



Menu # 1

Choice of Cup of Soup or Pub House Salad

Main Entrée

Choice of one entrée

Fish & Chips

Atlantic Cod dipped in our Guinness beer batter served with homemade chips coleslaw, tartar sauce and lemon wedge

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Corned Beef & Cabbage

Lean sliced corned beef served with sautéed cabbage and champ topped with white wine butter sauce

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Bangers & champ

Traditional pork sausages served on a bed of champ topped with rich onion gravy

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Guinness Beef Stew

All the comforts of mother's own recipe, we slow cook savory beef in Guinness gravy with carrots, celery, onion and red potatoes

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Shepherd's Pie

Ground beef slowly cooked with carrots, onions, celery and peas topped with champ – then baked to a golden brown

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Boxty

Choose from a Chicken & Sage or Rasher & Cheese or Vegetable Boxty served with fresh steamed vegetables

Dessert

Apple Crumble - Bread Pudding

Choice of one dessert

Coffee, Tea and Ice Tea is included

Price of \$25.00 pp excluding tax & gratuity



Menu # 2

Choice of Cup of Soup or Pub House Salad

Main Entrée

Choice of one entrée

10oz. Sirloin Steak

10oz. sirloin steak char-grilled and topped with a Tullamore Dew whiskey peppercorn sauce.
Served with fresh seasonal vegetables and champ
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Irish Sampler

A sampling of all our signature dishes!
Shepherd's Pie, Guinness Beef Stew, Chicken Sage Boxy and
our famous Corned Beef and Cabbage
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Halibut Fish & Chips

Alaskan halibut dipped in a light batter served with homemade chips, coleslaw tartar sauce and
lemon wedge
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Atlantic Salmon

Pan seared Atlantic salmon medallions with mushrooms, spinach and tomatoes covered in a garlic
wine cream sauce served over champ

Dessert

Apple Crumble - Bread Pudding

Choice of one dessert

Coffee, Tea and Ice Tea is included
Price of \$31.00 pp excluding tax and gratuity



Buffet Menu

Choice of any of the (3) items below

Fish & Chips

Atlantic Cod dipped in our Guinness beer batter and served with homemade chips, coleslaw, tartar sauce and lemon wedge

Corned Beef & Cabbage

Lean sliced corned beef served with sautéed cabbage and champ topped with white wine butter sauce

Shepherd's Pie

Ground beef slowly cooked carrots, onions, celery and peas, topped with champ then baked to a golden brown

Chicken Sage Boxty

Tender chicken sautéed with peppers, mushrooms and fresh sage, melted cheese topped with white wine sauce

Vegetable Boxty

Seasonal vegetables with melted cheese topped with white wine sauce

Dessert

Apple Crumble - Bread Pudding

Choice of one dessert

Coffee, Tea and Ice Tea is included
Price of \$20.00 pp excluding tax and gratuity