

### To Start

### **Crisp Suckling Pork Belly**

Pickled Red Cabbage, Cinnamon Apple. Wholegrain Mustard

#### Toasted Garlic Bread Bruschetta

Chopped Sweet Onion, Tomato, Fresh Garlic & Basil Leaves

#### Warm Goats Cheese & Beetroot Salad

Balsamic dressing, Baby Leaves & Toasted Almonds

#### Irish Oak Smoked Salmon

Caper Berries, Rocket, Cherry Tomatoes & Horseradish Cream

### Homemade Soup of The Day

Vegetable soup or Carrot & Ginger or Mushroom & Guinness or Leek & Potato or Tomato & Fresh Coriander

### Pan Seared Irish Scallops (\*€3.00 Supplement)

Award Winning Black Pudding, Spinach & Wild Garlic Sauce

## Confit of Duck Leg (\*€3.00 Sup)

Champ Potato Cake, Red Currant Jus

### **Main Course**

#### Grilled Hake Fillet

Samphire & Tomato Potato Cake, Champagne & Asparagus Velouté

### **Traditional Roast Sirloin of Irish Beef**

Beef Dripping Roast Potatoes Roasting Pan Gravy

### Roast Turkey Breast & Honey Glaze Ham

Sage & Onion Stuffing, Roast Turkey Demi Glaze

#### **Braised Local Lamb Shank**

Spring Onion, Mashed Potato, Vegetables & Braising Liquor Gravy

## **Bacon Wrapped Chicken Supreme**

Wild Mushroom & Brandy cream Sauce

### **Vegetable & Mushroom Wellington**

Plum Tomato & Fresh Basil Sauce & Puff Pastry Baked

## Pan Seared Fillets of Seabass (\*€6.00 Sup)

Crisp Fillets of Seabass, French Style Ratatouille

## Honey Glazed Pork Fillet (\*€4.00 Sup)

Sweet Onion & Tomato Gravy, Pork & Leek Sausage

## 80z Fillet Steak (\*€8.00 Sup)

Sautéed Wild Mushroom & Trio of Peppercorn Sauce

## 100z Sirloin Steak (\*€6.00 Sup)

Beer Battered Onion Rings Served with a Creamy Mushroom Sauce

## Parma Ham Wrapped in Monkfish (\*€6.00 Sup)

Buttered Kale, Balsamic Drizzle & Hollandaise Sauce

## **Dessert Selection**

# Warm Spiced Apple Pie

With Vanilla Anglaise

#### Poached Pear in Mulled Wine

Quenelle of Ice cream

### **Baileys Irish Cream Cheesecake**

With Raspberry Coulis

### **Classic Sherry Trifle**

Fresh Strawberries & Cream

### Red Berry Fruit Crème Brule,

Quenelle of Ice cream

#### **Eton Mess**

Fresh Strawberries, Crushed Meringue & Strawberry Sauce

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Freshly Brewed Bewley's Tea or Coffee

Two Course - Choose 3 menu options per course - €24.95

Three Course - Choose 3 Menu options per course - €29.95

\*Supplements apply when dish is chosen as an option on menu, and is not based on consumption\*