

## STARTERS

### Panko Breaded Brie

Shaved Fennel & Orange Segments, Rocket Salad, Eves Beetroot Relish (6 Wheat, 7, 9, 11)

### Wild Atlantic Way Seafood Chowder

(1, 2, 3, 6 Wheat, 7)

### Fresh Cream Soup of the Evening

(7, 9)

### Chicken & Mushroom Puff Pastry Vol au Vent

Tarragon Cream (6 Wheat, 7, 11)

### Special Starter of the Evening

Please see Specials Menu

### Flor McCarthy's Smoked Salmon & Shrimp Cocktail

Shredded Ice Berg, Avocado Purée, Sweet Chilli Mayonnaise, Brown Bread Crisps (1, 2, 3, 6 Wheat, 7, 8, 9, 11, 13)

### Angela O'Hanlon's Organic Dingle Goats Cheese Filo Parcel

Ashes Black Pudding, Honeycomb, Piccalilli, Pickled Cucumber Salad (6 Wheat, 7, 9)

## MAIN COURSES

### Grilled 8oz Ribeye of Cronin's Irish Beef

Flat Cap Mushroom, Truffled Celeriac Purée, Watercress, Sauce Bearnaise (7, 9, 12) (€7.50 supplement if on inclusive package)

### Baked Fillet of Salmon

Charred Broccoli, Tomato, Chorizo & Chickpea Ragout (3, 7, 9)

### Roast Breast of Chicken

Pearl Barley & Carrot Risotto, Parmesan Tuille, Sneem Black Pudding, Green Pea Purée (6 wheat, 7, 9)

### Tempura of Hake

Home Cooked Fries, Tartare Sauce, Green Pea Purée (3, 6 Wheat, 7, 8, 9, 11, 13)

### Breaded Escalope of Pork Fillet

Apple Fritter, Roast Parsnip, Fried Sage, Creamy Potato Purée (6 Wheat, 7, 8, 9, 11)

### Special Dishes of the Evening

Please see Specials Menu

### Vegan Veggie Burger

Toasted Blah, Eves Smoked Tomato Relish, Vegan Cheddar, Sweet Potato Fries (6 Wheat, 8, 11)

All dishes are served with a selection of Market Vegetables & Potatoes





## DESSERTS

### Vegan Coconut & Raspberry Tart

Raspberry Sorbet (5 almond, 8)

### Passion Fruit & Mango Cheesecake

Passion Fruit Sorbet (6 Wheat, 7, 11)

### Triple Chocolate Verrine,

### Berry Compote

Chocolate Ice Cream (7, 8, 9, 11)

### Pear Madeleine

Butterscotch Sauce, Salted Caramel Ice Cream  
(6 Wheat, 7, 8, 9, 11)

### Dessert of the Day

Please see Specials Menu

Vegetarian Menu available on request

2 Course Dinner Menu served with Tea or Coffee, €47.50

3 Course Dinner Menu, served with Tea or Coffee, €57.50



### Allergen advice

If you have a food allergy or food intolerance please speak to a member of our staff, who are fully trained in allergy awareness before you order your food and drinks. Please refer to allergen index, where the allergens are listed numerically and presented in that format under each item.

1&2-Shellfish

3-Fish

4-Peanuts

5-Nuts

6-Wheat

7-Milk

8-Soya

9-Sulphur

10-Sesame

11-Egg

12-Celery

13-Mustard

14-Lupins

All our meat and fish are from locally sourced suppliers where season and conditions allow