

Lunch at The Boardwalk

Available Mon – Sat 12 – 4pm

Starters & Mains

Today's Fresh Soup 6.95

Homemade Brown Bread
(1)

BBQ Chicken Wings Starter 9.95 Main 14.95

Sticky BBQ Bourbon Glaze, Blue Cheese Dip
(15, 8, 1)

Chicken & Chorizo Linguine 15.50

Sundried Tomato & Shallot Prosecco
Cream, Parmesan, Rocket, Courgette, Garlic Bread
(1, 2, 5, 6)

Grilled Homemade Johnstone Burger 15.95

Dubliner Cheddar Cheese, Crispy Bacon,
Carraig Rua Bap, Chipotle Mayo
(1, 4, 5, 8, 11,)

Wasabi & Sesame Seed Battered Cod 15.95

Goujons
Mixed Baby Leaves, Fries, Sweet Chilli Aioli
(1, 6, 8, 11, 14)

Landmark Chicken Curry 15.00

Spiced Chicken Curry, Tempered Basmati
Rice, Garlic & Coriander Naan Bread
Add Small Fries +€2-00
(1,4,9,10)

Sandwiches

Spiced Shredded Pulled Pork 8.95

Jamaican Spiced Pulled Pork, Ruby Slaw, Rocket,
Apple Aioli, Cola Reduction, Ciabatta Bread
(1.4.5.8.14)

Caesar Club Wrap 8.95

Shaved Turkey Crown, Crispy Smoked Bacon,
Parmesan Shaving, Cos Leaves, Caesar Mayo
(1.4.5.8.12)

Falafel Vegetarian Wrap

8.95
Hummus, Mint Yoghurt, Lemon Chick-Pea Falafel,
Grilled Vegetable Tabbouleh, Rocket, Beetroot Wrap
(1.,8.) (V) (Vg) Can Be Modified Gluten Free, Please Ask
Server

Shannon Walk Breakfast Burrito Wrap 12.95

Flour Tortilla Wrap, Avocado Tomato Salsa, Irish Pork
Sausage, Scrambled Egg, Shredded Monterey Jack
Cheese
Can Be Modified Gluten Free, Please Ask Server
(1,4,5, 8,12,)

Farm House Roasted Chicken 8.95 & Stuffing

Roast Chicken, Crusty Onion Bap, Apricot
& Onion Stuffing, Sage Aioli
(1,4,5,8,11,),

Add Soup or Chips of The Day to Your Sandwich +3.00

Gluten Free Bread Available on Request

Allergen table

Allergen Key:1. Contains gluten 2. Nuts 3. Peanuts
4. Milk 5. Eggs 6. Fish 7. Shellfish/Crustaceans
8. Soybeans 9. Molluscs 10. Mustard
11. Sesame Seeds 12. Sulphur dioxide 13. Lupin
14 Celery 15. Varies (please ask your server)
[GF] Gluten Free | [VE] Vegan | [V] Vegetarian

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SALADS

Classic Caesar Salad Starter 10.95 Main 15.95
Buttermilk Spiced Chicken, Sourdough Croutons,
Hearts of Romaine, Shaved Parmesan, Caesar
Dressing
(1,4,5,6,7,8)

Warm Duck Leg Salad Starter 13.50 Main 18.50
Marinated In Soya, Ginger, Garlic, Coriander,
Baby Leaf's, Orange Segments Toasted Sesame
Seed & Honey Dressing
(1,8,9,11)

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Desserts

Special Dessert of The Day 5.00
Please Ask Your Server

Homemade Bramley Apple Pie 6.95
Vanilla Ice Cream, Sauce Anglaise
(1,5,6,8)

Pavlova 6.95
Dried Meringue, Fresh Strawberries, Raspberries,
Kiwi, Grapes, Raspberry, Passion Fruit,
Cut with A Little Lemon Curd
(5,6,8) (V)

Salted Caramel Bread & Butter Pudding 6.50
Brioche, Vanilla Custard,
Raspberry Ripple Ice Cream
(1,4,5,8)

Landmark Banana Split 8.95
Fresh Banana, Vanilla, Strawberry & Chocolate Ice Cream,
Fresh Cream, Cherries, Biscuit Wafer
(1,2,4,5,8,9)
Can Be Modified Gluten Free/ Vegan, Please Ask Server

Chocolate Fudge Brownie Sundae 8.95
Chocolate & Vanilla Ice Cream, Warm Chocolate & Walnut
Brownie | Whipped Cream | Chocolate Sauce
(1,2,4,5,8)