



Cream of Country Vegetable Soup

Freshly Made Soup of the Evening Accompanied with Freshly Baked Bread Rolls (WH,MK, SP, CY, SY)

Twice Cooked Garlic Mushroom

Button Mushrooms, Panko Breaded, Golden Fried, Mixed Leaf Salad, Garlic Mayonnaise (WH,MK,SP,EG)

Classic Caesar Salad

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

Tomato and Basil Classic Bruschetta

Served on Ciabatta bread with a Rocket Salad & Balsamic Reduction (MK, WH, SY, SP)

Oriental Style Duck Salad

Dressed in a Garlic, Ginger, Soy & Chili Sauce (SP,SY,SE,WH,CY,MD)

Kilmore Quay Fishcake

Seasonal Leaves and Cajun Mayonnaise (FH, WH, EG, SY, SP, SE,MK)

The Main Event

24 Hours Slowly Roasted Irish Beef Top Side

Complimented with Traditional Yorkshire Pudding, Red Wine Jus (SP, WH, EG, CY, MK)

Chicken Parmigiana

Breaded Breast of Chicken topped with Mozzarella Cheese served with a Tomato Sauce (SP, WH, MD, MK, EG, CY, SY)

Baked Fillet of Wild Atlantic Hake

Served With a Chive and Saffron Cream Sauce (SP, FH, MK, WH, CY, SY)

Pan Fried Pork Chop

Complimented With Apple Sauce & Roast Gravy (SP, MK, MD, WH, MK, SY)

Grilled Sirloin Steak (8oz)

Irish Beef Cooked to Your Liking Accompanied with a Roasted Flat Cap Mushroom & Sautéed Onion, Peppercorn Cream or Garlic Butter (SP, MK, CY, WH)

(€7.50 Supplement Applies)

Roasted Vegetable & Goat Cheese Tartlet

Served with Balsamic Reduction & Rocket Leaves and Basil Tomato Sauce (MK, WH, EG, SP, CY)

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

Allergen information available on request

Sides

Onion rings: € 2.95

Side salad: € 2.95

Chips: € 2.95

Stuffing: € 2.00

Supplement of extra Vegetables and/ or Potatoes: €2.00