

Starters

O'Connor's Seafood Chowder

A creamy broth of seafood served
with homemade brown bread
G, F, Cr, Mo, So, D, C

Homemade Soup of the Day

Served with homemade brown soda bread
or GF white bread
C, D (G, E in brown soda bread)

O'Connor's Prawn Salad (GF)

Pan-fried in chili garlic, King Prawns, serve with
seasonal leaves &
horseradish cream & lime vinaigrette
Cr, E, F, D, So

Goat's Cheese Tartlet (V)

Served with a red onion & beetroot marmalade,
topped with a basil & garlic pesto
G, E, D, So

Guacamole & Mango Salad (VEGAN, GF)

Refreshing salad of mango, guacamole,
beans, on a bed of seasonal salad leaves

Hot & Spicy Chicken Wings

Tossed in a spicy barbeque sauce,
served with blue cheese dip, celery sticks & salad
C, M, L, SS

Mains

Pan-Fried Chicken Supreme

Served with creamed potato, seasonal vegetables,
topped with a whiskey & mushroom sauce
D, So, C

Vegetarian Dish of the Day (v)

Please see our specials board
or ask a member of staff

Pan-fried Fillet of Salmon

Served with creamed potato,
seasonal vegetables & finished
with a red pepper cream
F, D, So, Mo

O'Connor's Battered Fish & Chips

Craft beer battered fish of the day,
served with mushy peas, tatar sauce, chips & salad
G, F, E, D, M, So

O'Connor's Prawn Salad (GF)

Pan-fried in chili garlic, King Prawns,
served with seasonal leaves & horseradish cream
& lime vinaigrette
Cr, E, F, D, So

Homemade Beef Burger

Grilled 8oz beef patty, topped with red &
white cheddar cheese, streaky bacon,
lettuce, tomato & relish
served on a brioche bun or GF
bun with seasonal salad & fries
C, M, L, SS

Desserts

Baileys Cheesecake

Served with honeycomb ice cream
chocolate & caramel sauce,
G, E, D

**Homemade Apple & Cinnamon
Crumble**

Served with custard & cream
G, E, D

