

STARTERS

ALAMO CAESAR SALAD Crisp Romaine salad leaves, coated in a creamy Caesar dressing with freshly grated parmesan shavings & herb croutons. 1,2,3,6,7,10,12. GF+	€9.80	CARAMELISED GOATS CHEESE TART Served with roasted red pepper and walnuts with a herb salad in a honey apple cider dressing. 1,3,7,8,10.	€10.50
Add on BBQ chicken	€10.50	CLASSIC SHRIMP COCKTAIL	€10.50
HOT FROM THE POT Fresh, homemade soup served with a chunky cut of homemade brown bread. 1,7,9. GF+	€6.50	Freshly cooked prawns on a bed of crisp iceberg lettuce with cherry tomatoes, laced with a brandy Marie rose sauce. 1,2,3,9,10. GF+	
SPICY BEEF NACHOS Golden fried tortilla chips served with spicy Mexican beef chilli topped with vintage cheddar and sour cream. 6,7,8,10,12. GF	€10.50	MOZZARELLA & MARINATED TOMATO SALAD Drizzled with basil pesto, served with toasted sourdough croutons. 1,3,7,8. GF+	€10.00
PORTION TO SHARE: VEGETARIAN OPTION: Mexican vegetable salsa	€15.40 €10.00	LOADED POTATO SKINS Crisp fried half potato skins topped with a choice of:	€10.50
CHICKEN WINGS Home cooked juicy chicken wings glazed in our	€10.90	Famous house beef chilli, melted cheese and sour cream. 6,7,12 GF	
house style Korean BBQ sauce. 3,6,7,10,11. GF PORTION TO SHARE:	€15.40	Smoked cheddar, crisp pancetta and spring onions. 6,7,12 GF	€10.50

SIGNATURE DISHES

ALL MAINS SERVED WITH A CHOICE OF CHIPS, MASH & VEG OR SIDE SALAD

CHICKEN NOODLE STIR FRY €21.00

Tender strips of grilled chicken tossed with stir fried vegetables and egg noodles in an oriental sauce served with prawn crackers. 1,2,3,6,9,11,12. GF+

CAMPFIRE CURRY €21.00

A traditional juicy chicken curry served on a bed of basmati rice with a crispy poppadom and naan bread. 1,6,7,9,10,11,12. GF+

CAJUN CHICKEN TAGLIATELLE PASTA €20.50

Cajun chicken cooked in a creamy roasted red pepper and garlic sauce with spinach topped with freshly grated parmesan. 1,3,7,12.

VEGETARIAN TAGLIATELLE PASTA €19.70

Fresh courgettes and asparagus cooked in a creamy pea pesto finished with wild rocket topped with freshly grated parmesan shavings. 1,3,7,8.

SLOW COOKED BEEF SHORT RIBS €22.95

6 hour slow cooked beef short ribs coated with a Korean BBQ sauce served with Asian greens. 3,6,7,9,10,11,12. GF +

JUICY PORK BABY BACK RIBS €21.40

Tender and juicy slow cooked baby back ribs basted with our famous barbeque sauce served with a spicy slaw. 3,6,7,9,10,11. GF+

LOUISIANA LEMON PEPPER CHICKEN €21.40

A tender chicken breast infused with a lemon & herb house rub served with a garlic, lemon and herb butter. A twist on our long-favoured house speciality. 1,6,7,9.

ALAMO COS FAJITAS €23.60

Marinated strips of chicken chargrilled and presented to you on a skillet with sauté onions and mixed peppers served with warm flour tortillas, guacamole, salsa, sour cream, and iceberg lettuce. 1,5,6, 7,8,9,10,11. GF+

VEGETARIAN OPTION:

Mixture of fried vegetables €21.50

STEAKS

10oz RIBEYE STEAK	€32.90
10oz FILLET STEAK	€43.50
16oz COTE DE BOEUF	€38.50
10oz STRIPLOIN STEAK	€32.90

All our 100% Irish beef steaks are served with sautéed onions and mushrooms and a choice of sauces. GF+

Garlic butter. 7 | Peppercorn sauce. 7,9 BBQ sauce. 6,7,9,11 | Bearnaise sauce. 3,7

SLOW-BRAISED FEATHER BLADE

STEAK €28.50

Served with champ mash, wholegrain mustard cream & rich red wine and thyme jus. 7,9,10,12.

CHEF'S DAILY SPECIAL

Ask your server for today's chef special.

FROM THE SEA

FILLET OF SEABASS Asian spiced seabass served with hoisin noodles and spring onion in a ginger, honey soy dressing. 1,2,3,4,7,9,11,12. GF+	€24.70
FRESH SEATROUT Seatrout served with roasted beetroot, sautéed potatoes and sweet garden peas topped with a creamy lemon butter sauce. 2,4,7,9,12. GF	
FRESH SALMON	€23.50
BATTERED HADDOCK	€21.90

ALL SIDES €4.40: CHIPS | SIDE SALAD 3,10 | SPICY SLAW 3,10 | POTATO BRAVAS 7 | VEG & POTATO 7
SOUTHERN FRIED ONION RINGS 1

PIZZA

MARGARITA PIZZA €16.10

Traditional Italian tomato sauce with fresh mozzarella on a crispy twelve-inch stone baked crust. 1,6,7.

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THE VEGETARIAN€16.20

Traditional Italian tomato sauce with fresh mozzarella topped with rustic grilled courgettes, red onion, Italian olives, sliced mushrooms, sweetcorn, cherry tomatoes, and sliced peppers on a crispy twelve-inch stone baked crust finished with a basil and garlic olive oil. 1,6,7.

THE PARMA ONE €18.20

Our speciality, traditional Italian tomato sauce with fresh mozzarella, slivers of fresh Italian Parma ham, crisp rocket, and parmesan shavings on a crispy twelve-inch stone baked crust. 1,6,7.

THE MEAT FEAST €17.80

Traditional Italian tomato sauce with fresh mozzarella topped with rustic spicy pepperoni, home cooked ham, crispy smoked bacon and spicy salami on a crispy twelve-inch stone baked crust. 1,6,7,10,12.

THE CONTROVERSIAL HAWAIIN €17.50

Traditional Italian tomato sauce topped with fresh mozzarella, juicy pineapple, and home cooked ham on a crispy twelve-inch stone baked crust. 1,6,7.

9" gluten free base available €2.00 supplement.

All pizza bases may contain traces of all allergens.

Extra Toppings €2: Ham | Peppers | Mushrooms Pineapple | Pepperoni | Bacon | Jalapeno's

BURGERS

RANCH BURGER €20.90

Prime 100% Irish beef steak burgers on a toasted sesame seed bun with our chefs' secrets sauce, vintage cheddar cheese, crisp lettuce, tomato & onion. 1,3,6,7,9,10,11,12. GF+

STEAKHOUSE CHICKEN SANDWICH €20.90

Southern fried butterfly chicken breast on a toasted sesame seed bun with a BBQ mayonnaise topped with vintage cheddar, crisp lettuce, tomato & onion. 1,3,6,7,9,10,11,12.

O'NEILLS DRY CURED BACON SPECIAL €20.90

O'Neills pork sausage flavoured with our house rub, slow cooked pulled pork in our house BBQ sauce topped with O'Neills dry cured smoked bacon with a jalapeno relish. Served in a toasted sesame seed bun with lettuce, tomato & mayonnaise. 1,3,6,7,9,10,11,12

ESSER.

ALAMO HOT FUDGE BROWNIE €9.90

An extra generous chocolate brownie topped with rich toffee ice-cream drizzled with warm chocolate sauce, chocolate shavings, whipped cream and caramel sauce. 1,3,5,6,7,8.

SELECTION OF ICE-CREAM €8.70

With homemade chocolate chip cookie & hot fudge sauce. 1,3,7,8. GF+

SICILIAN LEMON PAVALOVA €9.80 Served with a passion fruit sorbet. 1,3,6,7,8. GF WARM BLACK FOREST

With sweet cherry ice-cream. 1,3,5,6,8.

INDIVIDUAL WHITE CHOCOLATE

& RASPBERRY LIQUEUR TIRAMISU €9.80

UPSIDE DOWN APPLE CAKE €9.80

With salted caramel ice-cream drizzled with a caramel sauce. 1,3,7,8,12.



























GF = gluten free GF+ = can be made gluten free

ALL FOODS ARE PREPARED IN A KITCHEN THAT CONTAIN NUTS, SEASAME SEEDS OR TRACES THEREOF.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGENS.