

LUNCH MENU



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STARTERS

SOUP OF THE DAY GF	€7.00	CRISPY SMOKED SALMON SPRING ROLLS	€9.95
House made brown soda bread (available with Gluten Free bread) *1,7,8,12		Mango and chili sauce *1,3,4,6,8	
WARM CHICKEN CAESAR SALAD GF	€9.95	SMOKED MACKEREL AND SALMON TERRINE GF	€9.50
Cos lettuce, bacon lardons, Caesar dressing, croutons (omit for Gluten Free option), parmesan shavings *1,3,4,7,8	€16.50 MAIN	Potato salad, chili jam, toasted focaccia bread (available with Gluten Free bread) *1,2,4,7,12,14	
SALMON, COD AND POTATO FISH CAKES	€9.95	WILD MUSHROOM, BABY SPINACH AND GOATS CHEESE VOL AU VENT	€9.50
Tomato chili jam *1,2,3,4,6,7,8,12,14		Madeira sauce *1,3,5,6,7,8,11	
		YOUGHAL BAY SEAFOOD CHOWDER	€11.50
		Cod, salmon, smoked haddock, Connemara mussels, diced vegetables, creamy seafood veloute, toasted focaccia bread *1,2,4,7,12,14	

SANDWICHES (AVAILABLE ON GLUTEN FREE BREAD, PLEASE ASK YOUR SERVER)

THE WALTER CLUB SANDWICH	€14.25	OPEN SMOKED CHICKEN SANDWICH	€11.00
Smoked chicken, sundried tomato mayonnaise, fried egg, crispy bacon, lettuce, tomato, toasted bread, hand cut chips *1,3,6,7,8,10,12		Smoked chicken, sundried tomato mayonnaise, house baked brown soda bread, melted mozzarella, hand cut chips *1,3,6,7,8,10,12	
TOASTED SPECIAL	€11.00	OPEN PULLED PORK SANDWICH	€12.25
Baked Limerick ham, onion, tomato, cheddar cheese, hand cut chips *1,6,7,8,10,12		Slow cooked pulled pork, BBQ sauce, focaccia bread, melted mozzarella cheese, hand cut chips *1,6,7,8,10,11,12	
PLAIN OR TOASTED SANDWICH	€7.50		
Choose any one of our fillings, baked ham, cheddar cheese, chicken, tomato, lettuce (50c extra per additional item) *1,6,7,8,10,12			

PIZZAS

MARGHERITA	€15.50	PEPPERONI	€17.50
Freshly made tomato sauce, grated mozzarella cheese, fresh basil, extra virgin olive oil *1,5,6,7,8,11,13		Freshly made tomato sauce, grated mozzarella cheese, sliced pepperoni *1,5,6,7,8,11,13	
BBQ PULLED PORK	€17.50	MEAT FEAST PIZZA	€17.50
BBQ pulled pork, mozzarella cheese, red onion, roasted peppers, BBQ sauce *1,5,6,7,8,11,13		Freshly made tomato sauce, grated mozzarella cheese, smoked bacon, chicken, pepperoni *1,5,6,7,8,11,13	
VEGETARIAN PIZZA	€17.50	FOUR CHEESE	€17.50
Freshly made tomato sauce, grated mozzarella cheese, goats cheese, roasted peppers, mushroom, red onion *1,5,6,7,8,11,13		Freshly made tomato sauce, grated mozzarella cheese, St Agur blue, parmesan, goats cheese *1,5,6,7,8,11,13	
		CHICKEN & PANCETTA	€17.50
		Freshly made tomato sauce, grated mozzarella cheese, chicken, pancetta *1,5,6,7,8,11,13	

*ALLERGENS

1. Cereals 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts; almonds, hazelnuts, pistachio, cashew, pine, walnuts, pecan, chestnut 9. Celery 10. Mustard 11. Sesame seeds 12. Sulphur dioxide & sulphites 13. Lupin 14. Molluscs

While some or none of the above allergens may be included in your selected dish, please be aware that we use all of the above allergens in our kitchen.

MAINS

ROAST IRISH PORK SHOULDER GF €19.50

Creamed potato, seasonal vegetables, roast gravy *6,7,12

CHICKEN SALSANO GF €19.95

Supreme of chicken, sundried tomato, basil pesto, mozzarella cheese, gratin potato, seasonal vegetables, white wine sauce *7,8,10,12

CLOCK TOWER BURGER €18.50

Crispy pancetta bacon, melted cheddar cheese, onion ring, lettuce, tomato, red onion, brioche bun, hand cut chips *1,3,5,6,7,8,12

SPAGHETTI BOLOGNESE €18.00

Hereford mince meat, plum tomato, fresh herbs, grated parmesan cheese *1,3,7,8

DUET OF VEGETARIAN BURGER GF €21.00

Green pea mint burger, sweet potato cumin burger, celeriac puree, red onion marmalade, cherry tomato white wine sauce, gratin potato, seasonal vegetables *3,7,8,12

ATLANTIC SEAFOOD PIE €19.95

Cod, salmon, smoked haddock, prawns, green peas, potato, leeks, carrot, creamy seafood sauce, toasted focaccia bread *1,2,4,7,12,14

BAKED FILLET OF FRESH SALMON GF €21.50

Creamed potato, seasonal vegetables, white wine cream sauce *2,4,7,10,12,14

TRADITIONAL FISH AND CHIPS €19.75

Beer battered fresh Ballycotton cod fillet, mint pea puree, tartar sauce, hand cut chips *1,2,4,7,12,14



During 2022 we will be introducing the use of QR codes, phasing out the use of printed menus. This will provide a more hygienic and convenient means for our guests to view our menus. Most smart phones can scan the QR code using their camera, simply hold your camera over the QR and you will be asked if you would like to open the file.

SIDES

Hand Cut Chips *12, Sweet Potato Fries *12, Creamed Potato *7,12, Seasonal Vegetables *7, French Fried Onions *1,7 €4.50

DESSERTS

WARM APPLE CRUMBLE €8.75

Vanilla ice cream, crème anglaise *1,3,7,8

RASPBERRY MERINGUE ROULADE GF €8.75

Mixed berry compote *3,7

STICKY TOFFEE PUDDING €8.75

Vanilla ice cream, caramel sauce *1,3,7

ETON MESS €8.50

Fresh Irish strawberries, crushed meringue, fresh cream, mixed berry compote *3,7

CREME BRULEE GF €9.00

*3,7

DOUBLE CHOCOLATE CHIP BROWNIE €8.25

Vanilla ice cream, chocolate sauce *1,3,5,7,8

BAILEY'S CHEESECAKE €8.75

Chocolate sauce *1,3,7

DESSERT TASTER PLATE €9.25

Cheesecake, sticky toffee pudding, crème brulee, mixed berry compote *1,3,5,7,8

CHEESE PLATE €11.50

Carrigaline original, Knockanore smoked, Cooleeney Farm brie, St Agur blue, oat crackers, relish *1,7

TEA / COFFEE

AMERICANO €3.40

LATTE €3.60

CAPPUCCINO €3.60

ESPRESSO €3.40

BARRY'S TEA (BLENDED IN CORK) €3.40

HERBAL AND SPECIALITY TEAS €3.60

Green, Peppermint, Camomile, Earl Grey

GLUTEN FREE DISCLAIMER

If you are a Celiac and/or highly sensitive, please advise the person taking your order and know that we will do our best but cannot guarantee your order will not touch gluten somewhere in the process. Therefore your chosen items may not be suitable if you are highly sensitive to gluten.

WINE LIST

WHITE WINE

DOMAINE GRAUZAN SAUVIGNON BLANC €7.00 €27.00
Languedoc, France 2020 (Glass) (Bottle)

Vibrant, crisp and fresh. "Best House White in Ireland" - Tom Doorley.

DOMAINE GRAUZAN CHARDONNAY €7.00 €27.00
Languedoc, France 2020 (Glass) (Bottle)

Unoaked. Fresh, with a light mineral streak and a long finish.

AZIENDA FATTORI PINOT GRIGIO "GREGORIS" €7.50 €29.00
Veneto, Italy 2021 (Glass) (Bottle)

Supple, rounded fruit with a hint of melon, pear and a great intensity.

DOMAINE DE CABROL PICPOUL DE PINET €31.00
Languedoc, France 2020 (Bottle)

Almost Sauvignon-like, with ripe zingy citrus fruit. Great seafood match.

CHATEAU LES MIAUDOUX BERGERAC SEC €31.00
(organic), Bergerac, France 2020 (Bottle)

Crisp, fresh and unoaked. A juicy, mineral blend of Semillon and Sauvignon Blanc.

PRADIO "SOBOJA" SAUVIGNON BLANC €33.00
Friuli, Italy 2020 (Bottle)

Gianni Menotti has been awarded "Best Winemaker in Italy" and this demonstrates why.

BODEGAS GALLEGAS SILANDEIRO SOBRE LIAS €36.00
Albarino, Spain 2020 (Bottle)

Supple, fresh fruit with a crisp, snappy finish. Very impressive and refreshing.

JUMMARE VERMENTINO (organic) €37.00
Sicily, Italy 2019 (Bottle)

Unoaked, with bright citrus fruit aromas, herbal nuances and refreshing acidity.

WALTNER GRUNER VERTLINER €37.00
Wagram, Austria 2020 (Bottle)

A young winemaker working with very trendy variety - zippy, fruity and gently spicy. Wine of the week in the Irish Times

PHILIPP WITTMANN DRY REISLING (organic) €37.00
Rheinhessen, Germany 2019 (Bottle)

Pure Riesling with great extract and length. Lovely floral nose and stylish fruit on the palate. Delicious Decanter "Five Star" Award Winner. One of Germany's top producers.

BON AUGURE "JONCS CELLA" CHARDONNAY €40.00
(biodynamic), Languedoc, France 2018 (Bottle)

"Mountain wine" from the hills high above the Languedoc plains. Think Chablis with more body.

CHATEAU FAVRAY POUILLY FUMÉ €42.00
Loire Valley, France 2019 (Bottle)

Pouilly Fumé is a great insider secret for great Sauvignon Blanc from the Loire, rather than Sancerre.

DOMAINE SAUMAIZE POUILLY FUISSÉ €59.00
Burgundy, France 2020 (Bottle)

Creamy, rich and complex. Great white Burgundy to match richer dishes.

PIERRE-YVES COLIN MOREY MEURSAULT €92.00
Burgundy, France 2019 (Bottle)

One of the most sought after Burgundy producers and on tiny allocation. Mineral, long and intense.

SPARKLING WINE & CHAMPAGNE

LA RIVA DEI FRATI PROSECCO €35.00
DI VALDOBBIADENE DOCG (Bottle)
Veneto, Italy NV

Italy's most prestigious classification for Prosecco. Recommended and four-time previous Wine of the Week in the Irish Times.

PIERRE MONCUIT CUVÉE H COULMET NV €65.00
Champagne, France NV (Bottle)

Small grower-Champagne, A Blanc des Blancs - 100% Chardonnay - with rich complexity balanced by freshness and a lovely toasty finish.

RED WINE

DOMAINE GRAUZAN MERLOT €7.00 €27.00
Languedoc, France 2020 (Glass) (Bottle)

Soft rich plummy fruits, well integrated tannins with a nice balance and smooth finish.

DOMAINE GRAUZAN PINOT NOIR €7.00 €27.00
Languedoc, France 2020 (Glass) (Bottle)

Plump, elegant blueberry fruits, with hints of raspberries and spices on the palate. Really moreish.

VIGNES D'OC CABERNET SAUVIGNON €7.00 €27.00
Languedoc, France 2019 (Glass) (Bottle)

Rich bilberry and blackberry fruit - Supple, long and harmonious.

DONNA MARZIA PRIMITIVO €31.00
Puglia, Italy 2019 (Bottle)

Floral bouquet layered with fragrances of wild red berries, red plums and a lovely smooth finish.

CHATEAU LOS BOLDOS CARMENÉRE €32.00
Central Valley, Chile 2020 (Bottle)

Lush, rich and fruit forward, with silky, soft tannins.

CHATEAU GUILLEBOT PLAISANCE BORDEAUX €33.00
Bordeaux, France 2019 (Bottle)

Modern-styled Bordeaux- ripe, smokey black fruits with hints of pepper and blackcurrants on the finish.

ALDO DEGANI VALPOLICELLA CLASSICO €33.00
Veneto, Italy 2020 (Bottle)

Deliciously smooth. Piquant, dark cherry fruit. Wilson on Wine Top 100.

KAIKEN MALBEC CLASSICO €32.00
Mendoza, Argentina 2020 (Bottle)

Rich plum, chocolate and tobacco with freshness and soft tannins.

CANTINA CORBERA NERO D'AVOLA €34.00
Sicily, Italy 2018 (Bottle)

Sicily's signature grape. Black cherry, plum and liquorice.

BODEGAS LAN CRIANZA €33.00
Rioja, Spain 2018 (Bottle)

Wonderful structure and importantly, fleshiness of fruit, leading to long elegant tannins.

BODEGAS ARZUAGA "LA PLANTA" €33.00
Ribera del Duero, Spain 2019 (Bottle)

Full bodied with hints of spices, liquorice, cloves and pepper.

DOMAINE LA GROSSE PIERRE FLEURIE €42.00
"BEL AIR" (organic) (Bottle)
Beaujolais, France 2019

A tiny parcel in Fleurie's best vineyard gives a savoury, beautifully elegant wine.

CHATEAU SENEJAC CRU BOURGEOIS €45.00
Bordeaux, France 2015 (Bottle)

Classic claret - smokey cigar-box nose with fine, dusty tannins and great complexity.

CHATEAU DUFORT VIVENS MARGAUX €75.00
Bordeaux, France 2015 (Bottle)

Fleshy and ripe, yet with dark, earthy notes and a smooth long finish.

SERRADENARI BAROLO LA VETTA €62.00
Piedmont, Italy 2014 (Bottle)

From the highest vineyard in the DOCG, this is elegant with fine, tight tannins and great length.

DOMAINE D'ARDHUY GEVREY CHAMBERTIN €85.00
(organic), Burgundy, France 2019 (Bottle)

Pinot Noir doesn't get much better than this, Savory, juicy, smooth and long.

ROSÉ WINE

LES VIGNES D'OC ROSÉ €29.00
Languedoc, France 2020 (Bottle)

An elegant, refreshing assemblage of Grenache and Syrah. Deliciously light, crisp and clean.