# o'shea's

# LUNCH MENU



### **FAVOURITES**

Homemade Soup of the Day - €6.90 (I wheat, 7, 9, II) served with wholemeal soda bread

O'Shea's Smoked & Fresh Fish Chowder - €9 / €17 (I wheat, 2, 4, 7, 9, I4) served with fresh dill & Guinness bread

Caesar Salad - €9 / €18 (1 wheat, 3, 7, 10,12)

crunchy baby gem lettuce, homemade dressing, crispy bacon, thyme croutons & parmesan cheese (add chargrilled chicken €4)

#### **SANDWICHES**

Plain Sandwich or Wrap

Toasted Sandwich
Ciabatta

€8.00 (i wheat, 7)

€8.50 (i wheat, 7)

Choose I meat and 2 additional fillings from the following:

roast chicken, honey baked ham (I wheat, 12), grilled bacon (I wheat, 12), roast beef, herb stuffing (7, 9), aged red cheddar (7), Ballymaloe relish (10), mixed salad, coleslaw (3, 10), pickled gerkins plum tomatoes, red onion, cucumber

Each Additional Filling €1.00 Add chips €5.00

**The Club Sandwich €13.50** (1 wheat, 3, 7, 9, 12)

toasted triple decker of chicken, red onion & mayonnaise with grilled bacon, aged red cheddar & herb stuffing served with salad & chips - Also available in a toasted tortilla wrap

## TRADITIONAL MAIN DISHES

O'Shea's Traditional Irish Lamb Stew - €15.50 (1 barley, 7, 9) prepared to an ancient Kerry recipe, with root vegetables, herbs & buttered mash

**Chicken Curry - €15.50** (7, 8, 9, 11)

served with turmeric rice (Vegetarian option available)

Roast Top Rib of Irish Angus Beef - €15.50 (7, 9)

served with creamy pepper sauce, mashed potatoes and buttered vegetables

Traditional Bacon & Cabbage - €15.50 (I wheat, 7, 9, 12) served with mash potatoes, vegetables & parsley sauce

Ale Battered Naturally Smoked Haddock - €15.50 (1 wheat, 4, 7, 9)

served with crushed peas, chunky tartar sauce

#### SIDES

Creamy Mash Potato | Seasonal Vegetables | Chips | Battered Onion Rings | Seasonal Side Salad - €5 each

Food allergens list: 1 Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soya, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphur Dioxide, 13 Lupin, 14 Molluscs

All 14 allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking.