

# Let's Celebrate

## STARTERS

### FRESH SOUP OF THE DAY

*With soda bread* (see specials board for allergens) (1a,16,4)

### FINEST IRISH SMOKED SALMON

*Finest smoked salmon, capers berries, fresh lemon and homemade Guinness bread* (1a,1b,8)

### CLASSIC CHICKEN CAESAR SALAD

*Grilled free-range chicken, romaine lettuce, crispy bacon, oregano croutons, parmesan shavings & classic Caesar dressing* (1a, b, 4, 7, 8, 12)

### FRIED FRENCH BRIE WEDGES

*on a bed of dressed leaves with cranberry sauce* (1a,4,10,13)

### DUCK LIVER PATE

*Cognac infused pate with pear & raisin chutney and brioche toast* (1a,b,4,7,12)

## MAINS

### SIRLOIN STEAK

*Prime Irish sirloin steak, sautéed onions, grilled tomatoes, hand cut chunky chips & peppercorn sauce* (€5 supplement) (4, 9, 10, 13)

### FINEST FRESH HAKE FISH & CHIPS

*Beer battered fresh fillets of hake, pea puree, grilled lemon, chunky chips & tartare sauce* (1a,4,5d,7,12,16)

### WILD MUSHROOM TAGLIATELLE PASTA

*Wild mushrooms, with a white wine tarragon cream sauce & freshly grated parmesan* (1a, b, 4, 7)

### CHICKEN SUPREME

*wrapped in smoked streaky bacon, green beans and Jameson cream sauce, served on gratin potatoes* (4,12, 13)

## DESSERT

### CHOCOLATE BROWNIE

*with vanilla ice cream* (1a,b,3,(all),4,7,10)

### MARSBAR CHEESECAKE

 (10, 4, 1A, 1E)

### STICKY TOFFEE PUDDING

 (1A, 1C, 13, 7, 3, 4, 10)

### ETON MESS

*Layers of crushed meringue, raspberry compote, with strawberry cheesecake ice cream* (4,7a)

€ 34.95 – 3 COURSE MEAL  
WITH A COMPLIMENTARY GLASS OF BUBBLY

### ALLERGEN INFORMATION

1 Cereals Containing Gluten, 1a Wheat, 1b Spelt, 1c Khorasan, 1d Rye, 1e Barley, 1f Oats, 2 Peanuts, 3 Nuts, 3a Almonds, 3b Hazelnuts, 3c Cashews, 3d Pecans, 3e Brazil, 3f Pistachio, 3g Macadamia, 3h Walnuts, 4 Milk, 5 Crustaceans, 5a Crab, 5b Lobster, 5c Crayfish, 5d Shrimp, 6 Molluscs, 6a Mussels, 6b Clams, 6c Scallops, 7 Eggs, 8 Fish, 9 Celery, 10 Soy, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin

All products/dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. Please see the table above outlining the direct allergens used in our products/dishes.

Please ask our staff should you any additional queries.