

TASTERS

Marinated Olives (V) □2.50

Bread with a selection of Dips (V)(N) □2.50

Rowan Tree Chicken Wings – Spicy marinated chicken wings infused in our own sweet chilli butter □3.00

Albondigas – Homemade meatballs in a tomato and basil sauce □4.25

BBQ Ribs – Baby back ribs coated in a tangy BBQ sauce □3.75

Patatas Bravas – Cubed sauteed potatoes with garlic aioli or fiery tomato sauce or both (V) □3.00

Gambas Pil Pil – Tiger prawns cooked in garlic and chilli oil □4.75

Chorizo – Spicy Spanish sausage poached in red wine & balsamic reduction □3.25

Black & White Combo – Quality Irish black & white pudding infused with garlic, thyme & chilli served with country relish □3.25

Courgette Fritters – Breaded courgette sticks, served with tomato and sweet chilli sauce □3.00

STARTERS

Homemade Soup of the day – Served with freshly baked brown bread □4.50

Rowan Tree Roasted Red Pepper & Tomato Soup – House speciality served with homemade brown bread (V) □5.00

Fish Cakes – Served with mixed leaves and house dressing □5.95

Bruschetta Classica – Toasted ciabatta topped with tomatoes, garlic, olive oil and basil (V) □4.95

Rowan Tree Chicken Wings – Spicy marinated chicken wings infused in our own sweet chilli butter □5.95

Black & White Combo – Quality Irish black & white pudding infused with garlic, thyme & chilli served with country relish □5.75

Warm Garlic Mushrooms – Breaded mushrooms stuffed with garlic cream cheese served on a bed of mixed salad leaves, and garlic aioli dip (V) □6.25

Grilled Goats Cheese – Bluebell honey and garlic goats cheese, roasted cherry tomatoes & rocket leaves drizzled with house dressing & basil pesto (V)(N) □6.95

BBQ Ribs – Baby back ribs coated in a tangy BBQ sauce □5.50

Tempura Prawns – Prawns marinated in oil & garlic coated in tempura batter served with a sweet chilli mayonnaise □5.95

Camembert – Deep fried Camembert in our own unique coating served with house salad with cranberry relish □5.95

SALADS & ANTI PASTI PLATTERS

Antipasto Misto – Selection of Italian meats, cheese and roasted Mediterranean vegetables □11.95

Antipasto Vegetariano – Selection of cheeses & roasted Mediterranean vegetables, olives, balsamic onions and roasted cherry tomatoes(V) □10.95

Caesar Salad – Baby gem lettuce, garlic croutons, parmesan shavings and our own Caesar dressing □7.95 *(with smoked bacon & grilled chicken add □2.00)*

Cajun Chicken salad – Succulent chicken strips marinated in Cajun seasoning on a bed of mixed leaves and drizzled with sweet chilli dressing □8.95

Bluebell Garlic & Black Pepper Goats Cheese Salad – With broccoli & cherry tomatoes, crushed hazelnuts and our house dressing (V)(N) □8.95

Caprese – Buffalo mozzarella, beef tomatoes and fresh basil pesto drizzled with olive oil and balsamic dressing (V) □6.95

Insalata di Tonno – Tuna, rocket, mixed salad leaves and roasted cherry tomatoes drizzled with balsamic reduction and house dressing □7.95

MAINS

Penne alla Contadina – Penne pasta with roasted Mediterranean vegetables infused in a garlic & cream sauce (V) □10.95 *(with grilled chicken add □2.00)*

Penne alla Gamberetti della tigre – Penne pasta and grilled tiger prawns infused in a spicy tomato and chilli sauce with fresh basil (chilli optional) □12.95

Tagliatelle Carbonara - Tagliatelle pasta in a rich cream sauce with pancetta, mushroom, onions, black pepper & parmesan cheese □12.95

Stuffed Tortellini – Tortellini pasta stuffed with spinach & ricotta served in a choice of white wine, garlic & mushroom or rich tomato & basil sauce (V) □10.95

Ravioli – Ravioli parcels stuffed with gorgonzola and walnut. Served in a choice of white wine, garlic and mushroom or rich tomato and basil sauce (V) □10.95

Albondigas – Italian style homemade meatballs in a rich tomato and basil sauce served on a bed of spaghetti □12.95 *(Please allow 15-20 minutes for cooking)*

Spaghetti con Zucchini & Bucchia Di Limone – Grated courgettes, spaghetti, garlic, olive oil, chilli flakes and pine nuts finished with fresh lemon juice (V) □10.95

Salsa al Salmone Affumicato – Combination of tagliatelle pasta, smoked salmon, torn basil, spring onion in a creamy white wine & blue cheese sauce □12.95

Homemade Beef or Vegetarian Lasagne – Italian classic homemade lasagne served with side salad and a choice of fries or wedges (V) □10.95 (veg) / □12.95 (beef)

10oz Sirloin Steak – Served with sautéed mushrooms & onions, mixed salad, a choice of fries or wedges – pepper sauce, garlic or spicy Louisiana butter □17.95

Surf and Turf – 6oz Fillet steak served on a bed of mixed leaves with grilled tiger prawns, rocket and chips or wedges. Cooked to your liking with pepper sauce or garlic butter €18.95

Venison Steak – 6oz prime venison steak served on a bed of Tuscan herb potatoes and caramelized baby carrots with a wild mushroom sauce €21.95 (recommended by chef to be cooked medium at most)

Pollo alla Milanese – Supreme of chicken in a golden crumb topped with tomato and basil sauce with grilled mozzarella topping served with mixed leaves and fries or wedges □12.95

Rowan Tree Chicken – Supreme of chicken stuffed with our own black and white pudding combo wrapped in Parma ham on a bed of Tuscan potatoes and caramelized baby carrots with a wild mushroom and tarragon sauce □18.95

Grilled Sea Bass – Grilled fillet of sea bass coated in parmesan herb and citrus crust on a bed of mixed salad leaves, rocket and drizzled with a citrus and caper dressing fries or wedges □17.95

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PIZZAS

Margherita – Classic Italian pizza, combination of fresh tomatoes, basil and mozzarella (V) □9.95

Pollo Verdure – Torn chicken breast with roasted Mediterranean vegetables drizzled with fresh basil pesto and mozzarella (N) □11.95

Americano – Classic margherita topped with pepperoni □10.95

Formaggio di Capra – Tomato and mozzarella with soft goats cheese, pine nuts and fresh basil pesto (V) (N) □11.95

Diavolo – Tomato, mozzarella, spicy salami & jalapenos (optional) □11.95

La Toscana – Prosciutto ham, olives & mushrooms □11.95

Calzone – (folded pizza) tomato, pine nuts, basil pesto, goats cheese, sundried tomato, baby spinach and mozzarella (V) (N) □12.95

Optional extras □1.00 – jalapenos, olives, chillis, sun blushed tomatoes

SIDE ORDERS

Insalata Mista (House salad), Chips, Wedges □2.50 each

Tuscan Potatoes □3.50

Garlic bread □2.50 with cheese □3.00

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DESSERTS

Our deserts are homemade on the premises daily & are served with a choice of fresh whipped cream or Linnalla ice cream

Tiramisu □5.95

Warm Double Chocolate & Nut Brownie (N) □5.95

Apple & Berry Crumble served with crème Anglais □5.50

Passion fruit, vanilla and coconut Pannacotta with mixed berry compote □5.95

Toblerone Cheesecake □5.95

Homemade Carrot Cake (N) €5.95

Selection of Linnalla Ice cream – Fresh Irish Ice cream produced in the heart of the Burren, please ask your waiter for tonight's flavours □5.25

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BAMBINI – LITTLE ONES

Soup of the day □2.00

Spaghetti with meatballs in a tomato sauce □5.00
(Please allow 15-20 minutes for cooking)

Kiddies pizza – margherita or pepperoni □5.00

Spaghetti Bolognese □5.00

Tagliatelle Carbonara □5.00

Penne pasta with homemade tomato sauce □5.00

Kids Ice cream □3.00

Bambinocino – A little cup of hot milk & chocolate for the kids, like a cappuccino without the coffee □1.50

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Our dishes are prepared fresh daily on the premises by head chef Bobby O'Donoghue and his team.

Our food is sourced locally where possible, our beef and chicken is 100% produced in Ireland & fully traceable

(V) Vegetarian

(N) Contains nuts or nut oils. Any dish not carrying this symbol is made without nuts, but there's always a possibility that traces of nuts may be found. If you're sensitive or allergic to any of our ingredients, please ask for help. Also, please watch out for olive stones.

All of our prices include VAT but do not include service.

Whether you decide to include is entirely up to you. However, we will ask for a discretionary 10% service charge for parties of 6 or more adults.