

LUNCH MENU

Starters

Chef's Homemade Soup of the Day €5.50 (GF)

Served with freshly bake Guinness soda bread (1, 7, 9, 12)

South coast of Ireland Seafood Chowder €7.95 (GF)

Hand selected seafood from the south coast of Ireland combined in a rich cream veloute infused with dill weed & root vegetables (1, 4, 9, 12, 14)

Union Hall Smoke House Smoked Salmon €10.95 (GF)

A delicate combination of baby capers, pickled cucumber, sun dried plum tomatoes, lambs leaf, lemon thyme olive oil (4, 2, 12, 14)

Jacob Franks Louisiana Chicken Wings €8.95 / 10.95

Crispy fresh cooked chicken wings coated in a rich buttery Franks hot sauce , Cashel Blue cheese dip, fresh cut celery (1, 7, 9, 13, 12)

Sandwich Bar

Indian Fusion Falafel €9.95

Open falafel sandwich on a coriander and garlic naan with mint tomato salsa & lime crème fraiche (1, 7, 3, 12)

The Stuffer €9.95

Chopped breaded chicken fillet, with beef tomato, baby gem leaf, red onion, topped with sliced cheddar & garlic aioli (1, 3, 7, 12)

Hot Buffalo Chicken €9.95

Breaded chicken fillet coated in buffalo hot sauce with dry slaw & rocket on a toasted ciabatta (1, 3, 7, 12, 9, 13)

Madigans Triple Decker €9.95

Toasted sourdough, carved roast turkey breast, smoked crispy bacon, plum tomato, baby gem leaf & a light garlic aioli (1, 3, 7, 12)

Open Ploughman on Granary Bread €9.95

Honey roast ham sliced white cheddar, plum tomato, free range egg & Branston pickle (1, 3, 7, 12)

Trademark Dishes

Madigans Tower Burger €13.95

8oz steak burger, Irish red cheddar cheese ,beef tomato, baby gem, fresh cut slaw, crispy smoked bacon, onion and pickle relish served with a curve chip and in-house seasoning (1, 3, 12, 7, 13)

Lemon & Lime Fresh Fish & Chips €14.95

Breaded haddock in lemon & lime infused bread crumb, homemade tartar, garden pea, mix leaf and red onion salad (1, 3, 4, 10, 7)

Jane Russell's Bangers & Mash €13.95

Apple & mixed herb sausage with a pancetta crisp, roasted parsnip, lemon thyme and garlic jus (1, 7, 9, 12)

Madigan's Guinness Cottage Pie €13.95

With a blend of four prime cuts of ground prime Irish beef slow cooked with root vegetable and fresh garden peas topped with crisp golden mash potatoes served grans stout gravy (1, 7, 9, 12)

Irish Mountain lamb and root vegetable stew €13.95 (GF)

Hunters cut of black face mountain lamb slowly braised in a rich lamb stock, roasted root vegetables, scented with woodland herbs, fresh cracked pepper for that little bit of warmth (1, 9)

Tempura of Truffle Oil Scented Cauliflower €14.95

Lightly battered florets of cauliflower scented with truffle oil with a broad bean emulsion & falafel croquette (1, 12)

Mexican Bean Tofu €13.95 (GF)

Plum & ginger marinated Tofu with Mexican bean casserole infused with coriander, beetroot & mustard cress salad (12)

The
Daniel
O'Connell
Room

PRIVATE FUNCTION ROOM

BOOKINGS: - 01 8743692