

Main Courses

Braised Lamb Shank 19

*Honey Glazed 14 hour Slow Cooked Irish Lamb, Seasonal Vegetables,
Mash Potato, Madeira Jus, Mint Sauce (MD,S,MK,SP)*

10oz Prime Irish Sirloin Steak 24

*Served with Mushrooms & Sautéed Onions, Butternut Puree, Peppercorn Sauce, Skinny Chips
(MK,G,MD)*

Confit Duck & Sautéed Duck Breast 23

*Served with Organic Orange Puree, Spiced with Reg Cabbage, potato Fondant & Thyme Jus
(S,MK,SP)*

Supreme of Chicken 16

Served with Seasonal Vegetables, Mash Potato & Madeira Jus (G,E)

Pork Ham Hock 16

Served with Medley Vegetables, Braised Cannellini Beans, Parsley & Garlic.

Steamed Dunmore East Mussels 15

Served with Skinny Chips, Garlic & Marinara Sauce (M,G,SP)

Reginald's Tower Burger 16

*Served in a Waterford Blaa, Topped with Crispy Bacon, Onion Ring,
Cheddar Cheese, Skinny Chips (G,MD,MK,SP)*

Catch of the Day 17

*Served with Saffron & Butter Sauce, Creamy Mash Potato, Dunmore East Mussels, Medley of
Vegetables (MK,M,F,SP)*

Crispy Tempura of Market White Fish & Chips 16

Served with Tartare Sauce, Buttered Peas (F,MK,SP,G)

Allergens: All 14 allergens are openly used throughout our kitchen.

Trace amounts may be present at all stages of cooking.

Gluten = G/Crustaceans = C/Eggs = E/Fish = F/Molluscs = M/Soybeans = S/Peanuts = P/Nuts = N

Milk = MK/Celery = CY/Mustard = MD/Sesame Seeds = SS/Sulphites = SP/Lupin = L