

LUNCH MENU

starters

HOMEMADE SOUP OF THE DAY

Served with fresh bread

€9.50
1, 5, 7, 8, 12

STRAND GRILLED CHICKEN CAESAR SALAD

Baby Gem, Bacon, Garlic Croutons, Parmesan Shavings & Strand Caesar Dressing

Small €12.00 Large €15.50
1, 7, 8, 13

DUCK TERRINE

With Berry Compote, Sour Dough Croutons & Kevin Wallace Leaves

€13.50
1, 7, 8, 12

GOATS CHEESE BRUSCHETTA

Red Onion, Fig Jam, Kevin Wallace Leaves & Balsamic Reduction

€12.00
1, 8

STRAND CHICKEN WINGS

Marinated Chicken Wings - Choice of Hot Sauce or BBQ Sauce
Served with Cashel Blue Cheese Dip, Celery Stick & Urban Farmer Leaves

€12.00
1, 5, 7, 8, 12

sandwiches

SERVED WITH SALAD & FRIES

OPEN ATLANTIC SMOKED SALMON SANDWICH

On a Toasted Bagel and Served with a Lemon Wedge

€16.50
1,7,8,13,14

CHICKEN TIKKA WRAP

Marinated Chicken with Grilled Peppers, Courgettes, and Onions. Wrapped in a Tortilla with Homemade Tikka Mayonnaise

€15.00
1,7,8,14

STRAND GRILLED CHICKEN CAESAR SALAD WRAP

Baby Gem, Streaky Bacon, Garlic Croutons, Parmesan Shavings & Strand Caesar Dressing

€14.50
1,7,8,12,13,14

NOVAK BAKERY SOURDOUGH TOASTED SPECIAL

Limerick Ham, Smoked Effin Cheddar, Onion & Tomato

€14.50
1,8,12,14

SANDWICH OF THE DAY & HOMEMADE SOUP OF THE DAY

Ask your Server for Details

€16.00

ADD SOUP TO ANY SANDWICH €4.50



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.



mains

DISH OF THE DAY

Served from 12pm
Ask your server for details

€22.00

allergens are available on request

TRADITIONAL TURKEY & HAM

With Herb Stuffing Served with Mashed Potato, Roasted Vegetables, Cranberry Sauce & Homemade Gravy

€25.50

1, 5, 8, 12

CAROLINE RIGNEY'S FARM RARE BREED PORK BANGERS & MASH

Rigney's Rare Breed Pork Sausage's, Wholegrain Mustard Mashed Potato served with Wild Mushroom Sauce

€24.00

1, 3, 5, 8, 12, 14

MUNSTER DOUBLE BURGER

Seamus Butler 100% Irish Beef Burger, Toasted Waterford Blaa, Lettuce, Caramelized Onion, Smoked Effin Cheese with Ballymaloe Relish & Fries

€23.50

1, 8, 12

TREATY CITY BEER BATTERED WILD IRISH HAKE AND CHIPS

Golden Fried Wild Hake, Urban Farmers Salad Leaves, Tartar Sauce, Served with Fries

€23.50

1, 8, 13, 14

BANG BANG CHICKEN

Sweet & Sticky Sauce, Served with Steamed Rice & Wok Fried Vegetables

€25.50

1, 3, 9, 10, 12

MARINATED TOFU RICE NOODLE STIR FRY

Served with Pok Choi, Peppers, Corn, Onions with Soy, Sesame & Chilli Dressing

€22.00

1, 3, 5, 10, 12



sides

€5.00 each

FRIES

1, 3, 12

ONION RINGS

1

SAUTÉED ONIONS

8

SEASONAL LEAVES

with honey & mustard dressing

12, 14

SEASONAL VEGETABLES

8

CAJUN SPICED FRIES

1, 3, 5, 12

NO ADDED GLUTEN BREAD



Desserts

APPLE TARTE TATIN

With Sauce Anglaise & Ice Cream

1, 7, 8, 9
€12.00

WARM CHRISTMAS PUDDING

Served with Vanilla Sauce & Ice Cream

1, 7, 8, 9
€12.00

TIRAMISU

With Mixed Fruit Compote

1, 7, 8, 12
€11.50

PISTACHIO DOME

Whipped Cream & Fruit Garnish

1, 7, 8, 9
€12.00

BERRY CHEESECAKE

Fresh Cream & Fruit Coulis

1, 7, 8, 9
€12.00

SELECTION OF IRISH CHEESE

Tipperary Brie, Cashel Blue, Effin Smoked Cheddar with Sheriden’s Cheese Crackers, Homemade Apple Chutney & Fresh Fruit

1,7,8,12
€12.50

COFFEE

AMERICANO	€4.60
DECAF COFFEE	€4.60
ESPRESSO	€4.40
DOUBLE ESPRESSO	€4.60
MOCHA	€4.70
MACCHIATO	€4.00
CAPPUCCINO	€4.70
FLAT WHITE	€4.50
LATTE	€4.70
TEA	€4.10
HERBAL TEA	€4.60
ADD SYRUP	€0.30

All coffees are made with
Bewley’s Fairtrade beans



SOMETHING STRONGER

HOT WHISKEY	€7.50
HOT BRANDY	€7.00
HOT PORT	€7.00
IRISH COFFEE	€8.50
FRENCH COFFEE	€8.50
BAILEYS COFFEE	€8.50
KAHLÚA COFFEE	€8.50
KENTUCKY COFFEE	€8.50



LUNCH MENU



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 to discuss further requirements.