



To Start

Soup of the Day, Homemade Bread 5.00 G,CY,MK

Clew Bay Seafood Chowder, Homemade Bread 7.40 G,M,C,MK,SP,F

Irish Smoked Salmon, Dill & Caper Dressing 8.90 N,MK,L,F

Goats Cheese & Butternut Squash Salad with toasted Walnuts 8.90 N,MK

Arancini (deep-fried Risotto balls) with Tomato Bravas Sauce 8.90 G,E,MK

Main Course

Sirloin Steak with Sauce Diane & Hand Cut Chips 23.00 MK,MD

Hake en Papillote with Julienne Vegetables, Squash Pureé and Baby Potatoes 18.90 F,MK

16-Hour Pork Ragu, Penne Pasta, Roast Vegetable & Parmesan* 15.90
G,E,N,CY,MD,SP,MK

Spinach, Courgette and Basil Penne Pasta, Ricotta & Walnuts*
13.90 G,E,N,SS,SP,MK

Beer Battered Fish & Chips, Chunky Tartare Sauce & Mushy Peas 14.90
G,E,N,CY,MD,SS,SP,MK,F

Roast Breast of Chicken stuffed with Kelly's Black Pudding with Mushroom Sauce and Patatas Bravas 14.90 G,E,MK,SP

Sides

House Salad, Cherry Tomatoes, Vinaigrette 3.00 N,MD,SS,MK

Hand Cut Chips, Garlic Mayonnaise 3.50 E,SP,MK,SS

Dessert

Eton Mess with Winter Berries & Crème Chantilly 5.50 MK,E,N

Cheese Cake of the Day 5.50 G,MK,SP

Dark Chocolate Mousse, Crème Chantilly 5.50 MK,E,L

*Gluten Free Pasta available

Full range of Tea/Coffee/Spirits/Cocktails/Wines Available from The Valley House Bar

Allergens

The following is a guide to what allergens are contained in our dishes. The lettering below indicates the allergens contained in each dish. If you have any concerns about dietary requirements please do not hesitate to talk to our friendly staff. Gluten-G, Crustaceans-C, Eggs-E, Molluscs-M, Soybeans-S, Peanuts-P, Nuts-N, Celery-CY, Mustard-MD, Sesame Seeds-SS, Sulphites-SP, Lupin-L, Milk-MK, Fish-F