



To Start

Duck Liver & Poultry Terrine wrapped in Parma Ham served with Red Onion, Chive & Orange Marmalade accompanied with Fresh Toasted Brioche	€6.95
Fresh Salmon with Crème Fraiche & Herbs wrapped in Natural Smoked Salmon served with Baby Potato Salad, Dressed Leaves, Capers & Lemon Dressing	€6.95
Marinated Tikka Prawn & Beef Skewers grilled with Mild Spices & Natural Yoghurt (C)	€7.95
Pan Fried Local Crab Claws in a Chilli, Garlic & Coriander Butter served on Toasted Baguette with Dressed Leaves	€7.95
Fresh Home-made Market Soup of the Day served with Fresh Home-made Brown Bread	€4.95
Cajun Chicken Caesar Salad with Crispy Bacon Lardons & Herbed Croutons, topped with shaved Parmesan & a Caesar Dressing (V Optional)	€6.95
Freshly Baked Mini Quiche with Roasted Peppers, Olives, Onion & Basil Pesto served on a Fine Leaf Salad (V)	€6.95
Sauté Chicken & Wild Mushrooms in a Creamy Garlic & Chardonnay Sauce served with a Warm Home-made Puff Pastry Pillow	€5.95

(V) – Vegetarian friendly (C) - Celiac friendly



Main Course

Grilled Supreme of Cootehill Corn Fed Chicken served with Roasted Baby Fennel, Sweet Potato Puree served with a Light Bacon Sauce	€14.95
Pan Fried Irish Angus 10oz Sirloin Steak – Surf & Turf – served with Roasted Garlic Prawns coated in Sauce Diane and Chunky Cut Chips topped with a Grilled Beef Tomato	€21.95
Baked Tranche of Atlantic Ocean Brill served with Vanilla Infused Whipped Potatoes and Fresh Clams in a Saffron Cream Sauce	€17.95
Oven Roasted Irish 10oz Fillet Steak served with Pommery Mustard Mash, Sweet Red Pepper & Tomato Cream topped with Deep Fried Tempura Onion Rings	€24.95
1 6oz Prime Irish T-bone Steak with Chunky Cut Sweet Potato Wedges, Caramelized Red Onions accompanied with a Creamed Pink Peppercorn & Brandy Sauce	€24.95
Roasted Mediterranean Vegetables in Filo Pastry with Buffalo Mozzarella Cheese Baked and served on a bed of Dressed Leaves & Balsamic	€13.95
Braised tender Wicklow Lamb Shank served with Pan Fried Root Vegetables, Champ Potatoes and drizzled with its own Gravy Jus	€15.95

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To Share (For Two)

Chateaubriand of Irish Prime Fillet, hand carved from the kitchen to share, served with a Baked Pot of Gratin Dauphinoise & Vine Ripe Tomatoes accompanied by Parsley & Bordeaux Jus **€45.00**

(Please allow 35 – 40 minutes)

Extra Sides

Fresh Cut Chunky Chips	€3.50
Select Market Vegetables	€3.50
Champ Potato	€3.50
New Baby Potatoes	€3.50
Dressed salad	€3.50
Gratin Dauphinoise Potato	€3.50

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To Finish

Individual Raspberry Pavlova with Fresh Strawberry & Raspberry Mousse, Fresh Berries with Raspberry Coulis & Cream	€6.95
Chocolate Ganache Pudding served Warm and topped with a Dollop of Minted Chocolate Ice Cream	€6.95
Mini Banoffi Pie in a Sweet Crust Tartlet Case with Caramel Toffee, Fresh Banana Slices & Piped Sweet Cream	€6.95
Granny Smith Apple, Pear & Berry Crumble with Hazelnuts & Crème Fraiche Vanilla Ice Cream	€6.95
Éclair Pastries piped with Fresh Cream served with a Pot of Warm Chocolate Dipping Sauce	€6.95
Selection of Irish Cheese accompanied with Biscuits & Fruit	€8.50

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