

MORNING TEA FROM 10AM

Variety of homemade

Fruit Scones □1.80

Pastries □2.50

Desserts from □5.25

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LUNCH MENU 12 NOON – 5PM

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

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

Fish Cakes – with mixed leaves and house dressing □5.95

Bruschetta Classica - Toasted ciabatta topped with tomatoes, garlic and fresh basil (V) □4.95

Caprese Salad – Buffalo mozzarella, beef tomatoes drizzled with fresh basil pesto, olive oil and balsamic dressing □5.95

Caesar Salad – Baby gem lettuce, garlic croutons, parmesan shavings and our own Caesar dressing (V) □5.50 (with smoked bacon & grilled chicken add □2.00)

Insalata di Tonno – Tuna, rocket, on a bed of mixed leaves and cherry tomatoes, drizzled with balsamic dressing and house dressing □6.95

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

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

Antipasto Misto – Selection of Italian meats, cheese and roasted Mediterranean vegetables □9.95

Antipasto Vegetariano – Selection of cheeses & roasted Mediterranean vegetables □8.95

Spicy Chicken Wings – Spicy marinated chicken wings coated in our very own sweet chilli butter □5.95

Homemade Beef or Vegetarian Lasagne – Italian classic homemade lasagne served with side salad and a choice of fries or wedges □8.95 (Veg) / □9.95 (Beef)

Penne alla Contadina – Penne pasta with roasted Mediterranean vegetables infused in a garlic & cream sauce (V) □6.95 (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) □8.95

Tagliatelle Carbonara – Tagliatelle with mushrooms, and onions, smoked pancetta, cream, black pepper and parmesan cheese □8.95

Spaghetti Bolognese – Homemade Bolognese served on a bed of spaghetti and freshly grated parmesan cheese □9.95

Rowan Tree Frittata – Italian style quiche with sundried tomatoes, rocket, spinach and Feta cheese, served with mixed leaves and fries or wedges (V) □9.95

Spaghetti con Zucchini & Buccia di Limone – Spaghetti with grated courgette, garlic, chilli flakes, pine nuts, olive oil and lemon juice, topped with grated parmesan (V) □8.95

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PIZZAS

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

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

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

Americano – Classic margherita topped with pepperoni □10.95

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

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SANDWICHES & WRAPS

Garnished with our house salad

Marinated chicken strips with lettuce, garlic mayonnaise, spring onion and cheddar cheese in a plain or tomato wrap □6.95

Focaccia bread with parma ham, mozzarella cheese, beef tomato and rocket drizzled in olive oil □7.50

Tuna, mayonnaise, shallots and cheddar cheese in a plain or tomato wrap □5.95

Caprese Ciabatta – Toasted ciabatta with buffalo mozzarella, beef tomato, lettuce and pesto □5.95

Tuna Melt – Toasted ciabatta with sun dried tomato pesto, tuna, mayonnaise and grilled mozzarella □6.95

Ciabatta Misto – Toasted ciabatta with salami, pepperoni, sun blushed tomato, mozzarella, lettuce and basil pesto □6.95

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SIDE ORDERS

Insalata Mista (House salad) □2.50

Chips □2.50

Wedges □2.50

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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 and Nut Brownie (N) □5.95

Apple & Berry Crumble served with crème Anglais □5.50

Toblerone Cheesecake □5.95

Homemade Carrot Cake □5.95

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

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BAMBINI – LITTLE ONES

Kids Soup □2.00

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

Spaghetti Bolognese □5.00

Kiddies pizza – margherita or pepperoni □5.00

Tagliatelle Carbonara □5.00

Penne pasta with homemade tomato sauce □5.00

Selection of 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