



STARTERS

Baked Herb Crusted Goats Cheese

With Beetroot Salad,
Balsamic Dressing **€9.95**
(M,MU)

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 **€9.50**
(G,SS,SD,MU)

Garlic Bread with Cheese

Oven Baked Garlic Bread Topped with Cheese, served with a
Mixed Salad **€7.50**
(G,M,E,MU)

Torc Spicy Chicken Wings

Served in our Homemade Hot Sauce
with Garlic Mayonnaise **€9.95**
(E,M,U)

Lemon & Garlic Chicken Caesar

Sautéed Chicken and Parmesan
Herb Croutons, Bacon Lardons and
Caesar dressing **€10.95**
(G,M,E,MU)

Traditional Oven Baked Fish Cakes

Smoked Haddock and Fresh Salmon
Tossed Salad, Chilli and Garlic Sauce **€10.95**
(M,U,E,C,G)

Torc Seafood Chowder

Fresh Local Seafood in a Vegetable Chowder
Served with Brown Soda Bread or Garlic Bread **€10.95**
(F,M,G,E)





LITE BITES

Chicken Ciabatta And Herb Stuffing on Toasted Ciabatta

Served with Cranberry Jam and Fries **€10.95**

(M,MU,G,E)

Baked Torc Style Cheesy Tuna Melt

Open Ciabatta Bread Topped with Tuna Mayo,
Cheese and Fries **€10.95**

(F,G)

Torc Toasted Special

Baked Ham, Red Onion, Tomato and Mature Cheddar

Served in Fresh White Bread with Fries **€9.95**

(G,M,MU)

Triple Decker BLT

Crisp Bacon, Beef Tomato and Lettuce with Garlic Mayonnaise

Served in Fresh White Bread with Fries **€10.95**

(G,M,MU,E)

Cajun Chicken Wrap

Sautéed Cajun Chicken Strips, Crispy Bacon, Baby Gem Lettuce,
Caesar Dressing

Served with Fries **€10.95**

(G,M,MU)

Veggie Wrap

Soft Brie Cheese with Tomatoes, Basil Pesto, Red Onion,
Sweetcorn and Fries. **€9.95**

(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)

Homemade Vegetable Lasagne

with Garlic Bread and Fries **€14.95**
(G,E,M,CL)

Spinach & Ricotta Tortellini

In a Homemade Tomato and Basil Sauce, Fresh Parmesan
Shavings and Garlic Ciabatta Bread **€16.50**
(G,M,E,SD)

Torc House Omelette

3 Egg Omelette with Ham, Cheese, Tomato, Red Onion
Served with Fries and House Salad **€14.95**
(E,MU,M)

Traditional Beer Battered Fish & Chips

Served with Mushy Peas, Fresh Lemon, Tartar Sauce
and Fries **€17.95**
(G,SD,MU,E,M,MU)

Baked Fillet of Hake and King Prawn

, Served with Roast Red Pepper Cream Sauce
& Creamed Potato **€23.95**
(F,C,M,E)





MAIN COURSE

King Prawn Stir Fry

Stir Fry Prawns & Vegetables in a Creamy Sweet Chilli Sauce
with Noodles and Prawn Crackers. **€19.95**
(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 **€17.95**
(SS,C,SD,C,MUS)

Chicken Three Ways

BBQ Chicken Wings, Breaded Chicken Goujons,
Cajun Chicken Breast
Served with Fries and Side Salad **€16.95**
(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 **€15.95**
(G,SD,E)

House Style Chicken Korma

Served with Steamed Rice
and Freshly Grilled Poppadom's **€17.95**
(G)





MAIN COURSE

Pan-fried 8oz Sirloin Steak

With Sautéed Mushrooms, Onions, Onion Rings,
Pepper Sauce, Fries & Side Salad **€26.95**
(M,SD,G)

6oz Steak Sandwich

Pan-fried on Ciabatta Bread with Sautéed
Mushrooms, Onions and Pepper Sauce
Served with Fries and Side Salad **€17.95**
(G,E,M,MU,SD)

Torc Beef Burger

With Mature Cheddar, Tomato, Red Onion,
Lettuce, Tomato Relish
Served with Fries and Onion Rings **€15.95**
(G,E,M)

BBQ Baby Back Pork Ribs

Served with Smokey BBQ Sauce and Fries **€19.95**
(SD,,G,MU)





DESSERTS

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

Served with Dairy Cream & Vanilla Custard

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

Served with Caramel Sauce

Cheesecake of the Day (M,E,G)

Torc Style Baked Alaska (M,E,G)

Layered Chocolate Sponge in a Tropical Liquor
With Vanilla & Strawberry Ice Cream
Topped with Italian Meringue
Served with Seasonal Fruit Jelly

Mixed Berry Pavlova Stack (M,E,G)

Served with Dairy Ice Cream & Sweet Balsamic Syrup

Dark Chocolate Brownie (M,E,G)

Served with Warm Chocolate Sauce, Vanilla Ice Cream
& Mini Marshmallows

ALL DESSERTS €6.95

Tea or Coffee €3.95

Cappuccino €4.50

Espresso €3.95

Café Latte €4.50

Herbal Tea €3.95

Irish Coffee €7.95

French Coffee €8.50

Baileys Coffee €8.50

Flavoured Cappuccino/Latte

**Chocolate, Caramel, Toasted Marshmallow, Hazelnut,
Vanilla**

Single Shot €4.95/Double Shot €5.95





TORC BISTRO MENU

Served Daily

Monday - Thursday 12pm - 9pm

Friday - Sunday 12pm - 9pm

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

€35.00

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

