

Flynn's A la Carte Menu 2024

Starters

Homemade Cream of Vegetable Soup €7.95

Homemade Brown Bread (1,2,7,13)

Chicken Wings €9.50

Marinated Home Cooked Wings

Served with Salad Garnish & Spicy BBQ Sauce (1,9,13)

Black Pudding & Bacon Salad €9.50

Tossed Dressed Leaves, Black Pudding & Bacon Lardons (2,9,13)

Flynn's Style Bruschetta €9.50

Red Onion Jam, Mozzarella, Peppers, Sundried Tomatoes & Pesto.

Served with a Salad Garnish (2,7,13,14)

Deep Fried Brie €9.50

Creamy Brie Cheese Encased in a Crispy, Golden Breadcrumb Coating.

Served with a Cranberry Compote (2,4,7,13)

Mains

Herb Crusted Chicken €19.95

Chicken Breast, Chorizo Sauce, Potatoes & Vegetables. (2,4,7,9,13)

BBQ Pork Belly €21.95

Crispy Pork Belly, served with our Homemade BBQ Sauce & Served with Potatoes & Vegetables (7,9,13)

Crispy Half Duck €24.95

Sultana and Apple Stuffing, Potato Croquet, Potatoes & Vegetables Served with Orange & Star Anis Sauce (2,7,13)

Prime Irish Striploin Steak €29.95

Served with Brandy & Cracked Black Pepper Sauce, Onion Rings, Mushrooms & Home Cut Chips (2,7,13)

Baked fillet of Salmon €25.95

White Wine & Chervil Sauce, Potatoes & Vegetables (5,7,13)

Pasta Pesto Sundried Tomato Rigatoni €17.50 (add Chicken €19.95)

Chicken, Sundried Tomatoes, Pesto & Peppers (2,4,7,9,13,14)

Battered Fish & Chips (Battered in Locally made "Fort Eliza Beer" Batter) €19.95

Served with Coleslaw, Homemade Tartare Sauce and Twice Cooked Chips (2,4,5,9,13)

Buttermilk Chicken Burger €19.95

Topped with Cheddar Cheese, Bacon, Lettuce & Garlic Mayo,

Salad garnish & Twice Cooked Chips (2,4,7,9,13)

Flynn's Gourmet 8oz Beef Burger €19.95

Topped with Smoked Cheese, Bacon, Lettuce & Homemade Red Onion Relish

Salad garnish & Twice Cooked Chips (2,4,7,9,13)

Flynn's Spicy Chicken Stir Fry €17.95

Egg Noodles and Stir Fried Vegetables (2,4,7,9,11,13,14)

Homemade Chicken Tenders (Starter €9.50) €16.75

Twice Cooked Chips, Salad & Sweet Chilli Mayo (2,4,7,13)

(Allergens: 1 Celery, 2 Cereals (Gluten), 3 Crustaceans, 4 Eggs, 5 Fish, 6 Lupin, 7 Milk, 8 Molluscs, 9 Mustard, **10 Peanuts**, 11 Sesame Seeds, 12 Soybeans, 13 Sulphur Dioxide & Sulphates, **14 Nuts**)

Please note: Our kitchen Operation involves shared cooking & preparation areas;
Therefore we cannot guarantee that any menu item can be completely free of **Allergens**