

STOREHOUSE

RESTAURANT

HOMEMADE SOUP OF THE DAY served with freshly baked brown bread *1, 6, 7, 9, 10*

STOREHOUSE CHICKEN WINGS coated in a hickory BBQ sauce with blue cheese mayo and a sun-blushed tomato salad with mustard and honey dressing *3, 10, 12*

GOATS CHEESE TARTLET with caramelised red onion in a crispy puff pastry tartlet served with pesto and walnut dressed house salad *1,3,7,8,10*

CHICKEN CAESAR SALAD southern marinated chicken strips, cos lettuce, garlic croutons, sun-dried tomatoes and fresh parmesan shavings, bound in our Caesar dressing. Add bacon €1 *1, 3, 4, 7, 9, 10*

8oz PRIME IRISH SIRLOIN STEAK* Cooked to your liking, with flat cap mushrooms, cherry tomatoes and a choice of peppercorn sauce or garlic butter *7, 10*

STOREHOUSE CHICKEN CURRY with roasted red onion, peppers, courgette with basmati rice and naan bread *1, 5, 6, 7, 8, 9, 10*

TRADITIONAL FISH AND CHIPS fresh fillet of hake in our homemade Western Herd beer batter, served with a pea puree, tartar sauce, fries and house salad *1, 2, 3, 6, 7, 9, 11*

STOREHOUSE BRIE BURGER 8oz irish beef burger, topped with melted brie cheese, homemade crispy onion rings, caramelised red onion on a lightly toasted brioche bun. Served with fries and house salad.
Add Bacon €1 *1, 3, 7, 10*

MEXICAN BLACK BEAN BURGER sweet potato, black bean, saute onion, rice with Mexican seasoning. Served in a vegan bap with guacamole, house salad and fries *1, 2, 3, 6, 7, 9, 11*

CHEFS DESSERT PLATE

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2 Course €26.95 / 3 Course €32.95 * €3 Supplement

ALLERGEN KEY

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya Beans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulpher Doixide 13. Lupin 14. Molluscs