



STARTERS

Baked Goats Cheese

With Beetroot Salad, Candie Walnuts

And Cassis Coulis **€10.50**

(M,MU,N)

Duck Spring Rolls

Crisp Duck Spring Rolls, House Salad and Sweet Chilli Dip **€10.95**

(G,SS,SD,MU)

Vegetable Spring Rolls

Crisp Vegetable Spring Rolls

Served with House Salad and Sweet Chilli Dip **€9.95**

(G,SS,SD,MU)

Garlic Bread with Cheese

Oven Baked Garlic Bread Topped with Cheese, served with a

Mixed Salad **€7.95**

(G,M,E,MU)

Torc Spicy Chicken Wings

Served in our Homemade Hot Sauce

with Garlic Mayonnaise **€9.95**

(E,M,U,G)

Lemon & Garlic Chicken Caesar

Sautéed Chicken, Parmesan,

Herb Croutons, Crispy Streaky Bacon and

Caesar Dressing **€11.50**

(G,M,E,MU)

Traditional Oven Baked Fish Cakes

Smoked Haddock and Fresh Salmon With Mixed Shellfish

Tossed Salad, Chilli and Garlic Sauce **€11.50**

(M,U,E,C,G,MUS)

Torc Seafood Chowder

Fresh Local Seafood in a Vegetable Chowder

Served with Brown Soda Bread or Garlic Bread **€10.95**

(F,M,G,E,C,MUS)





LITE BITES

Chicken Ciabatta And Herb Stuffing on Toasted Ciabatta

Served with Cranberry Jam and Fries **€11.95**
(M,MU,G,E)

Baked Torc Style Cheesy Tuna Melt

Open Ciabatta Bread Topped with Tuna Mayo,
Cheese and Fries **€11.50**
(F,G)

Torc Toasted Special

Baked Ham, Red Onion, Tomato and Mature Cheddar
Served in Fresh White Bread with Fries **€10.50**
(G,M,MU)

Triple Decker BLT

Crispy Bacon, Beef Tomato and Lettuce with Garlic Mayonnaise
Served on Toasted Ciabatta Bread with Fries **€11.95**
(G,M,MU,E)

Cajun Chicken Wrap

Sautéed Cajun Chicken Strips, Crispy Bacon, Baby Gem Lettuce,
Caesar Dressing
Served with Fries **€11.95**
(G,M,MU)

Veggie Wrap

Soft Brie Cheese with Tomatoes, Basil Pesto, Red Onion,
Sweetcorn and Fries. **€10.95**
(GM,MU)





MAIN COURSE

Vegetable Stir-fry

Stir Fry Vegetables in a Sweet Chilli Sauce
Served with Steamed Saffron Rice
and Prawn Crackers **€14.95**
(SS, C,SD,C,MUS)

Spinach & Ricotta Tortellini

In a Homemade Tomato and Basil Sauce, Fresh Parmesan
Shavings and Garlic Ciabatta Bread **€16.95**
(G,M,E,SD)

Torc House Omelette

3 Egg Omelette with Ham, Cheese, Tomato, Red Onion
Served with Fries and House Salad **€15.95**
(E,MU,M)

Traditional Beer Battered Fish & Chips

Served with Mushy Peas, Fresh Lemon, Tartar Sauce
and Fries **€19.50**
(G,SD,MU,E,M,MU)

Pan Fried Fillet of Hake

Served with Roasted Vegetables
Tomato Ratatouille, Streaky Bacon
Parmesan Cheese & Dill Sauce **€19.95**
(F,M,SD)





MAIN COURSE

King Prawn Stir Fry

Stir Fry Prawns & Vegetables in a Creamy Sweet Chilli Sauce
with Noodles and Prawn Crackers **€20.95**
(G,C,E,SD,CL,MU,SS)

Chicken Stir-Fry

Stir Fry Chicken & Vegetables in a Sweet Chilli Sauce
Served with Steamed Rice
and Prawn Crackers **€18.95**
(SS,C,SD,C,MUS)

Chicken Three Ways

BBQ Chicken Wings, Breaded Chicken Goujons,
Cajun Chicken Breast
Served with Fries and Side Salad **€17.95**
(SD,G,M,U,M,E)

Roast Chicken & Ham

Roasted Breast of Chicken on the Bone
Served with Baked Ham, Cranberry & Herb Bread Stuffing
Vegetables, Potato and Traditional Gravy **€17.95**
(G,M,SD,E)

House Style Chicken Korma

Served with Steamed Rice
and Freshly Grilled Poppadom's **€18.95**
(G,M,CL)





MAIN COURSE

Balsamic Glazed Roasted Half Duck

Basmati Pilaf with Tomato and Green Peas,
Grilled Mandarin, Poached Broccoli & Bok Choy,
Red Wine & Ginger Reduction **€23.50**
(G,M,SD,SB)

Pan-fried 8oz Sirloin Steak

With Sautéed Mushrooms, Onions, Onion Rings,
Pepper Sauce, Fries & Side Salad **€29.95**
(M,SD,G)

6oz Steak Sandwich

Pan-fried on Ciabatta Bread with Sautéed
Mushrooms, Onions and Pepper Sauce
Served with Fries and Side Salad **€21.95**
(G,E,M,MU,SD)

Torc Beef Burger

With Mature Cheddar, Tomato, Red Onion,
Lettuce, Tomato Relish
Served with Fries and Onion Rings **€17.50**
(G,E,M)

BBQ Baby Back Pork Ribs

Served with Smokey BBQ Sauce and Fries **€21.95**
(SD,G,MU)





DESSERTS

Warm Apple & Blackberry Crumble (M,E,G)

with Dairy Ice Cream
& Creamy Vanilla Custard Sauce

Selection of Excellent Dairy Ice Creams (M,E,G)

Vanille, Strawberry, Chocolate, Mint Chocolate
with Butterscotch Sauce,
on a bed of Chocolate Crumb

Homemade Cheesecake of the Day (M,E,G,SD)

with Vanille Ice Cream & Strawberry Coulis

Mixed Berry Eton Mess (M,E,)

with Crushed Meringue, Raspberry Coulis
Chantilly Cream & Strawberry Ice Cream

Callebaut Dark Chocolate Brownie (M,E,G,N)

with Warm Chocolate Sauce
& Vanille Ice Cream

Torc Style Baked Alaska (M,E,SD)

Chocolate Sponge Soaked in a Tropical Liquor
Strawberry Ice Cream, Italian Meringue, with Mixed Fruit
Jelly

ALL DESSERTS €6.95

Gratuities and Services Charges not included





TORC BISTRO MENU

Served Daily

Monday - Sunday 12pm -8pm

Freshly Cooked to Order

Dear guest, we pride ourselves on our food which is freshly cooked to order.

Please allow for appropriate cooking time.

If you are pushed for time, simply ask your server to advise on the quickest options available.

Bon Appetite

Enjoy Your Meal

Under EU Regulations No 1169/2011 on Food Information for Consumer (FIC), we are now obliged to list all Allergens in our food.

Here is a list of the 13 most common allergens.

Gluten (G)

Crustaceans/Crab/Prawns (C)

Fish (F)

Eggs (E)

Peanuts (P)

Soya Beans (SB)

Milk (M)

Nuts (N)

Celery (CL)

Mustard (MU)

Sesame Seeds (SS)

Sulphur Dioxide (SD)

Lupin (L) Contains similar properties to Peanuts.

Molluscs/Muscles/Scallops (MUS)

If you have any doubts about any of these allergens, please ask our floor staff for further information or any other allergen issues

**Gratuities and Service Charges
not included**





3 Course Dinner Menu

€37.50

Available Daily

from 4pm

Please ask

your server

Non-Alcoholic Beers, Cider & Wines





Long Neck Heineken 0.0% €4.50

Cronin's Cider 0.0% €4.50

Gluten Free Beer

Peroni 330mls €5.50

Pierre Zero Wine Range

Pierre 0.0% Blanc (White)

Golden yellow, fruit flavour balanced by its freshness

Glass €5.00/ Bottle €17.95

Pierre 0.0% Rouge (Red)

Intense ruby colour with red fruits on the nose.

Bringing freshness, balance and youth

Glass €5.00 / Bottle €17.95

Pierre 0.0% Sparkling

Pale yellow with shine and glint, aromas of tropical

fruit, peaches and floral undertones

bottle €28

Please ask your server

