



## Starters

### *Cold Starters*

*Platter of Smoked Salmon, Asparagus & Buffalo Mozzarella, flavoured with Chervil Lemon Oil*

*Trio of Melon - Galia, Honeydew & Watermelon served with Pineapple Salsa, macerated in Malibu & served with a Duo of Mango & Raspberry Coulis & Lemon Sorbet*

*Langoustine Cocktail, Black Tiger Prawns served on a bed of Shredded Cos leaves, mixed with Granny Smith Apple & Shallot, topped with a Brandy flavoured Marie Rose Sauce*

*Crispy Bacon, Avocado & Roasted Red Pepper Salad, served with a Balsamic Dressing*

### *Hot Starters*

*Homemade Soup of the Day*

*Smoked Haddock, Leek & Potato Chowder*

*Marinated Chicken Caesar Salad, served with Cos Leaves, Sundried Tomatoes, Parmesan Tuille  
& Garlic & Herb Croutons*

*Warm Goats cheese & Hazelnut tart, served with Rocket & Watercress & Tossed in a nut Oil Vinaigrette*





## Main Courses

*Grilled Sirloin Steak served with served with Pinenut & Rosemary Mash, Red Onion Jam & Port Infused Jus €23.00*

*Fillet of Hake with Saffron & Shrimp Risotto, served with Creamy White Wine & Tarragon Sauce €20.00*

*Corn-fed Chicken Supreme served with Crushed Baby Potato, Chorizo & White Bean Ratatouille & Thyme & Red Wine Sauce €18.00*

*Vegetarian Onion & Garlic Rosti Potato Cakes, topped with Creamed Spinach, Soft Poached Eggs & Melted Cheese €16.50*

*Slow Cooked Lamb Shank, served with Honey Roasted Root Vegetables, Creamy Garlic Potato, Silverskin Onions & Madeira Sauce €19.00*

*Roasted Monkfish, served with a Black Truffle & Fresh Herb Risotto & Balsamic & Red Wine Sauce €20.00*

*Barbary Duck Breast served on Braised Red Cabbage, served with Juniper Berries, Pureed Parsnip & Black Cherry Jus €21.00*

*Two Way Pork Belly served with Clonakilty Black Pudding, Potato Gratin, Minted Green Pea Puree & Calvados Cream €18.00*

*2 Courses ~ Starter or Dessert & Main Course €25.95*

*3 Courses ~ Starter, Main Course & Dessert €29.75*





## Desserts

*Strawberry & Chocolate Tart, served with Bourbon Vanilla Ice Cream*

*Coconut, Honeycomb Bavarois dome, served with Vanilla Anglaise*

*Chocolate Fondant*

*Passionfruit & Raspberry Teardrop Mousse, served with Mixed Berry Compote*

*Pear, Vanilla & Caramel Cheesecake, served with a Duo of Sauces*

*Selection of Ice-Cream, served with Chocolate or Butterscotch Sauce*

*Irish Artisan Cheeseboard Selection with Spicy Apple Chutney (supplement €2.25)*

*Please advise your server if you have an allergy to certain products  
No service charge is added: a gratuity is at your discretion- Thank You*

*Our Fish is sourced from Kilmore Quay by our Supplier Atlantis Seafood's and from Dublin by our supplier Wrights of Marino  
Our Beef & Lamb are sourced in Ireland & delivered by our Craft Butcher, Tomás Kinsella of Enniscorthy, Co. Wexford*

