

GLUTEN FREE MENU

STARTERS

SIGNATURE WINGS

Crispy Hot Buffalo OR Sticky BBQ Whiskey €10.50 or €16 .50

(3,6,8,12) or (3,6,8,9,12)

PRAWN & CHORIZO PIRI PIRI

Sizzling Spiced Prawns with Spanish Chorizo in a Lime & Ginger Butter with
GF Bread €12

(2,6,11,14)

SWEET & STICKY PORK RIBS

Spiced Pork Ribs, Slow Braised in our Whiskey Infused BBQ Sauce €11.50

(8)

CHESTNUT MUSHROOM SOUP

Served with Gluten Free Bread €7.50

(6,8,10)

MAINS

THE DRUNKEN SAILOR

Our GF Battered Hake, Mushy Peas, Tartare Sauce, served with Rustic Chunky Fries €22

(2,3,11,12,14)

THE BREWERS STEAK

10oz Sous Vide Tenderised Irish Sirloin, Tenderstem Broccolini, Crispy Potato Rosti €32.00

(5,6,8,10)

VEGETARIAN 'MEATLOAF'

Mushroom & Barley Loaf on a Bed of Creamy Mash Potatoes, Sprouting Broccolini & a
Rich Tomato Sauce €18.50

(5,6,7,8,12) (walnut)

THE SPRING SALAD

Honey Roasted Butternut Squash, Seville Orange, Kale, Baby Gem, Honey Roasted
Seeds, Fresh Pomegranate (7,12) (V) (VG) €16.00

ADD: Goats Cheese (6,7,12) €5.00

Tofu (5,7,10,12) €5.00

Prawns (2,6,7,10,11,12,15) €7.00

DESSERTS

TRIPLE CHOCOLATE BROWNIE

Milk Chocolate Ice Cream,
Chocolate Glaze €7.50

(3,5,6,7)

STICKY TOFFEE PUDDING

Killarney Whiskey Toffee Sauce,
Vanilla Bean Ice Cream €7.50

(3,6,7) (walnut)

SELECTION OF ICE CREAM & SORBETS

(3,5,6,7)

Please note we are not a gluten free restaurant, we try our best to avoid cross contamination but some dishes are cooked in the same environment containing gluten. Please seek advice from your server whilst ordering if you have a severe allergy

(V) - Vegetarian, (VG) - Vegan, (GF) - Gluten Free

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

VEGAN MENU

STARTERS

Chestnut Mushroom Soup

Served with Kingdom's Bakery Sourdough €7.50
(1,6,8,10)

Crispy BBQ Wings

Plant Based Crispy Southern Fried BBQ Wings, Celery €10.50
(1,5,8)

MAINS

The Vegan Vibe Burger

Plant-It Patty, Plant Based Burger Sauce, Cos Leaves, Buffalo
Tomato, Vegan Cheese, Vegan Brioche Bun €17.50
(1,5,8,9,12)

The Spring Salad

Roasted Squash, Seville Orange, Kale, Baby Gem, Roasted Seeds,
Pomegranate, Olive Oil Dressing €16.00 (7,12)
Add: Tofu €5.00 (5,7,10,12)

Veggie Loaf

The Veggie take on our KBDC Meatloaf, Sprouting Broccolini,
Chunky Chips, Rich Tomato Sauce, Crispy Onions €18
(5,6,7,8,12)

DESSERTS

Sorbet Selection €7

Plant Based Vanilla Ice Cream €7

SIDES

House Fries €4.50

Please note that all dishes are cooked in an environment using meat and dairy products, our fryers are used to cook meat, dairy and fish

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