



Starters

Soup Of The Day	€6.00
Served with bread (1,3,7,9)	
Confit of Duck Bon Bons	€8.50
Shredded confit of duck leg mixed with chilli & parsley, rolled in a Japanese breadcrumb and deep fried. Served with a spinach puree and piccalilli relish (1,3,7,9,10)	
Three-times Brie	€8.50
Honeyed brulée, deep fried wedge and a red onion and brie tart (1,3,7,11)	
Smoked Bacon & Clam Chowder	Starter €8.50 Mains €11.50
Smoked bacon lardons cooked with clam meat in a rich creamy sauce, served with a side of brown bread. (1,2,3,4,7,9,14)	
Monkfish Curry Starter	€10.50
Pieces of pan fried monkfish served with a creamy coconut curry sauce, sliced chilli and coriander wild rice. (4,7,10)	
Spicy Chicken Wings	€8.50
Chicken wings coated in a cayenne dressing and served with a blue cheese dip (3,7,9,10)	
Beetroot & Horseradish Cured Salmon	€9.50
Served with a chive sour cream, beetroot gel, radish and red chard. Accompanied by olive oil croutons (1,3,4,7)	

Sides

Onion Rings in Beer Batter €4
Hand cut triple cooked chips €4
Sauteed Broccoli with Almonds €5.50
Mashed Potato €4
Cherry Mozzarella & Tomato Salad €5.50
Baby Potatoes €4

Mains

Steak Chasseur

70z Fillet of Irish Beef	€25.50
100z Rib-Eye of Irish Beef	€28.00

Steak seasoned with sea salt and wild mushroom powder served with caramelised shallots, heritage carrots, creamy whipped potato and a tarragon & tomato jus (7,9)

Stone Bass **€22.00**

Set on braised baby fennel, caremelised shallots, pickled shimeji mushrooms, saffron potato and accompanied by cherry tomato consommé. (4,7,9)

Celebration of Carrots **€13.50**

Salt crust baked heritage baby carrots, Pankora crumbed vegetable cake, pickled carrot ribbons, baby coriander with a sweetcorn veloute and carrot & ginger puree (1,3,7,9)

Baked Fillet of Cod **€21**

With a chorizo & paprika crust, sautéed red chicory, char-grilled baby sweetcorn accompanied by a clam & sweetcorn veloute (1,4,7,9,14)

Pan Fried Duck Breast **€21.50**

Pan fried duck breast with a spiced orange and cranberry jus, parmentier potatoes, served with baby leeks. (7,9)

Pan Fried Supreme of Corn-fed Chicken **€19**

Served with celeriac fondant, baby carrots, wilted spinach, truffle jus and accompanied by a puff pastry and black sesame seed tuille (1,3,7,9,11)

Fish & Chips **€14.50**

Fresh fillet of Haddock in a light crisp batter, served with pea puree, tartar sauce and hand cut chips. (1,3,4,7)

BBQ Beef Burger **€14.00**

8oz beef burger topped with smoked bacon, cheese, iceberg lettuce, rings of red onion and tomato with a smoked English mustard mayonnaise. Served with chips

Main Beetroot & Salmon Plate **€13.50**

Served with chive sour cream, beetroot gel, radish, red chard accompanied by olive oil croutons (7,9)

12.5% Service Charge on parties of 6 guests or more

We source our ingredients locally where possible. All our Beef products are guaranteed Irish for full traceability

Allergen information: (1) cereals containing gluten (2) crustaceans (3) eggs (4) fish (5) Peanuts (6) Soybeans (7) Milk (8) Nuts – almonds, hazlenuts, walnuts, cashews, pecan, pistachio, macadamia (9) Celery (10) Mustard (11) Sesame seeds (12) Sulphur Dioxide & Sulphites (13) Lupin (14) Molluscs