



## Starters

### **Tian of Crab with Irish Smoked Salmon**

Homemade Soda Bread (1,2,4,12)

### **Golden Crumbed Brie**

Rocket & Apple Salad, Fruit Chutney (1,2,7)

### **Spicy Buffalo Chicken Wings**

Celery Sticks, Blue Cheese Dressing (7,9,11)

### **Ham Hock & Pistachio Terrine**

Toasted Sourdough, Pea Purée, Lentil Dressing (1,7,8,7)

### **Cajun Chicken Caesar Salad**

Baby Gem Lettuce, Crispy Bacon, Parmesan,  
Toasted Pine Kernels, Caesar Dressing (1.1,3,7,8,9,10)

### **Chef's Soup of the Day**

Homemade Soda Bread (1.1,7)

## Main Course

### **5oz Irish Hereford Beef Fillet** (€6.50 supplement)

### **9oz Irish Hereford Beef Fillet** (€12.50 supplement)

Duck Fat Fondant Potato, Wild Mushroom & Pancetta, Rich Port Sauce (7,9,12)

### **Salmon Chimichurri**

Herb Potato Cake, Mango & Avocado Salsa (4,7,12)

### **Roast Supreme of Chicken**

Beetroot Risotto, Rocket Pesto Velouté (1,12)

### **Fresh Catch of the Day**

Please ask your Server (4,7,12)

### **Asian Stir Fry Prawns with Egg Noodles**

Asian Cabbage, Red Onion, Peppers, Garlic & Soya Sauce (2,3,6)

### **Herb Crusted Rack of Lamb**

Gratin Dauphinoise, Garlic & Rosemary Jus (7,10,12)

### **Roast Vegetable Calzone**

Dressed Leaves (1,7)

## Two Course Menu €32.00 per person

### Sides €4.00 each

Chunky Chips  
Steamed Vegetables

Creamed Champ Potato  
Chef's House Salad  
Ciabatta Garlic Bread

Buttered Baby Potato  
Onion Rings

#### Allergens

1.GLUTEN (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats), 2.CRUSTACEANS (2.1 Crab, 2.2 Prawns, 2.3 Lobster, 2.4 Crayfish), 3.EGGS, 4.FISH, 5.PEANUT, 6.SOYBEANS, 7.DAIRY, 8.NUTS (8.1 Almonds, 8.2 Hazelnuts, 8.3 Walnuts, 8.4 Cashews, 8.5 Pecan Nuts, 8.6 Brazil Nuts, 8.7 Pistachio Nuts, 8.8 Macadamia Nuts, 8.9 Pine Nuts) 9.CELERY, 10.MUSTARD, 11.SESAME SEED, 12.SULPHUR DIOXIDE & SULPHATES, 13.LUPIN, 14.MOLLUSCS (14.1 Mussels, 14.2 Oysters, 14.3 Squid, 14.4 Snails)

Whilst all precaution is taken while preparing food in our kitchens, our kitchen is NOT a nut and gluten free environment.

ALL BEEF IS OF IRISH ORIGIN UNLESS OTHERWISE STATED



## **Desserts**

### ***Mango & Pineapple Spiced Salad***

*Honey & Mint Syrup (3,7,12) (GF)*

8.85

### ***Irish Strawberry Shortbread Cheesecake***

*Strawberry & Thyme Compote (1,3,7)*

8.85

### ***Grand Style Pavlova***

*Cherry Infused Cream, Lime Curd, Lime Shavings (3,7) (GF)*

8.85

### ***Chocolate Fudge Marquise***

*Blood Orange Sorbet, Bitter Chocolate Brittle, Orange Syrup (1,3,7)*

8.85

### ***Coast Malva Pudding***

*Rum & Raisin Ice Cream, Spiced Toffee Sauce (1,3,7,12)*

8.85

### ***Selection of Ice Cream***

*Wafer Basket, Chocolate Flake (1.1,3,7,12)*

8.85

### ***Selection of Irish Cheeses***

*Celery Sticks, Grapes, Plum Chutney, Cheese Biscuits (1.1,3,7,9,12)*

13.00

*Americano 3.75*

*Espresso 3.75*

*Cappuccino (7) 4.20*

*Latte (7) 4.20*

*Mocha (7) 4.20*

*Flat White (7) 3.95*

*Tea 3.95*

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