

Soup of the Day with Garlic Croutons & Fresh Cream

Panfried Prawns Sautéed in a Garlic & Red Chili Butter Served On a Toasted Sourdough Crouton

West Coast Seafood Chowder with a Prawn Cracker

Goats Cheese Panna Cotta Finished with a Beetroot Curd & Rosemary & Lemon Shortbread Cookies

Homemade Golden Fried Crispy Duck & Vegetable Spring Roll with a Spicy Pear Chutney

*Autumn Leaves Tossed in an Apple & Cider Dressing with Glazed Apple Wedges, Dried Cranberries,
Toasted Walnuts & Feta Cheese*

Pan Fried Pork Cutlet with Slow Braised Red Cabbage, Apple Pickle & Pan Juices

*Irish Sirloin Steak Cooked To Your Liking, with Guinness Flavoured Jus and a Red Onion & Thyme
Marmalade €6.00 Supplement*

*Supreme of Panfried Chicken Served with All Spiced Butternut Squash Purée, Preserved Pearl Onions
and a Port Wine Sauce*

*Darne of Salmon Simply Pan Fried Served on Rich Tomato and Roasted Red Pepper Sauce with
Tagliatelle Pasta, Lemon Fluid Gel & Deep Fried Basil Leaves*

*Slow Cooked Breast of Barbary Duck Cooked Medium Served on Creamy Savoy Cabbage with a Rich
Dark Chocolate, Flavoured Jus and Blackberry Chutney €4.00 Supplement*

Vegetarian Pasta Bolognese with Cheesy Garlic Bread

Panfried Fillet of Hake Served with a Cannelloni Bean & Chorizo Sausage Stew and a Pomme Noisette

White Chocolate Cream & Forest Berry Mille Feuille

Homemade Lemon Meringue Pie with a Raspberry Sorbet

Baked Chocolate & Potato Cake Served with Homemade Soda Bread Ice Cream

Iced Vanilla Parfait Infused with Mixed Peel & Gazed Cherries with Homemade Berry Jam

Freshly Brewed Tea or Coffee

2 Course €27/ 3 Course €32

All Our Beef is 100% Irish with Full Traceability

We Cannot Guarantee That Any Menu Item is 100% Allergen Free

A Full List of Allergens is available upon request