



STARTER

HOMEMADE SOUP OF THE DAY

with Garlic & Herb Croutons (WH, MK, SP, CY, SY)

CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Bacon Lardons, Garlic Croutons, Parmesan Cheese & Anchovy Dressing (WH, SP, MK, FH, SY, MD, EG)

GOLDEN BREADED CRISPY BRIE CHEESE

Red Pepper and Chili Jam, Beetroot glaze & Dressed Garden Leaves (MK, WH, EG, SY)

SPICY WARM MARINATED CHICKEN SALAD

Chicken Stripes Marinated in Sweet Chili and Cajun Spice Served with a Roast Red pepper, Scallions, Garlic Croutons & House Dressed Salad Leaves (WH, SY, SP, MD, EG)

BARBEQUE PORK SPARERIBS

Slowly cooked Pork Spareribs in a Sticky Barbeque & Whiskey sauce (WH, SP, SY, MD, EG, MK)

MAINS

24h Slowly Roasted Irish Beef Topside

with Yorkshire Pudding & Roast Gravy (SP, SY, MK, CY, MD, EG, WH)

Oven Baked Fillet of Daily Kilmore Quay Catch

with a Saffron Cream (MD, CS, MS, CY, MK, SP, SY, FH)

GRILLED CARIBBEAN STYLE CHICKEN FILLET

Lime & Spices Marinated Chicken Fillet Presented with Coconut Flavoured Basmati Rice & Mango puree (WH, MK, CY, MD, SP, SY)

GRILLED BRAISED IRISH BEEF FEATHER BLADE STEAK (10OZ)

Slowly Braised then Grilled Irish Beef Feather Blade
Steak with Sauteed Mushrooms & Crispy Onion Ring,
Peppercorn Cream or Garlic Butter
(SP, MK, CY, MD, SY) (£4 Supplement Applies)

ROASTED MEDITERRANEAN VEGETABLE WELLINGTON

Roasted Vegetable, Basil Cream Cheese Rolled in a Crispy Puff Pastry, Basil Flavoured Tomato Cream, Rocket Leaves & Balsamic reduction (WH,MK,EG)

PAN FRIED MARINATED PORK NECK STEAK

with Spicy Ratatouille & Basil Flavored Tomato Sauce (SY, WH,EG,SE)

All main courses are served with a selection of fresh market vegetables and potatoes

Extra Sauce €1



2 Courses €27 | 3 Courses €30

EXCLUDING SUPPLEMENTS

SIDES

Onion rings	€ 4
Side salad	€ 4
Chips	€ 4
Stuffing	€ 4
Supplement of extra	
Vegetables and/ or Potatoes	€4.00

Desserts

CHEESECAKE OF THE DAY

With Fresh Dairy Cream & Complimenting Sauce (SP, SE, SY, EG, WH, MK, PN, TN, LP)

VANILLA CRÈME BRULEE

With Chocolate Chip Cookies (SP, EG, WH, MK, PN, TN, LP)

WARM HOME-MADE APPLE RHUBARB & CINNAMON CRUMBLE

Served With Vanilla Custard & Ice Cream (SP, EG, WH, MK, PN, TN, LP)

TRADITIONAL TRIFLE

Cherry-Soaked Sponge, Raspberry Jelly, Fresh Fruit Salad Topped with Custard & Fresh Cream (MK, WH, EG, SP)

WARM CHOCOLATE & HAZELNUT BROWNIE

Served With Vanilla Ice Cream & Rich Chocolate Sauce (SP, EG, WH, MK, PN, TN, LP)

SELECTION OF ICE CREAM

In A Wafer Basket With Fruit Sauce & Rich Dark Chocolate (SP, EG, WH, MK, PN, TN, LP)

ETON MESS

Strawberry Compote mixed with Meringue Crumbs & Fresh Cream (EG, MK, SP)

ALLERGENS:	(SP) Sulphate	(TN) Tree nuts
(MK) Dairy	(SY) Soya	(FH) Fish
(WH) Wheat	(CS) Crustacean	(MD) Mustard
(EG) Eggs	(MS) Molluscs	(SE) Sesame
(CY) Celery	(PN) Peanut	(LP) Lupin





