



Starters

*Baked Quiche of Rocket, Flat Cap Mushrooms, Smoked Streaky Bacon with Gruyere Cheese.
Served on a Red pepper Coulis*

Irish Smoked Salmon, served with Avocado, Asparagus, Butter Bean, Chervil Salad & Chilli Olive Oil

*Traditional Marinated Chicken Caesar Salad, served with Cos Lettuce, Semi Sun Dried Red Peppers, Parmesan Tuille
& Garlic & Herb Croutons*

*Honey Glazed Goat Cheese Medallions wrapped in Serrano Ham, served with Radicchio & Chicory Salad, Galliano
Melon Pearls & Balsamic Vinaigrette Dressing*

Duck Liver Parfait, served with Red Onion Jam, Apple & Vanilla Purée & Toasted Brioche Bread

Soup of the Day

Chunky Smoked Haddock Chowder laced with Irish Whiskey





Main Courses

Pan-fried Fillet of Cod, served with Saffron & Shrimp Risotto & Red Pepper Beurre Blanc

Roasted Fillet of Seabass, served with Linguine, Green & White Asparagus, Wild Mushrooms & a Creamy White Wine & Tarragon Sauce

*Fillet of Beef Medallions, served with a Two Way Potato Gratin, Carrot Purée & Madeira Jus
(€5 Supplement)*

Venison Sausage, served with Garlic & Rosemary Mash, Red Onion Marmalade & Burgundy Sauce

Assiette of Pork, served with Apple Compote, Clonakilty Black Pudding, served with Saffron Potato & Oriental Jus

Grilled Sirloin Steak, served with Caramelized Shallots, Green & Pink Peppercorn Sauce & Chunky hand-cut Chips

Roasted Barbary Duck Breast with Ginger Flavoured Shitake Noodles, Glazed Plums & Hoisin Gravy

Corn-fed Chicken Supreme, served with Roasted & Crushed Baby Potato, Ratatouille Thyme & Red Wine Sauce

Butternut Squash & Fresh Sage Risotto, served with Parmesan & Rocket

1 Course €19.95

2 Courses €24.95

3 Courses €28.95





Desserts

Apple Crumble Tart with Cinnamon Cream

Peach and Passion Fruit Gateaux

Citrus Lemon & Lime Mousse duo of Sauces

Chocolate Fondant with chocolate sauce

Crème Brulee served with Fresh Strawberries and Cream

Black Cherry Clafoutis, served with Vanilla Ice Cream

Irish Artisan Cheeseboard Selection & Apple & Cinnamon Chutney (supplement €2.25)

*Please advise your server if you have an allergy to certain products
All of our beef is sourced from within the EU from Ireland and Holland*

No service charge is added: a gratuity is at your discretion- Thank You

