

2 COURSE €34.50 | 3 COURSE €39.50

STARTERS

Old House Soup of the Evening (Please ask your server)

1 (bread), 7,9

Sourdough Bruschetta

w. Tomato and Basil, Modena Balsamic Sauce

1,6,8,12

Soft Goat's Cheese & Red Onion Marmalade Tartelette

w. Young Herbs, Pickled Pear, Pesto Dressing

1,3,5,7,8,9

Fish Bonbons

w. Chilli & Red Pepper Ketchup, Young Herbs & Tartar Sauce

1,3,4,7,9,10

MAINS

Oven Baked Fillet of Salmon w. Braised Puy Lentils & Lemon Oil

4,7

Roast Chicken Supreme w. Creamed Leek Puree, Pancetta & Pea Fricassee & Thyme Jus

7

Slow Cooked Beef Cheek w. Celeriac Puree & Pan Jus

7,9,10

Seared Westmeath 10oz Sirloin Steak w. Hand Cut Chips & Peppercorn Crème Sauce

7,9,10 **(€10 Supplement)**

Butternut Squash Risotto w. E.V. Olive Oil & Aged Parmesan Cheese

7 (vegan option available)

All Main Dishes Served with Vegetables & Potatoes of the day

7,9,12

DESSERTS

Bramley Apple Crumble w. Vanilla Anglaise, Ice Cream

1,3,7

Baileys Crème Brûlée w. Almond Biscotti

1,3,6,7,8

Fresh Fruit Pavlova w. Forest Berry Compote, Whipped Cream

3,7

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