

Starters

HOMEMADE CREAM SOUP OF THE DAY €5.00

The Chef's choice served steaming hot with fresh breads - 1,6,7,8,9,11

CAESAR SALAD (V) €7.00

Baby Gem Cos Leaves, Crispy Bacon, Shredded Chicken, Croutons, Grated Parmesan Cheese in our Creamy Garlic Dressing - 1,3,6,7,10

CLONAKILTY BLACK PUDDING SALAD €8.00

Grilled Black Pudding, Baby Leaves, Pickled Red Onion & Pureed Apple with Sweet Honey & Mustard Dressing - 1,10,11

GARLIC MUSHROOMS €8.00

Golden Crumbed Mushrooms served with seasonal salad & Garlic Dip - 1,3,6,7,8,11

DUCK SPRING ROLLS €8.00

Shredded confit of duck wrapped in pastry, served with Sweetened plum sauce - 1,3,6,9,10,11

GOATS CHEESE SALAD (V) €9.00**

Warm Goat's Cheese with Toasted Hazelnuts, Mixed Leaves, Beetroot & a Reduced Balsamic Glaze - 8,9

FISH CAKE €9.00**

Naturally smoked Hake & fresh Cod cakes served with Chilli & Coriander Jam - 1,3,4,7,11

Salad

CHICKEN CAESAR SALAD (V) €16.00

Lemon Peppered Fillet of Chicken & Bacon tossed in Cos Lettuce with Parmesan Cheese & Croutons served with a Garlic Cream Dressing - 1,3,6,7,10

SEASONAL COLD MEAT SALAD (V) €16.00

A selection of fresh salads, mixed leaves & dressing - 1,3,10

SALMON SALAD €16.00

A selection of fresh salads, mixed leaves & dressing - 4

HEALTHY OPTION €15.00

Hot Blackened Beef salad with Crisp Rocket Leaves, Parmesan Cheese & a Reduced Balsamic Dressed Salad - 3,6,8,9,10

Main Courses

| | 80Z | 100Z |
|----------------------|------------|------------|
| SIRLOIN STEAK | €25.00*** | €27.00*** |
| SURF N TURF | €29.00**** | €31.00**** |

Grilled Sirloin Steak & Sautéed Tiger Prawns - 4,14

All Steaks are served with Potato Dish, Sautéed Mushrooms, Onions & Your Sauce of Choice

LOCAL COMERAGH LAMB €20.50***

Braised Shank of Lamb on a bed of Chive Mash with Lardons of Bacon, Shallots, Button Mushrooms and Roast Gravy - 7,9

SEAFOOD PIE €17.00

Salmon, Cod & Smoked Haddock in a Cream Sauce with a Baked Potato Crust & Cheddar Cheese - 4,7,9,10

IRISH CHICKEN SUPREME €18.00

Roast Chicken Supreme on a bed of Champ, Baby Spinach, Portobello Mushroom with a Herb Crumb with a Roast Red Pepper, Cream Cheese & Chive Stuffing. Served with Basil Cream. - 1,7,10

THAI CHICKEN CURRY (V) €17.00

Sautéed strips of Chicken in a Lemongrass, Chilli, Coconut Milk & served with Boiled Rice - 6,7

PENNE CARBONARA (V) €15.50 **ADD CHICKEN** €18.00

Sautéed Pasta in a rich Creamy Mushroom, Bacon & Garlic Sauce, gratinated with Parmesan Cheese & slices of Garlic Bread - 1,3,7,10

FRESH CATCH OF THE DAY €19.00

Locally sourced Fresh Fish, served with Potato & Vegetable Dish of the Day, ask your server for more details - 4

Side Orders

GARLIC BREAD SLICES (1,7) €3.50

WEDGES (1) €3.50

VEGETABLES OF THE DAY (7) €3.50

POTATOES OF THE DAY (7) €3.50

FRENCH FRIES (1) €3.00

NEW YORKER FRENCH FRIES (1,7) €4.80

Coated with Cheese and Bacon

SIDE SALAD (3,10) €3.50

TOSSED SALAD (10) €3.50

SAUTÉED ONIONS & MUSHROOMS €3.50

Desserts

APPLE CRUMBLE €6.50

*Traditional Apple filling with crispy buttery crumble, classic
Comfort food at its best served with hot custard sauce - 1,3,6,9*

VANILLA CRÈME BRULEE €6.50

*Classic baked egg custard garnished with a vanilla bean
Ice cream & wild berry compote - 3,7*

SEASONAL FRESH FRUIT PAVLOVA €6.50

*Piled high with fresh seasonal fruits & sweet cream,
Dusted with icing sugar, drizzled with wild berry compote - 3,7*

BREAD & BUTTER PUDDING €6.50

*An old fashioned flavoured pudding with layered slices of
Butter bread, raisins, beaten egg and scented with Baileys
Cream Liquor, served with sweet custard - 1,3,6,7*

CHOCOLATE FUDGE CAKE €6.50

*This chocolate fudge cake is rich & moist served warm with
a vanilla bean ice cream - 1,3,5,7*

LUXURIOUS HONEYCOMB ICE CREAM €6.50

Served in a Wafer Basket, dusted in Icing Sugar & Caramel Sauce - 1,3,7

Beverages

TEA €2.20

SPECIALITY TEAS €2.40

FRESHLY BREWED COFFEE €2.20 & €2.50

CAPPUCCINO €2.90

LATTE €2.90

IRISH COFFEE €5.50

FRENCH COFFEE €5.70

BAILEYS COFFEE €5.50

CALYPSO COFFEE €5.50

Wine & Dine

4 Course Dinner

**CHOOSE ANY
STARTER,
MAIN COURSE,
DESSERT
&
TEA OR COFFEE
FROM THE ALA CARTE MENU
€35.00 PER PERSON**

*Complimentary bottle of House Wine per couple
* Supplement Applies*

Early Bird Menu

6.00-7.30PM

€22.50 PER PERSON

3 COURSE MEAL

**STARTER, MAIN COURSE,
TEA OR COFFEE**

**MAIN COURSE, DESSERT,
TEA OR COFFEE**

** Supplement Applies*

ASTERISK DENOTES SUPPLEMENT CHARGE

| | |
|-----------|-------------|
| * €1.00 | **** €4.00 |
| ** €2.00 | ***** €5.00 |
| *** €3.00 | |

FOOD ALLERGY INFORMATION:

ALL 14 ALLERGENS ARE OPENLY USED THROUGHOUT OUR KITCHEN,
TRACE AMOUNTS MAY BE PRESENT AT ALL STAGES OF COOKING.
PLEASE ASK YOUR SERVER FOR FURTHER INFORMATION.

| | |
|-----------------|-----------------------|
| 1 – GLUTEN | 8 – NUTS |
| 2 – CRUSTACEANS | 9 – CELERY |
| 3 – EGGS | 10 – MUSTARD |
| 4 – FISH | 11 – SESAME |
| 5 – PEANUTS | 12 – SULPHUR DIOXIDE/ |
| 6 – SOYBEANS/ | 13 – LUPIN |
| 7 – MILK | 14 – MOLLUSCS |

Vegetarian Dishes available on request.

**Please be advised we can no longer
split bills for parties of 6 or more.**

Wines

White Wines

Alto Plano Sauvignon Blanc **Chile** **€20.50**

Elegant, expressive with its citrus notes of grapefruit and green apple, which mingle in with herbal hints. Fresh, well balanced and a pleasant mineral ending.

Keenan's Bridge

Unoaked Chardonnay **Australia** **€20.50**

It has primary tropical flavours of melon and peaches with a very pleasing dry finish.

Corte Delle Calli Pinot Grigio **Italy** **€21.50**

Refreshingly dry and well balanced with nicely rounded citrus flavours on the finish. Fashionable, modern and easy to drink.

Saint Clair Sauvignon Blanc **New Zealand** **€24.50**

Full, crisp and powerful showing intense flavours. Mouth –watering acidity and an intense minerality balanced by a full yet elegant palate with a long, lingering finish.

Red Wines

Alto Plano Cabernet Sauvignon **Chile** **€20.50**

Very approachable and easy drinking, it immediately displays rich concentrated blackcurrant flavours. Well balanced with a long finish.

Alto Plano Merlot **Chile** **€20.50**

A soft, very elegant style, yet with good texture and structure. Medium bodied, the delicious plum fruit flavours dominate the palate and finish.

Keenan's Bridge Cabernet/Shiraz **Australia** **€20.50**

This wine has good depth of blackcurrant and plum flavours. Full and round yet soft on the finish.

Finca La Escondida Malbec **Argentina** **€24.50**

Deep Purple hues and concentrated blackberry and redcurrant fruit notes. It is a wine with an exquisite mouth and very sweet tannins and a long silky finish.

Monológico Rioja Crianza **Spain** **€24.50**

Pleasant aromas of cocoa, coffee beans, coconut, pepper and cinnamon giving way after a light swirl to a predominance of ripe red fruit. Great vitality and good balance.

Sparkling

Treviso Frizzante Tutela Prosecco **€20.00**

A fresh, pleasantly soft, lively, clean, dry & harmonious Prosecco. Pale yellow in colour, fine bubbles, and a fruit intense bouquet