

Starters - €8

STICKY CHICKEN WINGS

Light crispy batter, sweet chilli and soy, toasted sesame seeds and spring onion
(1-Wheat, 6,11,12)

TOONSBRIDGE MOZZARELLA AND PLUM TOMATO SALAD

Local rapeseed and rocket pesto
(7)

CRAB ARANCINI

Deep fried crab risotto, chilli jam
(1-Wheat, ,2,3,6,7,9,12)

CHICKEN CAESAR

Crisp baby gem salad, herb croutons, parmesan shavings and slow roasted chicken fillet
(1-Wheat,3,6,7,10,12)

Mains

BOYNE VALLEY BURGER - €13

Half pound prime beef burger, melted Boyne Valley Cheese, crispy bacon, red onion preserves. Salad and skin on chips
(1-Wheat, 3,6,7,10,12)

BAKED FILLET OF SALMON CAPONATA - €13

Pepper, aubergine and plum tomato ragout, garlic herbs and olive, seared potato cake
(4,9,12)

SLOW COOKED DUCK LEG - €13

Purée of butternut squash. Fondant potato and red wine
(1-Wheat, 6,7,9,12)

WILD MUSHROOM TORTELLINI - €11

Porcini, white wine and tarragon cream, shaved parmesan
Add bacon - €2
(1-Wheat, 3,7,9,)

FAIRWAYS FAMOUS FEATHER BLADE OF BEEF - €13

Bourguignon, Potato purée and roasted roots
(7,9,12)

SEARED BEEF RUMP STEAK - €14

Jumbo onion rings, skin on chips and green peppercorn cream
(1-Wheat, 3,7,9,12)



Desserts - €5.50

CHOCOLATE AND SALTED CARAMEL BROWNIE

Blueberry gel and vanilla crème anglaise

(1-Wheat, 3,6,7,12)

PASSION FRUIT AND MANGO MERINGUE TARTLET

Berry compote

(1-Wheat, 3,6,7,12)

NEW YORK RECIPE BAKED CHEESECAKE

White chocolate and raspberry, Ginger crumb. (gluten free)

(3,6,7,8,12)

Sunday Lunch

€25 for two people €40 for four people

TENDER SLOW COOKED BEEF FEATHER BLADE BOURGUIGNON SELECTION OF VEGETABLES AND POTATOES

Smoked bacon lardons, button mushrooms, baby onion and red wine

Potato purée, Roasted roots, potato fondant, buttered greens

(7,9,12)

Served from 12.30pm – 2.30pm.

24 Pre-Ordering Advised

Allergen List

*Allergen List: 1. Gluten, 2. Crustaceans, 3. Egg, 4. Fish, 5. Peanut,
6. Soya, 7. Milk, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphites, 13. Molluscs, 14. Lupin*