

Starters

Warm Chicken and Mushroom Vol au Vent
white wine and tarragon infused cream, watercress 1w | 6 | 7 | 9 | 12

Chef's Fresh Cream of Vegetable Soup
Brown soda bread and white bread roll 1w | 10 | 6 | 7 | 9 | 11

Chilled duo of Melon
Cantaloupe and honeydew, Parma ham, ruby grapefruit 3 | 7 | 9 | 10 | 12

Tian of Shrimp
avocado, lemon and chive yogurt 3 | 4 | 9 | 10 | 12

Main Courses

Slow Roasted Irish Beef
champ mash, red wine, thyme and Mushroom sauce 6 | 7 | 9 | 12

Grilled Salmon
Basil Mash, lemon and dill cream sauce 4 | 6 | 7 | 12

Pan seared Chicken Supreme
Buffalo mozzarella, plum tomato, lemon and basil butter sauce 6 | 7 | 9 | 12

Marinated Slow Braised Lamb Shank
Sautéed Cabbage infused with Cumin, Creamed Potatoes and Red wine sauce 6 | 7 | 9 | 12

Vegetable Curry
mango chutney, pilaff rice and crispy poppadum 1w | 6 | 7 | 9 | 12

Portion of Chips €3.00

Desserts

Buttermilk Panna Cotta, sweetened strawberry, sponge finger biscuit 1w | 3 | 6 | 7 | 12

Trio of Profiteroles with Chantilly cream and a dark chocolate sauce 1w | 3 | 6 | 7 | 12

Warm Apple Pie served with custard & Vanilla ice cream 1w | 3 | 6 | 7 | 8a | 12

Freshly Brewed Tea or Coffee

All our Menu Ingredients are sourced from Quality Assured Suppliers
(In accordance with the Feile Bia Charter) & our beef is sourced from Irish farms

ALLERGEN GUIDE:

Cereal Containing Gluten: 1w Wheat, 1b Barley, 1o Oats, 14r Rye | 2 Crustaceans | 3 Eggs | 4 Fish
5 Peanuts | 6 Soy Beans | 7 Milk | Nuts: 8a Almonds, 8b Brazils, 8c Cashews, 8h Hazelnuts, 8m Macadamia, 8pe Pecans, 8pi
Pistachios, 8w Walnuts | 9 Celery | 10 Mustard | 11 Sesame Seeds | 12 Sulphites | 13 Lupin | 14 Molluscs