, mozzarella, smoked ham, pineapple & basil

MARGHERITA (V, GFA)

Tomato base, mozzarella, garlic, basil & virgin olive oil

CAPRICCIOSA (GFA)

Tomato base, mozzarella, olive, artichokes, mushrooms & salami

TIRATO (GFA)

Tomato base, mozzarella, red onion, jalapenos, sweetcorn, mixed peppers & cajun chicken

PEPPERONI (GFA)

Tomato base, mozzarella & pepperoni sausage



A BIT ON THE SIDE

CHUNKY CHIPS	5.00	SEASONAL GREEN SALAD	5.00
CRISPY BUTTERMILK ONION RINGS	5.00	CREAMED POTATOES	5.00
STEM BROCCOLI	5.00	MAC & CHEESE	6.00
CAJUN FRIES	5.00	MAC, CHEESE & BACON BITS	7.00

SOMETHING SWEET

GELATO SUNDAE Choose three scoops from our daily selection, crispy wafer, fresh cream & berry compote	7.95	DOUBLE BELGIUM CHOCOLATE GATEAU Vanilla sauce & hazelnut gelato	7.95
WARM BRAMLEY APPLE Served with Madagascan vanilla ice cream	7.95	STICKY TOFFEE PUDDING Coconut gelato & toffee sauce	7.95
ITALIAN STYLE AFFOGATO Cappuccino gelato & a shot of Lavazza coffee	6.00	SELECTION OF IRISH AND CONTINENTAL CHEESE Savour crackers, Vincenzo's special chutney & celery	10.00

DESSERT IN A GLASS

GRASSHOPPER  Creamy, minty and sweet. This drink provides just the right end note Recommended with our Belgium chocolate gateau	13.50	STRAWBERRY CHEESECAKE MARTINI  Sip and savour to create an indulgent treat to the senses Recommended with our cheese cake dessert	13.50
GEORGE TIRAMISU MARTINI  An Italian favourite meets an Irish favourite to create everyone's new favourite dessert cocktail Recommended with our Belgium chocolate gateau	13.50	BRANDY ALEXANDER  The Brandy Alexander is an indulgent classic. Combining cognac, crème de cacao and cream Recommended with our sticky toffee pudding	13.50

HOT DRINKS

ESPRESSO	3.25	MOCHA	4.25
AMERICANO	3.50	LATTE	4.50
MACCHIATO	3.50	ICED COFFEE	4.00
CAPPUCCINO	4.50	TEAS AND INFUSIONS	3.50
FLAT WHITE	4.25	HOT CHOCOLATE	5.50

STAFF PICKS

Wine

GABRIELLA, PINOT GRIGIO
DOC Italy



8.00



28.00

LES JAMELLES, PINOT NOIR
IGP France



9.00



39.00

Cocktails *No excuse needed...*

STRAWBERRY DAIQUIRI 	13.50
PEACH BELLINI 	13.50
APEROL SPRITZ 	13.50
MOJITO 	13.50
VINCENZO'S LEMONADE 	13.50



*Scan the QR
for allergens*



All our beef, chicken, pork, seafood, vegetables & salads are Irish & locally produced

V= Vegetarian GF= gluten free
GFA= Gluten free available