



STARTERS

Granola Crusted St. Tola Goats' Cheese (6, 7, 13)
beetroot carpaccio, grilled sour dough and honey comb

Special Starter of the Day Warm BBQ Salmon (3, 11, 13)
with a classic salad niçoise

Wild Atlantic Way Seafood Chowder (1, 2, 3, 5, 6, 7, 9, 12)

Cream Soup of the Day (6, 7, 9, 12)

Tonnsbridge Mozzarella, Heirloom Tomato and Shredded Basil (7, 9)
Parma ham and olive oil

MAIN COURSES

Grilled Rump of Spiced Lamb (6, 7, 9)
apricot and date couscous, mint and pomegranate yoghurt

Peppered 8oz Sirloin of Irish Beef (6, 7, 9, 11)
garlic baked portobello mushroom, beer battered onion rings, Cashel blue hollandaise

Special Main Course of the Day Tapenade Crusted Fillet of Hake (3, 7, 9)
green asparagus, pea and bacon ragout

Baked Fillet of Cod (3, 7, 9)
coconut and sweetcorn velouté, grilled spring onion

Risotto of Pea and Mushroom (G) (V)
parmesan tuile, soft herbs and white truffle oil

Desserts

Warm Sticky Toffee Pudding, Honeycomb Ice-Cream (5, 6, 7, 11)

White Chocolate & Raspberry Cheesecake, Raspberry Compote (5, 6, 7, 11)

Milk Chocolate & Caramel Cube Cinnamon Oranges, Chocolate Sauce (5, 6, 7, 11)

Hazelnut Brulee, Spiced Shortbread Biscuit (5, 6, 7, 11)

2 Courses with Tea / Coffee €30.00 or 3 Courses with Tea / Coffee €39.00



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

(G) - Gluten free or can be adapted to suit coeliac (V) - Vegetarian

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.

10-Shellfish	5-Nuts	8-Soya	11-Egg	
3-Fish	6-Wheat	9-Sulphur	12-Celery	
4-Peanuts	7-Milk	10-Sesame	13-Mustard	14-Lupins