



## *Starters*

**CREAMY POTATO LEEK  
& BACON SOUP - \$9**

**IRISH SODA  
BREAD & BUTTER**

## *Entrees*

**TRADITIONAL CORNED BEEF & CABBAGE - \$28**

Garnished with salt potatoes, braised savoy cabbage, Grand Marnier, carrots, and parsnips. Served with mustard butter broth and Dijon mustard

**SHEPHERD'S PIE - \$26**

Ground lamb, sautéed mirepoix of seasonal vegetables, rich herbed demi sauce, whipped potatoes

**DONEGAL FISH & CHIPS - \$28**

Beer-batter dipped North Atlantic haddock, crispy chips, creamy coleslaw, hush puppies, tartar sauce, and malt vinegar

## *Dessert*

**STICKY TOFFEE PUDDING, CARAMEL SAUCE  
& VANILLA ICE CREAM - \$12**

## *Drinks*

**GREEN TEA SHOT - \$12**

Jameson Irish Whiskey,  
peach, lemon

**GREEN RIVER - \$15**

Olmecca Altos Plata Tequila, Green  
Chartreuse, lime

**IRISH MINI BEERS - \$12**

Licor 43 topped with Baileys  
Irish Cream

**IRISH PEAR MOJITO - \$15**

Gunpowder Irish Gin, St. Germain,  
pear, lime, mint

**JAMESON ESPRESSO MARTINI - \$15**

Jameson Irish Whiskey, espresso, chocolate bitters, brown sugar, cinnamon