



# Menu

Available Thursday to Sunday Evenings

Plus 10% Service Charge received entirely by Staff

## - Starters -

Soup of the Day €7.50

Fresh Bread, Butter (1, 7, 9, 12)

Slow Braised Neck of Lamb €12.50

Filo Cracker, Sundried Tomato, Red Onion Marmalade (1, 3, 7, 9, 12)

Tender Stem Broccoli €12.50

Tomato & Pepper Sauce Vierge, Toasted Pine Nuts, Olive Crumb, Red Pepper Emulsion (8, 12)

Pan Seared Scallops €18.00

Roasted Butternut Squash, Bacon Lardons, Crispy Baby Gem (4, 7, 12, 14)

Spinach & Feta Parcel €12.50

Rich Tomato Sauce, Fried Basil (1, 3, 7, 9, 12)

## - Main Course -

Pot Roasted Monkfish €34.50

Red Lentil Dahl, Coriander Oil (4, 7, 9, 12)

Roasted Breast of Duck €35.00

Truffle Savoy Cabbage, Creamy Mash, Red Wine Jus (7, 9, 12)

10oz Hereford Striploin Steak €38.00

Gratin Potato, Mushroom Duxelles, Tobacco Onion, Red Wine Jus (1, 7, 9, 12)

8oz Chargrilled Beef Burger €22.00

Brioche Bun, Crispy Bacon, Cheddar Cheese Sliced Tomato, French Fries (1, 3, 7, 9, 12)

Pan Seared Breast of Chicken €26.00

Chateau Potato, Black Kale, Roasted Shallot, Pepper Sauce (7, 9, 12)

Rigatoni Pasta €22.00

Spinach & Blue Cheese Sauce, Toasted Almonds (1, 3, 7, 9, 12)

Thai Red Chicken Curry €22.00

Steamed Rice, Garlic & Coriander Naan (1, 4, 6, 9, 12)

1. Cereals Containing Gluten | 2. Crustaceans | 3. Eggs | 4. Fish or Shellfish | 5. Peanuts |  
6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard | 11. Sesame Seeds |  
12. Sulphur Dioxide & Sulphates | 13. Lupin | 14. Molluscs



## - Dessert -

Creme Brulée €8.50

Homemade Short Bread Cookie (1, 3, 7)

Warm Chocolate Tart €8.50

Chocolate Sauce, Vanilla Ice Cream (1, 3, 7)

White Chocolate Cheesecake €8.50

Raspberry Coulis. Berry Compote (1, 3, 7, 12)

Cream Filled Profiteroles €8.50

Fresh Cream, Chocolate Sauce (1, 3, 7, 12)

Selection of Irish Cheeses €12.50

Homemade Chutney, Water Crackers (1, 7, 9, 10, 12)

This menu is indicative and subject to change with seasonal availability.