

Starters

Home-made Duck Spring Roll, served with Thai Noodle Salad & Home-made Chilli Sweet n' Sour Sauce

€6.95

Grilled Portabello Mushrooms with Roast Garlic & Chive Cream Cheese & Rocket Salad

GF V

€6.50

*Golden Fried Home-made Fresh Crab Cakes
Served with Plum & Chilli Chutney*

€6.95

*Pan-Seared Scallops with Parsnip Puree,
Pancetta Crisp & Chive Oil*

GF D

€9.95

*Baked Goats Cheese with Poppyseed Crust, served on
Home-made Focaccia Bread, with Raspberry Vinaigrette*

GF V

€6.95

*Warm Smoked Chicken Salad, served with Toasted Pinenuts,
Cherry Tomatoes, Red Onion & Home-made Balsamic Vinaigrette*

GF V D

€6.50

Main Courses

Roast 8oz Fillet of Beef

Served with Celeriac Puree, Whiskey & Wild Mushroom Cream

GF

€26.50

Pan-Seared Breast of Chicken Wrapped in Parma Ham

Served with Baby Ratatouille, Gratin Dauphinoise Potato & Pink Peppercorn Sauce

GF D

€15.95

Roast 10oz Sirloin Steak

Served with Grilled Portabello Mushrooms, Chunky Chips, Garlic Butter or Pepper Sauce

GF D

€21.95

Duo of Roast Barbary Duck Breast & Confit Duck Leg

Served with Fondant Potato & Redcurrant Jus

GF

€19.95

Baked Fillet of Hake

Served with Home-made Chunky Chips, Pea & Mint Puree, Lemon & Toasted Flaked Almond Butter

GF D

€15.95

Baked Fillet of Salmon with Tiger Prawn Risotto,

Coconut, Coriander & Chilli Cream

GF

€16.95

Main Courses

Baked Brie, Wild Mushrooms & Sautéed Baby Spinach Filo Parcel Served with Sundried Tomato & White Wine Cream

€13.95

Roast Stuffed Aubergine with Ratatouille, Goats Cheese & Basil Pesto

€12.95

Wild Mushroom Risotto served with Parmesan Shavings & Rocket

€12.95

Sundried Tomato Risotto served with Parmesan Shavings & Rocket

€13.95

Side Portions - €2.50

*French Fried Onion Rings, Sautéed Onions & Mushrooms, Chips, Salad,
Fresh Vegetables, Baby Potatoes, Champ Potato*

Ⓜ GF *Gluten Free*

Ⓜ V *Vegetarian*

Ⓜ D *Denotes where a dish can be made dairy free*

When placing your order please inform your waiter that you wish to make these changes

Desserts

*Homemade Warm Plum & Blackberry, Oatmeal & Nut Crumble
Served with Crème Anglaise
(Please allow 10-15 minutes)* €5.95

Iced White Chocolate Terrine served with Strawberry Coulis
Ⓞ GF €5.50

*Warm Rich Chocolate Tart served with Vanilla Ice-Cream
& Dark Chocolate Sauce* €5.50

*Homemade Apple & Cinnamon Crème Brulee
Served with Sable Biscuits*
Ⓞ GF €5.50

Baked Jia Maria Cheesecake served with Joffee Sauce €6.25

*Selection of Irish Farmhouse Cheeses
Served with Fresh Fruit & Water Biscuits*
Ⓞ V €9.95

Coffee Specialities

Espresso, Americano, Cappuccino, Latté
€3.00

Irish Coffee, Baileys Coffee, Calypso Coffee
€5.30