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*Starters*

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**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

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*Mains*

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**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

**Hot & Spicy Chicken Wings**

Tossed in spicy barbeque sauce, served with blue cheese dip,  
celery sticks & salad

C, M, L, SS

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*Desserts*

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**Baileys Cheesecake**

Served with honeycomb ice cream  
chocolate & caramel sauce,

G, E, D

**Homemade Apple & Cinnamon**

**Crumble**

Served with custard & cream

G, E, D

