

C O A S T

TABLE D'HÔTE MENU

STARTERS

Velouté of Baby Gem

Smoked Bacon Crumb, Parmesan Foam, Roast Garlic Croutons (1,1,3,7,8,9,10,12)

Chicken Liver Pâté

Warm Toasted Brioche, Pear Marmalade, Redcurrant Gel (1,1,7)

Iona Farm Heritage Baby Beetroot

Roast Butternut Squash, St. Tola Goat's Cheese, Broad Beans, Turmeric & Ginger Dressing (6,7)

Crispy Smoked Haddock Fish Cakes

Grilled Bok Choi, Smoked Red Pepper Aioli (1,1,4,6,7,9,10)

MAIN COURSES

8oz Dry Aged Sirloin Steak

Aged Balsamic, Cherry Vine Tomatoes, Confit Onion, Chunky House Fries (1,1, 6,7,9,12)

- €12.00 Supplement

Slow Braised Jacob's Ladder Beef Rib

Creamy Champ Potato, Seasonal Roasted Vegetables, Shallot Infused Jus (6,7,9,10,12)

Chicken Ballotine

Crispy Smoked Pancetta, Confit Drumstick, Parmentier Sweet Potatoes, Wild Mushroom Jus (6,7,9,12)

Butternut Squash Gnocchi

Baby Spinach, Beetroot, Shaved Parmesan Cheese (6,7,12)

Fillet of Seabream

Samphire, Pea Risotto, Seafood Bisque (2,2,4,6,7,9,12)

SIDES

ALL 5.50

**Chunky Triple Cooked Chips (1,1,6); Rocket, Roast Walnut & Pear Salad (6,8,3);
Glazed Roast Vegetables (6); Creamed Potatoes (7,12); Beer Battered Onion Rings (1,1,6,12)**

DESSERTS

Salted Belgian Dark Chocolate & Orange Mousse

Salted Caramel, Vanilla Ice Cream (3,6,7)

Lemon & Passion Fruit Glazed Tart

Crème fraîche, Fresh Raspberries (1,1,3,7)

Poached Rhubarb & Custard Pavlova

Vanilla Crème Royal, Sugar Crackling (3,7)

Matcha Tea Crème Brulee

Tangy Lemon Gel, Coconut Shortbread (1,1,3,7)

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.

VEGAN AND VEGETARIAN MENU

STARTERS

Vegetarian Soup of the Day

(1,1,6,9,12) – 9.50

Classic Bruschetta

Tomato, Roast Beetroot and Guacamole

(1,1,6) – 13.50

Spicy Falafel, Pickled Vegetables

Tumeric and Lemon Dressing

(6) – 13.50

MAIN COURSES

Butternut Squash Risotto

Creamy Squash Risotto, Baby Spinach and Sun-Dried Tomatoes

(6,12) – 22.00

Cauliflower Steak

Roasted Cauliflower Steak, Curried Lentils, Grilled Vegetables and Tomato Sauce

(6,12) – 22.00

Vegetable and Chickpea Curry

Fragrant Spiced Curry served with Steamed Basmati Rice, Poppadom and Mango Chutney

(1,1,6,12) – 22.00

DESSERTS

Warm Chocolate Cake

Raspberry Compote and Blood Orange Sorbet

(6) – 9.50

Apple and Sultana Crumble

Vegan Vanilla Ice Cream

(1,1) – 9.50

Selection of Sorbets and Fresh Fruit

(1,1) – 9.50

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Our Local Suppliers



Longford



Dublin



Kilkenny



Meats

Doyle Meats, Rathcoole



Fruit & Veg

Keelings Farm, St.

Margaret's

G.D.I Harford, Lusk

Morning Fresh, Rush

Mark Archer, Rush

McCormack's Farm, Co.

Meath

Iona Farm, Oldtown



Fish

Kish Fish, Howth

Wright's Fish, Marino



Dairy

Tirlan, Co. Kilkenny



Grains

Goodness Grains, Co.

Longford

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