



MULLIGANS PUB & LAKE VIEW

EVENING MENU - SERVED 6PM-9PM

STARTERS & LIGHT BITES

HOMEMADE SOUP OF THE DAY <i>(2, 9, 12)</i> Served with Brown Soda Bread	€6.50
ATLANTIC SEAFOOD CHOWDER <i>(2, 3, 5, 9, 12)</i> Served with Brown Soda Bread	€10.50
SANDWICH SELECTION <i>(1, 2, 3, 7)</i> Freshly Cut Sandwiches on Brown or White Sliced Bread Choose From: Chicken, Ham, Egg Salad, Cheese, Salad, TOASTED SANDWICH	€7.00 €1.00 extra
IRISH OAKED SMOKED SALMON PLATTER <i>(1, 2, 3, 12)</i> Served on Brown Soda Bread, Tossed Leaves, Sauce Marie Rose STARTER PORTION MAIN COURSE	€12.00 €15.50
TOMATO & PARMESAN BRUSCHETTA <i>(1, 2, 9)</i> Tomatoes, Balsamic Reduction Drizzle, Parmesan Shavings on a Toasted Baguette	€9.50
PEAR & WALNUT SALAD <i>(Vegan) (6, 8, 9)</i> Red Onion with Baby Spinach & Rocket Leaves, Balsamic & Tahini Dressing	€9.50
PRAWN & AVOCADO SALAD <i>(3)</i> Duo of Prawns and Avocado with Cos Lettuce, Citrus Dressing STARTER PORTION MAIN COURSE	€11.50 €14.50

PIZZA MENU

THE CLASSIC MARGHERITA <i>(1, 2)</i> Mozzarella Cheese with Plum Tomato Sauce	€14.00
ITALIAN PEPPERONI <i>(1, 2)</i> Mozzarella Cheese with Crispy, Spicy Pepperoni	€14.50
MIGHTY MIGHTY MEATY <i>(1, 2)</i> Mozzarella Cheese, Pepperoni, Spicy Steak Pieces, Ham, Chicken	€15.00
FRESH VEGGIE <i>(1, 2)</i> Mozzarella Cheese, Mixed Peppers, Red Onion, Mushrooms, Sundried Tomatoes	€14.50

MAINS

MEDALLIONS OF IRISH BEEF FILLET <i>(2, 9, 12)</i> Two 4oz Beef Medallions cooked to your liking. Served with Stirfry Vegetables, Peppercorn Sauce or Garlic Butter, Creamed Potatoes or Fries	€28.00
STEAK SANDWICH <i>(1, 2, 9, 12)</i> 6oz Sirloin Steak in a Toasted Baguette with Sautéed Onions, Tomatoes, Mushrooms. Served with Side Salad & French Fries	€17.50
CRONIN'S 8oz BEEF BURGER <i>(1, 2, 8, 11)</i> Served with Lettuce, Tomato, Relish & Fries Add Bacon & Cheese	€16.00 €17.50
CHICKEN FILLET BURGER <i>(1, 2, 7, 8, 11)</i> Breaded Chicken Fillet with Cheddar Cheese & Jalapeno Served with Mango Mayonnaise & Fries	€16.50
COQ AU VIN <i>(2, 9, 12)</i> Chicken cooked in a Red Wine Sauce with Bacon, Mushrooms & Root Vegetables with Garlic Mash	€18.50
BANGERS & MASH <i>(1, 2, 8, 9, 12)</i> Succulent Pork & Apple Sausages, Creamed Potatoes, Caramelised Onion & Red Wine Jus	€13.00
FISH 'N CHIPS <i>(1, 2, 3, 7)</i> Deep Fried Goujons of Atlantic Catch, coated in a Beer Batter, Mushy Peas, Tartar Sauce & Fries	€17.50
GRILLED FILLET OF SALMON <i>(1, 2, 3, 7, 9)</i> Roast Mediterranean Vegetables, Creamed Potatoes, Sauce Bearnaise	€19.00
THAI RED CURRY <i>(1, 2, 5, 9, 12)</i> Coconut, Chillies, Coriander, Ginger, served with a Rice Timbale <i>Vegan Option With Coconut Milk</i> Add Chicken	€15.00 €17.00
PENNE PASTA ARRABIATA <i>(2, 9, 12)</i> Plum Tomato Sauce, Chilies, Garlic & Parmesan Cheese Add Chicken Add Prawns <i>(3)</i>	€14.50 €15.50 €16.50

DESSERTS

TOBLERONE CAKE <i>(2, 7, 8, 9)</i> With a Mango Coulis, Chocolate Shavings	€8.00
PREMIUM IRISH CREAM LIQUOR ICE CREAM <i>(2, 7)</i> With Chocolate Sauce	€8.00
HOMEMADE APPLE & RASPBERRY CRUMBLE <i>(1, 2, 7)</i> With Vanilla Ice Cream	€8.00
RASPBERRY & ALMOND TART <i>(Vegan)(6, 8)</i> With Fruit Coulis	€8.00
CHOCOLATE BROWNIE <i>(1, 2, 9)</i> Vanilla Ice Cream & Chocolate Sauce	€8.00

BEVERAGES

AMERICANO	€3.00
CAPPUCCINO <i>(2)</i>	€3.70
LATTE <i>(2)</i>	€3.70
ESPRESSO	€3.00
TEA (Per Person)	€3.00
HERBAL TEA (Per Person)	€3.00
GLASS OF MILK <i>(2)</i>	€1.50
HOT CHOCOLATE topped with marshmallows <i>(2)</i>	€3.70

• ALLERGEN INFORMATION •

Please let us know if you have any dietary requirements
*1 Wheat, 2 Dairy, 3 Fish, 4 Peanuts, 5 Crustaceans, 6 Tree Nuts,
7 Eggs, 8 Sulphites, 9 Soya, 10 Sesame, 11 Mustard, 12 Celery,
13 Molluscs, 14 Lupins.*

Our Kitchen is not Allergen-Free

Wine Menu on next page ►

WINE LIST



	Glass	Bottle
RED		
FRANCE		
11 SAINT MARC RESERVE MERLOT Vintage: 2020 Intense aromas of red fruits and spices. A generous and supple wine with silky tannins.	€7.00	€28.00
12 LE CHAPEAU NOIR CABERNET SAUVIGNON IGP D'OC Vintage: 2020 100% Cabernet Sauvignon. A typical Cabernet with dark, intense fruit on the nose, aromas and flavours of blackcurrants and hints of cherry, underpinned by light elegant tannins.	€7.00	€28.00
SPAIN		
21 BODEGAS MURIEL, RIOJA CRIANZA Vintage: 2017 Ripe red fruit aromas combined with vanilla, cocoa and coffee from the aging. Broad, pleasant, fresh and elegant, with soft tannins.	€8.00	€31.00
AUSTRALIA		
25 RAWSON RETREAT PRIVATE RESERVE, SHIRAZ CABERNET SAUVIGNON Vintage: 2017/18 Red berry fruits with spicy oak, well balanced with flavours of raspberry and spice on the palate.	€7.50	€29.00
ARGENTINA		
31 DON DAVID, MALBEC Vintage: 2018/19 Very well balanced together with sweet and soft tannins. Fruity, full of plums and chocolate notes. Pleasant finish.	€8.50	€33.00
WHITE		
FRANCE		
3 J MOREAU ET FILS, CHARDONNAY Vintage: 2020 This unoaked style is dry and round with good concentrated ripe fruity flavours and elegant hints of buttery flavours on the finish.	€7.00	€28.00
ITALY		
10 MONTGRAVET, C TE DE GASCOGNE, SAUVIGNON BLANC Vintage: 2020 A crisp clean and fragrant Sauvignon Blanc with green apple, lemon and lime flavours and elderflower in the background.	€7.00	€28.00
19 GABRIELLA, PINOT GRIGIO Vintage: 2020 100% Pinot Grigio from the region Friuli Venezia Giulia in Northeast Italy. It yields a vivacious white wine with crisp fruit, softness and roundness combined with a lively personality	€7.00	€28.00
NEW ZEALAND		
27 HUIA ORGANIC MARLBOROUGH, SAUVIGNON BLANC Vintage: 2020 Layered with flavours ranging from guava, melon, gooseberry and lime zest. This uplifting Sauvignon shows an excellent length and depth of palate.	€8.80	€35.00

Enjoy your time here...

Enquire at reception for details on our facilities



20 metre Swimming Pool



Tennis & Basketball Courts



Par 36 Parkland Golf Course



RENEW Beauty Spa



MULLIGANS PUB & LAKE VIEW

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