

Let's Celebrate

STARTERS

FRESH SOUP OF THE DAY

With homemade brown bread and Irish seaweed butter (see specials board for allergens) (1a,16,4)

FRENCH BRIE WEDGES

Panko fried French brie wedges on a bed of dressed leaves with cranberry sauce (1a,4,10,13)

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)

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 on the vine, hand cut chunky chips & peppercorn or bearnaise 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)

KOREAN STYLE CHICKEN

Crispy breast of chicken served with Romaine lettuce, cucumber, cherry tomatoes, skinny fries and a sweet chilli sauce (1a,4,16,12)

DESSERTS

CHOCOLATE BROWNIE

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

SELECTION OF ICE CREAM

with wafers (7, 3,1a)

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)

€37.50 – 3 COURSE MEAL WITH A COMPLIMENTARY GLASS OF BUBBLY

SAUCES & CONDIMENTS

Ketchup (3), Vinegar (13), Mushroom sauce (4,9,10,12,13), Pepper sauce (4,9,10,13), Garlic butter (4), Rich gravy (9,10,13), Jameson sauce (4, 9,10,13), Bearnaise (4,7,13), Garlic dip (7,10,12), Blue cheese (4,7,12,13), Tarter sauce (7,10,12,13), Hot sauce (4), BBQ (13), Marie Rose (1e,4,7,8,12,13)

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.

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