

SOUTH

DINNER

LIGHT BITES & STARTERS

SOUP OF THE DAY 6.95
(1 Wheat, 6, 9)

THE SOUTH SALAD 17.95
Crisp Baby Gem Lettuce,
Bacon Lardons, Olives, Feta,
Parmigiano Reggiano, Garlic
Croutons, Light Lemon and
Garlic Dressing
(1 Wheat, 3, 6, 10, 12)

**BARBECUE
BABY BACK RIBS** 13.95
Sticky Barbecue Ribs, Honey,
Garlic Barbecue Dipping Sauce
(1 Wheat, 5, 10, 12)

CHICKEN WINGS 13.95
Flaming Hot Sauce, Blue
Cheese Emulsion
(3, 6, 12)

**ROOSTER BREADED
CHICKEN TENDERS** 13.95
Mango, Lime and Chilli Salsa,
Sriracha Aioli, Fries
(1 Wheat, 3, 6, 12)

VEGAN BUDDHA BOWL 16.95
Roast Sweet Potato, Chickpea,
Spinach, Giant Cous Cous,
Avocado, Rasperry and
Pomegranate Vinaigrette
(1 Wheat, 10, 12)

Add Whole Breast 4.50
of Chicken

LOADED NACHOS 16.95
Chilli Minced Beef, Tortilla
Chips, Cheddar and Monterey
Jack Cheese, Jalapeños,
Topped with Avocado, Sour
Cream, Tomato and Red
Onions, Hot Sauce Drizzle
(1 Wheat, 3, 6, 9, 12)

STEAK SANDWICH 22.00
Red Onion Jam, Wild Rocket,
Parmesan and Garlic Focaccia
(1 Wheat, 3, 6, 10, 12)

SOFT SHELL CRAB 17.50
Breaded in Panko, Guacamole
Dip
(1 Wheat, 2, 3)

ANTIPASTI 17.95
Tuna Marinated with Pesto
Sauce, Soft Boiled Egg,
Sundried Tomato, Irish Bacon,
Marinated Kalamata Olives,
Grilled Courgetti, Eggplant and
Portobello Mushroom,
Mozzarella Pearls, Crouton
(1 Wheat, 3, 4, 6)

SCAMPI 18.95
Panko Breaded Prawn Scampi,
Side Salad, Harissa Mayonnaise
(1 Wheat, 2, 3, 6, 12)

PIZZA

MARGHERITA 18.50
Tomato, Fior di Latte, Fresh Basil
(1 Wheat, 3, 6)

THE SOUTHERN 19.50
BBQ Sauce, Chicken, Red Onion
Marmalade, Smoked Scamorza, Parmesan
(1 Wheat, 3, 6, 9, 12)

THE PEPPERONI 19.50
Pepperoni, Smokey Bacon, Crushed Garlic,
Tomato, Mozzarella
(1 Wheat, 3, 6, 12)

HUNGRY HOG 19.95
Tomato, Nduja, Salsiccia, Prosciutto Curdo,
Mozzarella, Parmesan
(1 Wheat, 3, 6)

HOT STUFF 19.50
Crushed Tomato, Pickled Chillies, Piquillo
Peppers, Chorizo, Fior di Latte, Parmesan
(1 Wheat, 3, 6, 12)

VEGETARIAN MEDITERRANEAN 19.50
Tomato, Garlic, Olive, Mushroom,
Mozzarella, Parmesan
(1 Wheat, 3, 6)

Gluten Free and Vegan Pizzas
Available on Request

Add Toppings for €1 per topping

MAINS

BEEF BURGER 21.95
Chorizo Jam, Knockanore
Cheddar, Beef Tomato,
Baby Gem, Toasted Brioche,
Fries
(1 Wheat, 3, 6, 10, 12)

CHICKEN BURGER 21.95
Pickles, Slaw, Habanero Honey
Mayonnaise, Toasted Brioche,
Fries
(1 Wheat, 3, 6, 9, 10, 12)

Vegan Burger
available on request

**TRADITIONAL
FISH & CHIPS** 22.95
Tartar Sauce, Caramelized
Lemon and Minted Pea, Fries
(1 Wheat, 3, 4, 6, 10, 12)

FRESH PAPPARDELLE 23.95
Tomato Sauce, Kalamata Olives,
Crispy Capers, Parmesan
(1 Wheat, 3, 6, 9, 10, 12)

**THAI GREEN
CHICKEN CURRY** 24.50
Lemon Grass Scented Basmati
Rice, Prawn Crackers
(1 Wheat, 2, 3, 6, 12)

**BAKED ORGANIC
ATLANTIC IRISH SALMON** 32.00
Shallot & Potato Purée, Roast
Chorizo, Buttered Fresh Corn,
Black Olive Mediterranean
Dressing
(4, 6, 12)

FROM THE GRILL

**CHARGRILLED
RIB-EYE STEAK** 38.50
Beer Battered Onion Ring,
Rocket and Parmesan Salad,
Fries, Creamed Peppercorn
Sauce
(1 Wheat 3, 6, 12)

**CHARGRILLED
T-BONE STEAK** 38.50
Baked Potatoes, Rocket Salad,
Creamed Peppercorn Sauce
(3, 6)

**GRILLED PORK
TOMAHAWK** 32.00
Baked Apple, Tomato Relish,
Garlic & Red Wine Jus, Baked
Potato
(3, 6, 12)

SIDES

SALTED FRIES 5.50

FIELD BAKED POTATO 5.95
Sour Cream, Crispy Onion, Chives
(3, 6)

LOADED FRIES 6.95
Green Peppercorn Mayonnaise, Jalapeño,
Bacon Lardons, Mature Cheese
(3, 6)

SEASONAL GREEN VEGETABLES 5.50

SAUCES

CREAMED PEPPER SAUCE (9, 12) 1.50

BEARNAISE SAUCE (3, 6, 12) 1.50

RED WINE JUS (12) 1.50

CHIMICHURRI (12) 1.50

DESSERTS

**WARM CHOCOLATE
BROWNIE** 9.95
Soft Serve Vanilla Ice Cream
(1 Wheat, 3, 6)

**APPLE AND
FRANGIPANE TART** 9.95
Crème Chantilly, Vanilla Custard
(1 Wheat, 3, 6)

**SOUTHERN STYLE
TRADITIONAL TIRAMISU** 9.95
(1 Wheat, 3, 6, 12)

**SEA SALT AND
CARAMEL CHEESECAKE** 9.95
Soft Serve Ice Cream, Caramel
Sauce
(1 Wheat, 3, 6, 8 Almond)

SOFT SERVE ICE CREAM 7.95
Cookies, Marshmallows,
Chocolate Surprises
(1 Wheat, 3, 6)

Allergens

1 Gluten

2 Crustaceans

3 Eggs

4 Fish

5 Soy Beans

6 Milk

7 Peanuts

8 Nuts

9 Celery

10 Mustard

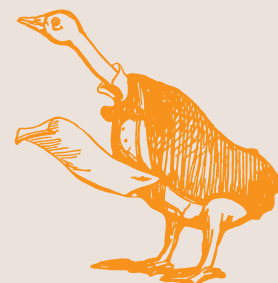
11 Sesame

12 Sulphites

13 Lupin

14 Molluscs

A discretionary 12.5% service
charge will be applied to
groups of 8 or more.



WHITE WINE

	BIN	GLS	BTL
Barton & Guestier Bordeaux Reserve The K Club Special Blend Sauvignon Blanc/Semillon	1802	10	40
Santa Sofia, Pinot Grigio, Italy	1760	12	45
Journeys End Haystack Chardonnay, South Africa	1110	11.5	44
Little Beauty Sauvignon Blanc, Marlborough New Zealand	1025	14	55
Vouvray, Off-dry, Barton & Guestier, France	1636	12	45
Rizzardi Soave, Italy	1225		45
Terres Gauda, Albarino Galicia, Spain	1758		65

RED WINE

	BIN	GLS	BTL
Barton & Guestier Bordeaux Reserve The K Club Special Blend Cabernet Sauvignon/ Merlot	1801	10	40
Alisios Tempranillo & Touriga, Miolo, Brazil	1656	10	40
Columbette Pinot Noir, South of France	1618	11.5	44
Castello Monaci Piluna Primitivo, Italy	1763	11.5	44
Hens Teeth Shiraz, Adelaide Hills	1651	12.5	48
Baron de Ley, Reserva Rioja, Spain	1220	13.5	52
Petit Caro, Malbec, Argentina	1960		52

ROSE WINE

	BIN	GLS	BTL
La Tourmaline, Barton & Guestier, C�tes de Provence		13	49

BUBBLES

	BIN	GLS	BTL
Our Special Blend, Blanc de Blanc Brut Cremant, France	1480	15	55
Laurent Perrier	1464		120
L'Arjolle Non Alcoholic Sparkling			35

DRAUGHT

Guinness	6.5
Smithwicks	6.5
Carlsberg	6.7
Hop House 13	6.7
Rockshore Lager	6.7
Rockshore Cider	6.7
Heineken	6.7
Coors Light	6.7
Rye River Brewery Co. Upstream Pale Ale	6.9
Heineken 0.0	6.2
Guinness 0.0	6.2

BOTTLES

Heineken	6.5
Heineken 0.0	6.2
Corona	6.5
Peroni	6.5
Bulmers 330ml	6.5
Bulmers Pint Bottle	7.7

PITCHER COCKTAILS

Limoncello Spritz Limoncello, Malfy Limone, Lemon, Cr�mant	39
Margarita Olmeca Tequila, Cointreau, Lime	39
Gin Bramble Beefeater Gin, Blackberry Liqueur, Lemon, Soda Water	39

COCKTAIL TIME

Pornstar Martini Absolut Vanilla, Passionfruit, B&G Sparkling, Citrus	15.5
The Purple Brigade Absolut Raspberri, Chambord, Lemon Juice, San Pellegrino Limonata	15.5
The South Star Rum, Disaronno, Cacao White, Orange Juice, Vanilla Cream	15.5
Mezcal Margarita Los Javis Mezcal, Cointreau, Lime, Salt	15.5
Old Fashioned Proclamation, Demerara, Bitters	15.5
Whiskey Sour Jameson Black Barrel, Bitters, Lemon, Syrup, Egg White	15.5
Of Mice & Mezcal Los Javis Mezcal, Elderflower, Ginger Beer, Mint, Lime	15.5
Live, Laugh, Limoncello Limoncello, Absolut Citron, Peach Schnapps, Prosecco, Lemon	15.5
The Catcher in the Rye Bulleit Rye Whiskey, Cherry Brandy, Lemon, Syrup, Egg Whites	15.5
Tequila Mockingbird Tequila Reposado, Blood Orange, Campari, Lime	15.5
Shawshank Rumdemption Havana Especial, Amaretto, Lime	15.5
The BFG Baileys, Frangelico, Galliano, Vanilla Cream	15.5
Charlie and the Chocolate Daiquiri Havana 3yr, Dark Chocolate Liqueur, Salted Caramel, Cream	15.5

NON-ALCOHOLIC COCKTAILS

Arnold Palmer Iced Tea, Lemonade	9.5
Cinderella Orange Juice, Pineapple Juice, Grenadine	9.5

MINERALS

Pink Lemonade	3.5
San Pellegrino Aranciata	3.5
San Pellegrino Limonata	3.5
Fever Tree Tonic/Light	3.5
Fever Tree Elderflower Tonic	3.5
Fever Tree Mediterranean Tonic	3.5
Fever Tree Soda Water	3.5
Fever Tree Ginger Ale	3.5



SCAN TO VIEW OUR
FULL DRINKS MENU

