

TENTERS

GASTROPUB

Mon – Sunday • 5.30pm – 10pm

STARTERS

Our Soup of the Day <i>Homemade & served with soda bread</i>	6.50
Whiskey-cured Salmon, Fennel & Avocado Salad	10.50
Stuffed Baby Squid, Mussels & Parsley Sauce	9.50
Asian-infused Pork Belly with Barley & Kale	8.50
Glazed Goats' Cheese, Baby Beets & Toasted Hazelnuts	8.50
Lentil & Bulgur Wheat Salad Pomegranate & Pepper	7.50

MAINS

Fish`n`Chips <i>Beer-battered haddock fillet, fries, pea purée & tartar sauce</i>	15.00
Seared Organic Salmon <i>With tiger prawn colcannon & lemon butter sauce</i>	18.00
Grilled Steak <i>10oz (283g) prime rib-eye, chips & fried onions – pepper or bearnaise sauce</i>	28.00
Braised Lamb <i>Tender braised lamb, fondant potato & glazed carrots</i>	16.00
Chicken `Tenters` <i>Chicken tender basket, fries, slaw & dips</i>	16.00

BURGERS

Our Beef Burger <i>Prime beef patty, house relish, salad garnish & fries</i>	16.00
Our Vegan Burger <i>Vegetable patty, house relish, salad garnish & fries</i>	14.00

Add extra bacon, cheese or avocado – No Charge

SIDES

Fries	Onion Rings	Soup
Mixed Salad	Wilted Baby Spinach	Mash

DESSERTS

Chocolate Tart & Whiskey Ice Cream	7.50
Pear Crumble	7.50
Strawberry & Meringue Mess	7.00
Irish Ice-cream Selection	7.00
Selection of Irish Cheeses	9.00

Please make your server aware of any allergies before ordering.

We use several allergens in our kitchen. Whilst we take great care, and despite our best efforts, there is always a risk of cross contamination. A separate allergen menu is available.

Where possible, we use Irish ingredients and support local suppliers.



Dinner