



## To Start

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

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

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

Lemon & Thyme Roasted Chicken, Baby Gem Salad, Caesar Dressing, Smoked Bacon, Croutons, Parmesan Small 8.90 / Large 13.90 G,E,N,SS,SP

Confit Butternut Squash, Marinated Beetroot, Grilled Broccoli and Pumpkin Seed 7.90 MK,N,L

## Main Course

Sauté Irish Hereford Beef Strips, Mushroom & White Wine, Spinach & Parmesan, with Creamy Mash 15.90 MK,G,SS,SP

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

Spinach, Courgette and Basil Penne Pasta, Home Made Ricotta, Pumpkin Seeds 13.90 G, E, N, SS, SP, MK

Roast Breast of Chicken stuffed with Kelly's Black Pudding with Tarragon Butter and Creamy Mash 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

Apple Crumble, Vanilla Ice Cream 5.50 MK,E,G,SS

Bailey's Cheese Cake, Oat Crumb 5.50 G,MK,SP

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

## **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