



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 (€6.00 supplement)

9oz Irish Hereford Beef Fillet (€12.00 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 €30.00 per person

Sides €3.50 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.



Desserts

Mango & Pineapple Spiced Salad

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

8.50

Irish Strawberry Shortbread Cheesecake

Strawberry & Thyme Compote (1,3,7)

8.50

Grand Style Pavlova

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

8.50

Chocolate Fudge Marquise

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

8.50

Coast Malva Pudding

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

8.50

Selection of Ice Cream

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

8.50

Selection of Irish Cheeses

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

12.50

Americano 3.60

Espresso 3.60

Cappuccino (7) 3.80

Latte (7) 3.80

Mocha (7) 3.80

Tea 3.80

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