



Dinner Menu

Starters

Soup of the evening

7,9

Wild Mushroom Bruschetta, Poached Egg and Hollandaise Sauce

1,3,7

Baby Gem Caesar Salad, Crispy Streaky Bacon,
House Caesar Dressing, Aged Parmesan and Sour Dough Crouton

1,3,4,7,10

Fish Bonbons, Tartare Sauce, Young Herbs Salad

1,3,4,7,9,10

Chicken Terrine, Sweetcorn Puree, Spiced Red Pepper Ketchup,
Young Herbs

3,7,9,10

Mains

Slow Cooked Beef Cheek, Carrot Puree, Sauteed Cabbage, Braising Liquid

1,7,9

Seared Fillet of Sea bass, Broccoli Tempura, Prawn Bisque Sauce

1,2,4,7

Risotto Verde, Aged Pecorino Cheese, Toasted Pine Nuts, E.V. Olive Oil

1,7,8

Pan Roast Chicken Supreme, Crushed Potato Colcannon, Natural Jus

1,7,9

Seared 10oz Sirloin Steak, Caramelised Onions, Peppercorn Crème Sauce

7,9,10 (7€ Supplement)

All main dishes served with vegetables and potatoes 7,9,12

Desserts

Bramley Apple Crumble, Vanilla Bean Crème Anglaise, Ice Cream

1,3,6,7,8

Cappuccino Crème Brûlée, Orange Biscotti, Pistachio Ice Cream

1,3,6,7,8

Selection of Ice Creams and Sorbets, Berry Compote

3,6,7,8

Strawberry Pavlova, Whipped Cream, Macerated Strawberries, Berry Coulis

3,6,7,8

Sticky Toffee Pudding, Butterscotch Sauce, Ice Cream

1,3,6,7,8

€32.50 3 Course

€29.50 2 Course

Served 6pm~9pm every Friday & Saturday Night

Allergens: 1=Cereals 2=crustaceans 3=eggs 4=fish 5=peanuts 6=soybeans 7=milk 8=nuts 9=celery 10=mustard
11=sesame seeds 12=sulphur dioxide 13=lupins 14=molluscs