

Dinner Menu

(All prices inclusive of 20% V.A.T)

STARTERS

Mixed house breads with extra virgin olive oil & balsamic	3.75
Freshly made soup of the day	3.95
Poached pear and "Crottin" salad with baked walnuts, endive & beetroot (V)	5.95
Box baked camembert with garlic, herbs & house bread (FOR TWO) (V) (Please allow 15 mins.)	9.95
Home-made seafood chowder with wheaten bread	4.50
Smoked Irish salmon with a salad of rocket, apple, grape & crozier blue cheese and honey mustard dressing	6.95
Duck spring rolls with pickled salad & Asian glaze	5.95
Roasted quail with braised red cabbage and honey & orange glaze	6.95

MAIN COURSES

21 day aged Irish 12oz sirloin steak with herb roasted tomato, pepper cream and chips	18.95
Oven baked lamb cannon with cauliflower puree, roast baby potatoes and rosemary & plum jus	16.95
Bacon wrapped rabbit saddle with herb mousseline, dauphinoise potatoes, spiced carrot puree and bramble sauce	15.95
Duo of pork - Char-grilled fillet & pork belly with clonakilty black pudding, herb potato cake, green beans, apple cider sauce and celeriac, apple & date puree	16.50
Braised Irish lamb shank with champ, root vegetables and red wine jus	13.95
Roast guinea fowl with sugarsnap peas, herb mashed potatoes & cacciatore sauce	14.95
Roast corn-fed chicken supreme with spanish style stew of chorizo, chick peas, pimento & garlic	13.95
Parma ham wrapped monkfish with pea risotto & citrus veloute	14.95
Roast salmon with crushed baby potatoes, asparagus and crab & mussel cream	13.95
Paupiettes of lemon sole with prawn & wilted spinach, herb mash and parsley cream	14.95
Half roast maple glazed duckling with sweet potato wedges and cranberry & orange jus	14.95
Mushroom & aubergine lasagne with pink peppercorn cream (V)	9.95
Mediterranean vegetable risotto with butternut squash, fresh parmesan shavings and herb oil (V)	9.95

SIDE ORDERS 2.95

Champ	Hand cut chips	Garlic fries	sour cream & chilli fries
Buttered Greens	Rocket, parmesan & balsamic salad		Creamy pepper sauce 2.50

PLEASE NOTE – It is restaurant policy to allow customers two hours on the table from the time of reservation as tables will be rebooked again at this time. Many thanks in advance for your co-operation.

10% SERVICE CHARGE ADDED TO TABLES OF 8 OR MORE PERSONS

ALL ITEMS SUBJECT TO AVAILABILITY - SERVICE NOT INCLUDED – ALL GRATUITIES LEFT AT YOUR OWN DISCRETION - ONE BILL PER TABLE/PARTY

PLEASE NOTE – WHILST EVERY EFFORT IS MADE, THERE IS NO GUARANTEE THAT SOME DISHES DO NOT CONTAIN TRACES OF NUTS. PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES.

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