


lite bites

BREAD & HOUSE DIP
homemade Guinness bread & mini loaves
ask your server for the dip of the day
€6.50 1, 7, 8, 12, 14

HOMEMADE SOUP OF THE DAY
our own freshly baked bread (1)
ask your server for details
€6.95 1, 5, 7, 8, 12 (GA) (V)

ATLANTIC SEAFOOD CHOWDER 
Cathals Doonbeg hake, salmon, mussels, shrimp,
freshly baked bread (1)
€9.95 1, 4, 5, 7, 8, 11, 12, 13

BLUEBELL FALLS GOATS CHEESE TARTLET
creamed leek, amaretto crumb, basil pesto
€10.00 1, 7, 8, 12, 14

PANKO COATED SQUID RINGS
sweet chilli sauce, Kevin Wallaces salad leaves
& house dressing
€10.50 1, 8, 12

WARM MARINATED TIGER PRAWNS 
Cathals Doonbeg tiger prawns, cucumber & tomato salsa
baby gem salad with balsamic dressing
small €10.50 large €16.50 10, 11, 13, 14

STRAND CHICKEN WINGS
strand hot sauce
small €10.50 large €14.50 8, 12

salads

STRAND CHICKEN CAESAR SALAD
baby gem, crisp bacon, garlic croutons,
parmesan shavings & strand caesar dressing
small €9.95 large €15.95
1, 7, 8, 12, 13, 14

CASHEL BLUE CHEESE & PEAR SALAD
cherry tomatoes, toasted walnuts, strand house dressing,
Kevin Wallaces locally grown leaves
small €9.95 large €15.95
8, 12, 14 (V) (VE - no cheese, dressing contains honey)

GREEK STYLE SALAD
cherry tomatoes, olives, pickled cucumber,
balsamic dressing, Kevin Wallaces salad leaves
topped with feta cheese
small €9.95 large €15.95 8, 14
Add Chicken €4.00

sides €4.50 each

FRIES 1, 3, 12	SWEET POTATO FRIES 1
SEASONAL LEAVES 12, 14 with honey & mustard dressing	CAJUN SPICED FRIES 1, 3, 5, 12
ONION RINGS 1	NO ADDED GLUTEN BREAD
SAUTÉED ONIONS 8	DIPS €0.50 each
GRILLED VEGETABLES 8	



At the estuary of the powerful River Shannon where the Wild Atlantic waters meet the rushing river, discover Limerick, a Wild Atlantic Way Gateway City. Explore waves of history shaped by our unique Atlantic connection with the energy and excitement of our city streets. We take pride in our City & all the Wild Atlantic Way has to offer by sourcing fresh & local ingredients wherever possible in our menus. Try our Wild Atlantic Way Dishes, noted with the WAW logo, to get a true Taste of the Way!

mains

SEAMUS BUTLERS 100% IRISH BEEF BURGER
beef burger, smoked Effin cheddar cheese, lettuce, tomato,
Ballymaloe relish, glazed brioche bun with fries
€18.95 1, 8

RIGNEYS FARM FREE RANGE PORK BANGERS & MASH
red onion jam, mustard jus
€17.95 1, 5, 8, 12, 14

SLOW ROASTED BEEF CHEEK
cooked in red wine cooking juices, roasted vegetables,
vintage Effin cheese mashed potato, horseradish cream
€29.00 5, 8, 12 (dinner inclusive: €8.00 supplement applies)

100% IRISH 8^{oz} (226g) HEREFORD SIRLOIN STEAK
celeriac & coffee infused puree, fondant potato
onion ring (1) & peppercorn sauce 1, 8, 12
€32.95 (dinner inclusive: €10.00 supplement applies)

DISH OF THE DAY
ask your server for details
allergens are available on request
€25.95 (dinner inclusive: €5.00 supplement applies)

GRILLED SUPREME OF CORNFED CHICKEN
butternut squash puree, garlic mashed potato, red wine jus
€19.95 5, 8, 12

BUTTERMILK CHICKEN BURGER
buttermilk chicken burger, fresh garlic mayo, lettuce,
tomato, Ballymaloe relish on a glazed brioche bun (1)
served with fries
€18.95 1, 8

CATHALS DOONBEG BATTERED HAKE & CHIPS 
fries, seasonal salad and tartar sauce
€19.95 1, 7, 8, 12, 13, 14

SEAFOOD TAGLIATELLE 
Cathals Doonbeg tiger prawns & poached mussels
tossed in a prawn bisque
€19.50 1, 4, 7, 8, 11

GRILLED FILLET OF SEA BREAM
cauliflower cous cous with raisin & almonds, tenderstem
broccoli, samphire tomato sauce & citrus segments
€26.95 (dinner inclusive: €5.00 supplement applies)
1, 8, 9, 12

vegan mains

GRILLED MUSHROOMS
gourmet Irish mushrooms, portobello mushrooms
with vegan mozzarella, rocket salad & wild garlic pesto
€15.95
3 (V) (VE)

GRILLED COUS-COUS STUFFED PEPPERS
vegan halloumi, tomato sauce, dressed leaves
€15.95
1, 5, 12 (V) (VE)

100% PLANT IT BURGER
plant based burger, grilled vegan cheese, lettuce, tomato,
relish on a glazed brioche bun (1) served with fries
€18.50

desserts

SUMMER BERRY ROULADE
white chocolate & ruby ganache, seasonal berries
€7.50
1, 7, 8

MATCHA MOUSSE
apple & vanilla compote, chocolate soil, seasonal berries
€7.50
1, 7, 8

CHOCOLATE & COFFEE SLICE
chocolate sauce, fresh cream & fruit garnish
€7.50
1, 7, 8

GLENOWN 100% IRISH DAIRY ICE CREAM
served in brandy snaps & chocolate sauce
please ask your server for today's selection
€7.50
1, 7, 8

CHEF'S DESSERT OF THE DAY
please ask your server for details
€7.50
1, 7, 8, 9

SELECTION OF IRISH CHEESE
our own chutney, fresh fruit and crackers (1)
€9.50
1, 5, 8

1 Gluten 2 Peanuts 3 Soya 4 Molluscs 5 Celery 6 Lupin 7 Egg
8 Lactose 9 Nuts 10 Sesame 11 Crustaceans 12 Sulphites 13 Fish 14 Mustard

We handle multiple food allergen ingredients in our kitchen and while we make every effort to prevent cross contamination during prep and service we cannot guarantee the complete absence of allergens. If you suffer from severe food allergies, please let your server know and we can discuss further requirements.