

# SET MENUS

CHOOSE TWO OR THREE COURSES FROM OUR SET MENUS

## GOLD

2 COURSE £12.49 3 COURSE £14.99 - PER PERSON

## BRONZE

2 COURSE £10.49 3 COURSE £12.99 - PER PERSON

### STARTERS

#### POTATO SKINS

Crispy potato skins with crispy bacon and melted Irish cheddar

#### POTATO SKINS (V)

Crispy potato skins with mozzarella, jalapeños and sriracha hot sauce

### MAINS

#### MARGHERITA PIZZA

Cherry tomatoes, shredded mozzarella and oregano

#### PEPPERONI DOUBLE PIZZA

Simple, just a good double helping of pepperoni with red onion and shredded mozzarella

#### CHICK NORRIS PIZZA

Hand pulled roast chicken on bbq sauce base, red pepper, red onion and shredded mozzarella

#### HOUSE SALAD

Little gem, baby leaf spinach, cherry tomato, spring onion, shredded savoy cabbage, mooli, red cabbage, cucumber, red pepper & red onion tossed with Omega seed sprinkles and honey & mustard dressing  
Top your salad - Chargrilled chicken breast & Streaky bacon

Top your salad - Grilled chicken and avocado  
Top your salad - Grilled halloumi and roasted pepper

#### SCAMPI & CHIPS

Nine pieces of Whitby whole tail scampi with a lemon wedge, seasoned triple cooked chips and buttered peas

#### BLACK BEAN AND OKRA JAMBALAYA STACK (VE)

Topped with grilled mushroom, chargrilled pepper, salsa and spring onion with home fried tortilla chips on the side

#### 70Z GAMMON STEAK

Comes with fried free range egg and grilled fresh pineapple, buttered peas and seasoned triple cooked chips

#### SMOKED CHEDDAR MAC & CHEESE (V)

Macaroni in a Smoked cheddar cheese sauce served with garlic pizza bread wedges

### DESSERTS

#### CHOCOLATE FUDGE CAKE

Served with Irish dairy vanilla ice-cream and Belgian chocolate sauce

#### CHOCOLATE BROWNIE

With Irish dairy vanilla ice-cream and Belgian chocolate sauce

#### SICILIAN LEMON CHEESECAKE(V)

With whipped cream and berries

#### STICKY TOFFEE PUDDING (V)

Served warm with whipped cream, Irish dairy ice cream or custard

### STARTERS

#### POTATO SKINS

Crispy potato skins with crispy bacon and melted Irish cheddar

#### POTATO SKINS (V)

Crispy potato skins with mozzarella, jalapeños and sriracha hot sauce

#### BBQ CHICKEN WINGS TO SHARE

10 BBQ glazed chicken wings

#### KING PRAWNS IN GARLIC BUTTER

### MAINS

#### PEPPERONI DOUBLE PIZZA

Simple, just a good double helping of pepperoni with red onion and shredded mozzarella

#### CHICK NORRIS PIZZA

Hand pulled roast chicken on bbq sauce base, red pepper, red onion and shredded mozzarella

#### HOUSE SALAD

Little gem, baby leaf spinach, cherry tomato, spring onion, shredded savoy cabbage, mooli, red cabbage, cucumber, red pepper & red onion tossed with Omega seed sprinkles and honey & mustard dressing  
Top your salad - Grilled chicken and avocado  
Top your salad - Grilled halloumi and roasted pepper

#### SCAMPI & CHIPS

Nine pieces of Whitby whole tail scampi with a lemon wedge, seasoned triple cooked chips and buttered peas

#### BLACK BEAN AND OKRA JAMBALAYA STACK (VE)

Topped with grilled mushroom, chargrilled pepper, salsa and spring onion with home fried tortilla chips on the side

#### 70Z GAMMON STEAK

Comes with fried free range egg and grilled fresh pineapple, buttered peas and seasoned triple cooked chips

#### SMOKED CHEDDAR MAC & CHEESE (V)

Macaroni in a Smoked cheddar cheese sauce served with garlic pizza bread wedges

#### OLD FAITHFUL BURGER

House beef burger stacked with streaky bacon and Irish mature cheddar

#### CHICKEN, BACON & AVOCADO STACK

Grilled chicken breast, topped with crispy streaky bacon and sliced avocado

#### ALE BATTERED COD & CHIPS

Line caught cod fillet freshly dipped through Chieftain Pale ale batter with seasoned triple cooked chips, fresh tartare sauce and mushy peas

#### SMOKED HADDOCK & SPRING ONION FISHCAKES

With a house salad and fresh tartare sauce

#### STEAK & GUINNESS PIE

Slow cooked beef in a rich Guinness, mushroom and onion gravy with puff pastry top. Served with buttered seasonal greens and your choice of seasoned chips or calcannon mash

#### 80Z RUMP STEAK

Chargrilled 21 day aged prime beef steak seasoned with black pepper and salt, served with grilled tomato, flat mushroom, buttered peas and seasoned triple cooked chips

### DESSERTS

#### CHOCOLATE FUDGE CAKE

Served with Irish dairy vanilla ice-cream and Belgian chocolate sauce

#### CHOCOLATE BROWNIE

With Irish dairy vanilla ice-cream and Belgian chocolate sauce

#### SICILIAN LEMON CHEESECAKE(V)

With whipped cream and berries

#### STICKY TOFFEE PUDDING (V)

Served warm with whipped cream, Irish dairy ice cream or custard

## SILVER

2 COURSE £11.49 3 COURSE £13.99 - PER PERSON

### STARTERS

#### POTATO SKINS

Crispy potato skins with crispy bacon and melted Irish cheddar

#### POTATO SKINS (V)

Crispy potato skins with mozzarella, jalapeños and sriracha hot sauce

#### BATTERED MUSHROOMS

Beer battered Portobello mushroom slices with sour cream and crumbled Cashel Blue Cheese dip

#### CHICKEN BITES

Fried buttermilk boneless chicken bites with BBQ dip

### MAINS

#### PEPPERONI DOUBLE PIZZA

Simple, just a good double helping of pepperoni with red onion and shredded mozzarella

#### CHICK NORRIS PIZZA

Hand pulled roast chicken on bbq sauce base, red pepper, red onion and shredded mozzarella

#### HOUSE SALAD

Little gem, baby leaf spinach, cherry tomato, spring onion, shredded savoy cabbage, mooli, red cabbage, cucumber, red pepper & red onion tossed with Omega seed sprinkles and honey & mustard dressing  
Top your salad - Grilled chicken and avocado  
Top your salad - Grilled halloumi and roasted pepper

#### SCAMPI & CHIPS

Nine pieces of Whitby whole tail scampi with a lemon wedge, seasoned triple cooked chips and buttered peas

#### BLACK BEAN AND OKRA JAMBALAYA STACK (VE)

Topped with grilled mushroom, chargrilled pepper, salsa and spring onion with home fried tortilla chips on the side

#### 70Z GAMMON STEAK

Comes with fried free range egg and grilled fresh pineapple, buttered peas and seasoned triple cooked chips

#### SMOKED CHEDDAR MAC & CHEESE (V)

Macaroni in a Smoked cheddar cheese sauce served with garlic pizza bread wedges

#### OLD FAITHFUL BURGER

House beef burger stacked with streaky bacon and Irish mature cheddar

#### CHICKEN BACON AND AVOCADO STACK

Grilled chicken breast, topped with crispy streaky bacon and sliced avocado

#### ALE BATTERED COD & CHIPS

Line caught cod fillet freshly dipped through Chieftain Pale ale batter with seasoned triple cooked chips, fresh tartare sauce and mushy peas

#### SMOKED HADDOCK & SPRING ONION FISHCAKES

With a house salad and fresh tartare sauce

### DESSERTS

#### CHOCOLATE FUDGE CAKE

Served with Irish dairy vanilla ice-cream and Belgian chocolate sauce

#### CHOCOLATE BROWNIE

With Irish dairy vanilla ice-cream and Belgian chocolate sauce

#### SICILIAN LEMON CHEESECAKE(V)

With whipped cream and berries

#### STICKY TOFFEE PUDDING (V)

Served warm with whipped cream, Irish dairy ice cream or custard

## LUNCH & DRINK TOUR MENU

£10.00 PER PERSON

### MEAL CHOICE

#### IRISHMAN IN NEW YORK

Available as a wrap or sub. Pastrami, Irish Cheddar & Ballymaloe® relish comes with triple cooked chips and house dressed slaw.

#### IRISH SAUSAGE AND COLCANNON

Irish pork & leek sausages with colcannon mash, buttered seasonal greens and rich red wine gravy.

#### VEGGIE SAUSAGES WITH

COLCANNON MASH (V)  
buttered seasonal greens and onion gravy.

#### MAC 'N' CHEESE (V)

Macaroni in a Cheddar cheese sauce served with garlic pizza bread slices.

#### SCAMPI AND CHIPS

Nine pieces of whole tail scampi with a lemon wedge, seasoned triple cooked chips and buttered peas.

#### GAMMON AND CHIPS 70Z\*

Gammon steak with triple cooked chips, peas, fried free range egg and pineapple.

#### MARGHERITA PIZZA

Our stonebaked pizza base topped with cherry tomatoes, shredded mozzarella & oregano.

#### LINE-CAUGHT COD & CHIPS

Hand battered cod with seasoned triple cooked chips, tartare sauce and mushy peas.

### DRINK CHOICE

#### SOFT DRINKS

Pepsi/Diet Pepsi/Lemonade/  
Orange Juice/Apple Juice

#### WINE

175ML: Gallo  
Family Vineyards  
Cabernet Sauvignon /  
Barefoot White Zinfandel

#### PINT

Carling or Magners

All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Terms and conditions: Our fish and poultry dishes have been carefully filleted and prepared however some small bones may remain. Photography is for illustration purposes only. All items are subject to availability. Alcohol is only served to over 18s. Our team appreciates recognition for good service and you can be sure that tips are kept by the people who serve you. All prices include VAT at the current rate. Our chefs prepare every meal once the order has been placed. \*All weights stated are approximate uncooked weights. Crockery may vary by pub. Contains alcohol. (V) Made with vegetarian ingredients, however some of our preparation and cooking methods could effect this. If you require more information, please ask your server. Offer available for allocated tour groups and parties at the managers discretion.