

THE RUM HOUSE



M E N U

- **Prawn, Mango & Avocado Salad** 13.50
- with cucumber & bloody mary dressing
- **Classic Caesar Salad** 10.00
- with aged parmesan & garlic roasted croutons
- **Tomato & Irish Mozzarella Salad** 11.50
- with avocado puree & balsamic
- **Thai Beef Noodle Salad** 12.00
- seasoned with chilli, lime & peanut dressing
- **Linguini Pasta with Crab** 13.50
- chilli garlic & lime cream sauce
- **Penne Pasta** 11.00/14.00 with Chicken
- tomato, olive & basil sauce
- **Roasted Chicken** 14.50
- stuffed with cheese & herbs, wrapped in bacon served with creamy mash, sprouting broccoli & buttered carrots
- **8oz Beef Burger** 13.50
- with crispy pork, fried egg, smoked cheese on toasted brioche & fries
- **Philly Cheese Steak Sandwich** 16.50
- on toasted bla-guette with mushrooms, onions & fries
- **12oz Dry Aged Sirloin** 23.50
- with crispy onion rings, fries & slow roast tomato served with pepper sauce or garlic butter
- **Old School BLT** 9.50
- on toasted French loaf with crispy bacon, tomato & dressed mixed leaves
- **Open Prawn Sandwich** 9.50
- on multi seed loaf, marie rose sauce, salad & fries
- **Seasonal Soup of the Day** 4.50
- **Chicken Tikka Spiced Wrap** 8.50
- with coriander mayo & fries
- **Tasting Board** 11.50
- of cured meats and cheese with chutney & pickles
- **Crispy Battered "Fish & Chips"** 13.50
- with mushy peas, chips & tartar sauce
- **The Rum House Dish of the Day** 14.50

D E S S E R T S

(homemade).

Sticky Toffee & Date Pudding 6.00.
with caramel sauce & salted caramel ice cream

Blackberry Apple & Pear Crumble 5.00.
with vanilla ice cream

Chocolate Mousse 6.50
with rum & raisin ice cream.

Artisan Cheese Board 9.00.
with Irish cheeses, crackers & chutney.

Selection of Ice Creams & Sorbet 6.00.

