

ALL DAY MENU

STARTERS

SOUP OF THE DAY **GF** €5.95

Freshly made and served with in-house brown soda bread (available with Gluten Free bread) *1,7,9,12

YOUGHAL BAY SEAFOOD CHOWDER €9.50

Locally landed fresh cod, salmon and smoked haddock, diced vegetables in a creamy seafood veloute with house made brown soda bread *1,2,4,7,12,14

KATAIFI WRAPPED TIGER PRAWNS €7.95

Roast pepper and walnut sauce, chilli jam *1,2,3,7,8

SIDES

Hand Cut Chips *12 Sweet Potato Fries *12 Seasonal Vegetables *7 Sauté Wild Mushrooms, Creamed Potato *7,12 €3.50
Coleslaw *3,7

French Fried Onions *1,7 Garlic Bread with mozzarella *1,7,10 Vegetable Ratatouille €4.00

3 COURSE OPTION €31.50

Select any starter, main course (supplement for Sirloin Steak €6.00) and any dessert. Please help us by letting your server know if you are choosing this option when ordering as we cannot change it later. Thank you.

WHITE WINE

DOMAINE GRAUZAN SAUVIGNON BLANC €6.50 €24.00
Languedoc, France 2018 (Glass) (Bottle)

Vibrant, crisp and fresh with well defined zesty gooseberry and tropical fruits and a clean citrus finish.

DOMAINE GRAUZAN CHARDONAY €6.50 €24.00
Languedoc, France 2018 (Glass) (Bottle)

Unokaed. Fresh, concentrated fruits - rich, firm melons with a light mineral streak and a crisp finish.

FULL WINE LIST AVAILABLE ON REQUEST

TEA / COFFEE

AMERICANO €3.20
LATTE €3.40
CAPPUCCINO €3.40

*ALLERGENS

1.Cereals, 2.Crustaceans, 3.Eggs, 4.Fish, 5.Peanuts, 6.Soybeans, 7.Milk, 8.Nuts, 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.

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.

WARM CHICKEN CAESAR SALAD **GF** €7.95
€14.00 MAIN

Cos Lettuce, bacon lardons, Caesar dressing, garlic croutons (omit for Gluten free option) and parmesan shavings *1,3,4,7,8

CRISPY SMOKED SALMON SPRING ROLLS €7.95

Mango and chilli sauce *1,3,4,6,8

SALMON, COD AND POTATO FISH CAKES €7.95
€14.00 MAIN

Tomato chilli jam (hand cut chips served with main option) *1,2,3,4,6,7,8,12,14

RED WINE

DOMAINE GRAUZAN MERLOT €6.50 €24.00
Languedoc, France 2018 (Glass) (Bottle)

Soft rich plummy fruits with some smoke and spices. Well integrated tannins with a nice balance and smooth finish.

DOMAINE GRAUZAN PINOT NOIR €6.50 €24.00
Languedoc, France 2018 (Glass) (Bottle)

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

ESPRESSO €3.20
BARRY'S TEA (BLENDED IN CORK) €3.00
HERBAL AND SPECIALITY TEAS €3.40

Green, Peppermint, Camomile, Lemon & Ginger, Rooibos, Blackcurrant, Earl Grey, Ceylon Black

MAINS

CLOCK TOWER BURGER €15.75

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

ROAST IRISH PORK SHOULDER **GF** €16.00

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

21 DAY AGED 10oz CERTIFIED IRISH HEREFORD SIRLOIN STEAK €27.00

A 10oz steak served with sauté wild mushrooms, onion ring, baked cherry tomato, hand cut chips and pepper sauce *1,7,12

SPAGHETTI BOLOGNESE €15.00

Hereford mince meat in a bolognese sauce grated parmesan *1,3,7,8

CHICKEN SALSANO **GF** €16.50

Supreme of chicken stuffed with a mix of sundried tomato, pesto and mozzarella cheese, served with gratin potato, seasonal vegetables and a white wine sauce *3,7,12

SANDWICHES

OPEN PULLED PORK SANDWICH €10.50

Slow cooked shredded pulled pork with BBQ sauce on foccacia bread, topped with melted mozzarella, served with coleslaw and hand cut chips *1,6,7,8,10,11,12

THE WALTER CLUB SANDWICH €12.00

Smoked Chicken, fried egg, crispy bacon, lettuce, sundried tomato mayo on toasted bread, served with hand cut chips. *1,3,6,7,8,10,12

OPEN SMOKED CHICKEN SANDWICH €9.50

Diced smoked chicken mixed with a sundried tomato mayonnaise on house baked brown soda bread, served with coleslaw and hand cut chips *1,3,6,7,8,10

DESSERTS

RASPBERRY MERINGUE ROULADE **GF** €6.75

Mixed berry compote *3,7

BAILEY'S CHEESECAKE €6.75

Chocolate sauce *1,3,7

DOUBLE CHOCOLATE CHIP BROWNIE €6.75

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

TRADITIONAL FISH AND CHIPS €16.95

Beer battered fresh Ballycotton white fish, whipped pea puree, hand cut chips, tartar sauce *1,2,4,7,12

BAKED FILLET OF FRESH SALMON **GF** €17.95

Creamed potato, seasonal vegetables, vegetable ratatouille and a champagne beurre blanc sauce *2,4,7,10,12

ATLANTIC SEAFOOD PIE €16.50

Locally landed white fish, salmon, smoked haddock, green peas, diced vegetables in a creamy seafood sauce, topped with creamed potatoes served with toasted focaccia bread *1,2,4,7,12,14

DUET OF VEGETARIAN BURGER **GF** €16.50

Green Pea & Mint Burger, Sweet potato and Cumin burger, red onion marmalade, cherry tomato white wine sauce, gratin potato, seasonal vegetables *3,5,6,7,8,12

TOASTED SPECIAL €9.50

Baked ham, onion, tomato & cheddar cheese, served with hand cut chips *1,6,7,8,10,12

WALTER'S EGG & SPRING ONION SANDWICH €6.50

Tomato, mayonnaise *1,3,7

PLAIN OR TOASTED SANDWICH €5.75

Choose any one of our fillings, baked ham, cheese, chicken, tomato, cos lettuce, coleslaw. (50c extra per additional item) *1,6,7,8,10,12

SANDWICHES ARE AVAILABLE ON GLUTEN FREE BREAD (Please ask your server).

STICKY TOFFEE PUDDING €6.75

Caramel sauce, vanilla ice cream *1,3,7

CREME BRULEE **GF** €6.75

*3,7,5

DESSERT TASTER PLATE €6.75

Cheesecake, sticky toffee pudding, creme brulee *1,3,5,7,8