

STARTERS

SOUP OF THE DAY
£6.50

CAESAR SALAD
£7.50

BREADED GARLIC MUSHROOMS, GARLIC AIOLI 🍷
£6.25

CHEESY GARLIC CIABATTA 🍷
£6.50

TEMPURA CHICKEN GOUJONS, SRIRACHA MAYO
£7.25

CRISPY FRIED BRIE, WILD CRANBERRY CHUTNEY 🍷
£7.25

KILKEEL FISHCAKE IN PANKO CRUMB, LEMON PEPPER,
DILL AIOLI
£7.95

GRILLED GOAT'S CHEESE SALAD, ROAST BEETROOT,
BALSAMIC, REDCURRANT & THYME REDUCTION 🍷🌿
£8.95

STICKY BBQ PORK RIBS 🍷
£8.25

PAN-FRIED TIGER PRAWNS GARLIC & PARSLEY BUTTER,
GARLIC TOAST 🌿
£9.95

SEARED KING SCALLOPS, ASPARAGUS, HOLLANDAISE,
CRISPY PARMA HAM 🌿
£9.95

CRISPY DUCK SPRING ROLL, CHILLI & CORIANDER
DIPPING SAUCE
£8.95

SALT & CHILLI CHICKEN, SWEET CHILLI MAYO
£6.95

PRAWN & SMOKED SALMON COCKTAIL,
WHEATEN BREAD
£9.95



PLEASE NOTE
In the interest of hygiene
this laminated menu is
sanitised on a regular basis



MAIN COURSE

VISCOUNTS STEAK (*Viscounts T Bone Steak off the Bone*)
£32.95

SIRLOIN STEAK £25.95

FILLET STEAK £33.95

SURF & TURF £5.95 extra

SAUCES: PEPPER, DIANE or BÉARNAISE
£5.25

MEDALLIONS OF BEEF FILLET, CHAMP, PEPPER SAUCE,
CRISPY TOBACCO ONIONS
£33.95

BEEF STROGANOFF, STRIPS OF FILLET, SAUTEED
MUSHROOMS & ONIONS, BRANDY CREAM REDUCTION,
BOILED RICE 🌿
£19.95

PAN-FRIED DUCK BREAST, SMOKED BACON DAUPHINOISE,
ROASTED ROOT VEGETABLES, RED WINE JUS 🌿
£26.95

OPEN FILLET STEAK SANDWICH (*cooked medium/well*),
TOASTED CIABATTA, CRISPY TOBACCO ONIONS, PEPPER
SAUCE, SKINNY FRIES
£24.95

CHILLI BEEF WRAP, LETTUCE, GARLIC MAYO
£19.95

FULL RACK OF STICKY BBQ PORK RIBS, SKINNY FRIES 🍷
£20.95

ROAST LOIN OF IRISH VENISON, SMOKED BACON
DAUPHINOISE, RED CABBAGE, RED WINE JUS 🌿
(*Subject to availability*)
£29.95

TRADITIONAL TURKEY & HAM, RICH GRAVY, CHIPOLATAS,
VEG, CREAMED & ROAST POTATO
£22.50

SLOW BRAISED LAMB SHANK, CHAMP, REDCURRANT &
THYME JUS
£26.95

It is our policy to use locally sourced foods, some ingredients have
been produced in an environment where they may have been
exposed to nuts, flour and dairy.
Please advise our staff of any allergies or dietary requirements.

🍷 suitable for vegetarians 🌿 suitable for coeliac
🍷 dishes that may contain seeds, nuts or nut oils

MAIN COURSE

PAD THAI SIZZLING BEEF **or** CHICKEN **or** TIGER PRAWNS,
WOK-FRIED VEGETABLES, CORIANDER, BASMATI RICE 🍴
£20.95

CHICKEN BANG BANG, MARINATED CHICKEN TIKKA
SKEWERS, SWEET CHILLI, SATAY & LIME DIPS 🍴🌿
£19.95

VISCOUNTS STEAK BURGER,SMOKED BACON,
EMMENTAL CHEESE, CRISPY ONIONS, BRIOCHE BUN
£16.95

SOUTHERN FRIED CHICKEN, GRILLED BACON, CRISPY
PINEAPPLE FRITTER, COLESLAW
£18.95

PAN-FRIED SUPREME OF CHICKEN, CHOICE OF PEPPER
SAUCE **or** CREAMY LEEK & HAM SAUCE,
SHOESTRING ONIONS
£17.95

SPICY PENNE PASTA, CHICKEN, CHORIZO,
SHAVED PARMESAN, GARLIC BREAD
£17.95

FISH

SUPREME OF SALMON, SAUTEED CABBAGE & SMOKED
BACON, HOLLANDAISE SAUCE 🌿
£24.95

PAN-FRIED COD, SEARED SCALLOPS, ASPARAGUS,
HERB CREAM
£24.95

SALMON, MONKFISH & TIGER PRAWNS, THAI RED CURRY
SAUCE, BASMATI RICE 🍴🌿
£23.95

KILKEEL FISHCAKES IN PANKO CRUMB, LEMON, PEPPER &
DILL, AIOLI
£18.95

VEGETARIAN

SEASONAL VEGETABLE RISOTTO BOWL WITH BASIL, PESTO,
AGED PARMESAN & GARLIC BREAD
£15.95

VEGETABLE & NOODLE SPRING ROLL
TOSSED LEAVES, CHILLI & LIME CRÈME FRAÎCHE
£15.95

CHILLI VEGETABLE WRAP, LETTUCE & LIME CRÈME
FRAÎCHE
£14.95

PAD THAI SIZZLING WOK FRIED
VEGETABLES, CORIANDER, BASMATI RICE
£15.95

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SIDES

All sides priced at £5.95 Except where indicated

CHIPS

SKINNY FRIES

SWEET POTATO FRIES

GARLIC DICED POTATOES

VISCOUNT POTATOES
(diced potato, bacon and onion)

DAUPHINOISE POTATOES
(sliced potato, baked in garlic cream sauce)

TRADITIONAL IRISH CHAMP

BABY BOILED POTATOES

CAULIFLOWER MORNAY

TOBACCO ONIONS

MUSHROOMS

SAUTE ONIONS

SPICED NOODLES

FRENCH FRIED ONIONS

WOK FRIED VEGETABLES 🍴

ROASTED ROOT VEGETABLES

SELECTION OF GREEN VEGETABLES

ROCKET, SUN-DRIED TOMATO & PARMESAN SALAD £7.95

TOSSED SALAD £7.95



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