

3 course- €40.50 per person

Starter

HOMEMADE SOUP OF THE DAY Served with fresh bread (ask your server for details)

1, 5, 7, 8, 12

STRAND CHICKEN CAESAR SALAD

Baby gem, streaky bacon, garlic croutons, Parmesan shavings & Strand house Caesar dressing

1, 7, 8, 12, 13, 14

STRAND CHICKEN WINGS

Choice of hot sauce or BBQ sauce served with blue cheese dip

7, 8, 12, 14

ATLANTIC SEAFOOD CHOWDER

Cathal's of Doonbeg fish medley & Leia's homemade bread

1, 4, 5, 7, 8, 11, 12, 13

Dessert

CREAM FILLED PROFITEROLES

With chocolate sauce

1, 7, 8,9

CHOCOALTE BROWNIE

Served with vanilla ice cream

1, 7, 8, 9

APPLE CRUMBLE

Served with vanilla ice cream

1, 7, 8 ,9

SELECTION OF ICE CREAM

1, 7, 8 ,9

Main

CHARGRILLED SUPREME OF CHICKEN Roasted vegetables, mashed potato & gravy

. 8. 12



RIGNEYS FARM FREE RANGE PORK BANGERS & MASH

Rigney's award winning black pudding, mashed potato, grilled mushroom, fried onion & gravy
1. 5. 8. 12. 14

MILD COCONUT CURRY

Tofu, roasted vegetables & steamed rice

Acern





PAN SEARED FILLET OF SALMON Roasted vegetables, mashed potato

Mousted vegetables, mashed potat

5, 8, 12, 14



100% IRISH SOURCED80z HEREFORD STFAK

provencal roasted tomato, onion rings, grilled asparagus & homemade cut fries

1, 8

(supplement of €10.00 applies)

To Refill the Batteries (not included)

ANAFRICANO	€4.00
AMERICANO	64.00
DECAF COFFEE	€3.50
ESPRESSO	€3.50
DOUBLE ESPRESSO	€4.00
MOCHA	€4.00
MACCHIATO	€4.00
CAPPUCCINO	
FLAT WHITE	€4.30
LATTE	€3.50
SELECTION OF TEAS	€4.30
	From €3.50

VeganGluten FreeDairy Free





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 or allergens. If you suffer from severe food allergies, please let your server know and we can discuss further requirements.