



Tuesday to Saturday 5pm -7pm
2 Courses Menu €19.00 3 Courses €24.00

Starters

Seasonal Home made Soup of the Day

Warm Tomato Tart on Crisp Pastry Base Shaved Parmesan Cheese, Dressed Frisee and Rocket Salad (V)

Variation of Seasonal Melon with Lime Sorbet and Basil Syrup (V)

Roaring Bay Mussels in a Fennel, Tomato & Shallot Chablis Cream with Wholemeal Guinness Bread

Main Courses

Grilled Breast of Corn Fed Chicken, Saffron Cous Cous, Roasted Peppers, Smoked Bacon and Roasting Juices

Pan Roast Fillet of Hake served with a Mixed Beans Potato and Vegetable Broth

10 oz Sirloin of Prime Irish Beef served with Beef Cheek & Oxtail Pie,

Hand cut chips and Buttered Sugar Snap Peas. - Béarnaise Sauce or Brandy & Cracked Black Pepper (supplement €5.00)

Chefs Vegetarian Option

Side Orders €2.00

Honey Roast Vegetables Sugar Snap Peas Gratin Potatoes Home made Jumbo Fries, Seasonal Salad Bowl

Desserts

Pudding of Seasonal Berries with Lemon Custard

Marbled Pavlova drenched with decadent Valrhona Chocolate and Crispy Honeycomb

Assiette of Ice creams on a Pistachio Tuile Palette

Open Spiced Apple and Sultana Tart, Home made Custard and Vanilla Bean Ice Cream

Chef Special Dessert

Beverages €3.50

Bewleys Coffee/ Decaffeinated Infusion/Early Grey/Lemon/Dejarling/Green Tea/

Espresso/ Cappuccino/ Latte/ Mocha/ Vanilla Latte/ Mint Latte