


## STARTERS

Bluebell Falls Honey and Thyme Goats Cheese €12.50  
*roast pear, grilled zucchini, butternut squash, white balsamic and honey dressing, pumpkin seed wafer 1w|7|10|11|12*  
(vegan cheese available)

Seafood Platter (for 2) €22.00  
*poached salmon, shrimp cocktail, langoustine, tempura cod 1w|2|3|4|6|7|9|10|12*

Caesar Salad €8.50  
*baby gem, croutons, bacon, grated parmesan cheese 1w|3|4|7|10|12*

Add Chicken €4.00

Chicken Wings  €11.00  
*Louisiana hot sauce, Cashel blue cheese dip, celery sticks 3|7|9|10|12*

Mirin and Soy Marinated Salmon  €11.00  
*pickled apple, daikon and cucumber, wasabi mayonnaise 3|4|6|10|11|12*

## SOUPS

Chef's Soup of The Day €6.50  
*brown bread and crusty roll 1w|6|7|9|11|12*

Seafood Chowder €11.00  
*smoked haddock, mussels, salmon, prawns, potatoes, leeks and celery, brown soda bread 1w|2|3|4|6|7|9|11|12|14*

## MAIN COURSE

Supreme of Chicken  €17.00  
*Garryhinch wild mushrooms, peas, white wine and wild garlic velouté 6|7|9|12*

Slow Cooked Feather Blade of Irish Beef €18.50  
*champ mash, Guinness jus 1w|1b|1o|6|7|9|12*

Thai Chicken Green Curry €17.50  
*pilaff rice, poppadom, asian salad 1w|2|4|6|12*

Fillets of Pan-fried Seabass €26.50  
*scallops, black pudding boxty, citrus cream 1w|1o|2|3|4|6|7|9|12*

### ALLERGENS:

Barley: 1b; Oats: 1o; Wheat: 1w | Crustaceans: 2 | Eggs: 3 | Fish: 4 | Peanuts: 5  
Soy Beans: 6 | Milk: 7 | Almonds: 8a; Cashew: 8c; Hazelnuts: 8h; Walnuts: 8w | Celery: 9 | Mustard: 10  
Sesame Seeds: 11 Sulphites: 12 | Lupin: 13 | Mollusks: 14



Vegan



Gluten Free


Shredded Duck Pasta €26.00  
*duck ragu, star anise, currant jus 1w|3|6|9|12*

The Big Glen Irish Beef Burger €17.00  
*cheddar cheese, streaky bacon, onion rings, coleslaw and fries 1w|3|6|7|10|12*

6oz Prime Irish Sirloin Steak Sandwich €19.50  
*ciabatta, sauté onions and mushrooms, heirloom tomato and red pepper salsa, peppercorn sauce and fries 1w|3|6|7|12*

Fish and Chips €19.50  
*Daly's cod, Killarney blonde beer batter, mushy peas and tartare sauce 1w|1b|3|4|7|10|12*

Meat or Fish Specials of the Day €21.50  
*your server is looking forward to explaining todays creations 1w|1o|3|4|6|7|9|10|12*

Beetroot Gnocchi  €19.50  
*eggplant, tomato, chilli, basil oil, grated vegan mozzarella 1w|6|12*

Crispy Smoked Knockanore Irish Farmhouse Cheese and Jalapeno Croquettes €16.50  
*heirloom tomato salsa, black olive tapenade 1w|3|6|7|12*

9oz Sirloin Steak €28.00

Medallions of Fillet Steak €29.50  
*our steaks are served with onion rings, sauté mushrooms, balsamic cherry tomatoes, whiskey peppercorn sauce and fries or creamed potatoes 1w|1b|3|6|7|9|12*

## DESSERTS

Baileys and Cookies Cheesecake  €7.00  
*fruit coulis 3|6|7|12*

Warm Apple Pie €7.00  
*custard and vanilla ice cream 1w|3|6|7|12*

Black Forest Trifle €7.00  
*chocolate sponge, kirsch, black cherries 1w|3|6|7|12*

Warm Sticky Toffee Pudding €7.00  
*served with caramel sauce 1w|3|6|7|12*

Chocolate and Orange Crème Brulee  €7.00  
*gluten free shortbread biscuit 3|6|7|12*

**If you have any food allergies or any special dietary requirements please inform your server**

All our dishes are cooked with fresh ingredients.

All our ingredients are sourced from quality assured suppliers and our beef is sourced from Irish farms