FAMILY OWNED
SINCE 1955

BBQ Menu

From the Grill

Maple-Glazed Chicken Thigh (1, 9, 13, 14)
9oz Irish Farmed Beef Burger (2 Wheat Flour & Barley, 4, 7, 9, 13, 14)
Toulouse Sausage (1, 2 Barley, 9, 13, 14)

Vegan Burger On Request from The Kitchen

Sides

BBQ Tandoori Potato Skewers (1, 12, 13)
Warm Sweetcorn with Miso Butter Corn with Sesame & Spring Onion (7, 13, 14)
Selection of Dressing, Dips & Grated Cheddar Cheese (4, 7, 9, 13, 14)

Fresh Summer Salads

Vegan Pesto Coleslaw, Topped with Roasted Almond Nuts (1, 9, 10 Almond, 12, 13, 14)
Crispy Baby Cos with Microgreens, Parmesan & Citrus Drizzle (7, 12, 14)
Tomato Salad with Italian Olive with Pesto Dressing (1, 4, 7, 9, 10 Pine Nut, 13, 14)

€46pp

Max capacity: 160 people across both indoor and outdoor space.
Room Hire charge applies for exclusive use of indoor space, starting from €550.





Add-Ons

Hot Food - €11pp

BBQ & Sweet Chilli Pulled Pork with Soft Tortillas (1, 2 Wheat Flour, 9, 12, 13, 14)

Smoky Vegan Meatloaf-Stuffed Peppers with Zesty Tomato Relish (1, 9, 13, 14)

6 Oz Irish Grass-Fed Sirloin Steak (13, 14)

Teriyaki Infused Salmon Fillet (12, 13, 14)

Desserts - €10pp

Selection of Chef's Choice Individual Desserts
(2 Wheat Flour, 4, 7, 10 Hazelnuts, Walnuts & Almond, 13, 14)

Strawberry Meringue (4, 13, 14)

Fruit Salad with Fresh Seasonal Berries (14)

Chocolate Coated Profiteroles Topped with Sliced Strawberries
(2 Wheat Flour, 4, 7, 10 Hazelnuts, 13, 14)

Ice-Cream Cookie Soft, Chewy Cookies Sandwich a
Thick Layer of Smooth Ice Cream
(2 Wheat Flour, 4, 7, 10 Hazelnuts, 13, 14)

Food Allergens
1. Celery 2. Cereals Containing Gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin
7. Milk 8. Mollusc 9. Mustard 10. Nut 11. Peanuts. 12. Sesame Seed
13. Soya 14. Sulphur Dioxide & Sulphite



