

PROVENCE

EARLY EVENING EXTRA VALUE DINING MENU

TWO COURSES €17.95 Available all evening from 5 to close
THREE COURSES €20.95 except Friday / Saturday 5 to 7 pm

STARTERS

TOMATO & BASIL BRUSCHETTA 1, 3, 4

Garlic bread topped with tomato, basil and garlic

SLOW ROAST BABY BACK RIBS 1, 3, 4, 9, 12

Glazed with a sticky BBQ sauce with fresh coriander & toasted sesame seeds

CALAMARI FRITTE 1, 2, 3, 4, 7

Crispy calamari rings served with tartar sauce & lemon

DEEP FRIED BRIE 1, 2, 3, 4, 9

Served with berry compot & mixed leaves

HOMEMADE SOUP 1, 3, 4, 13

Made from the finest freshest ingredients

MAIN COURSES

FISH AND CHIPS 1, 2, 4, 7

Beer battered plaice with home cut fries and pea puree

BANGERS & MASH 1, 2

Pork & apple sausages served with mashed potato & rosemary jus

CHICKEN & CHORIZO PENNE PASTA 1, 2, 4,

Chicken strips tossed with chorizo chunks tossed in penne pasta, roasted red peppers, cherry tomato & baby spinach

SIRLOIN STEAK (supplement €6) 1, 2, 3, 4,

Tipperary sirloin steak, served with home cut fries and veg.

Choice of pepper sauce or garlic butter

PENNE PUTTANESCA 1, 2, 4,

Sun dried tomato, chilli, capers, olives & red onion tossed in penne pasta with fresh basil & parmesan cheese

DESSERTS

SEE OUR BLACKBOARD FOR TO DAYS DELICIOUS SELECTION

10 % S/C APPLIES ON PARTIES OF FIVE AND OVER