



## STARTERS

### Ashes Black Pudding & Poached Pear Salad

*Maple Cured Bacon Lardons, Mixed Leaves,  
Honey & Grain Mustard, Eves Smoked Tomato  
Relish (6 wheat, 7, 9, 11, 13)*

### Panko Crumbed Tiger Prawns

*Black Sesame Seeds, Mango & Rocket Salad,  
Teriyaki Glaze (1, 2, 6 Wheat, 7, 9, 10, 11)*

### Wild Atlantic Way Seafood Chowder

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

### Fresh Cream Soup of the Day (7,9)

### Chicken & Mushroom Puff Pastry Vola u Vent

*Tarragon Cream (6 wheat, 7, 11)*

### Dingle Gin & Beetroot Cured Salmon

*Fennel & Citrus Salad, Orange Segments,  
Horseradish Crème Fraiche (3, 6, 9)*

### Special Starter of the evening

*(Please ask your server)*

## MAIN COURSES

### Peppered 8oz Sirloin of Irish Beef

*Buttered Oyster Mushroom, Sauce Bearnaise,  
Roast Shallot (7, 9)  
(€5 supplement if on inclusive package)*

### Roast Half Silverhill Ducking

*Truffled Potato Dumplings, Cider Braised Red  
Cabbage, Griottines Cherries (6 wheat, 7, 9, 11)*

### Tarragon Butter Roasted Breast of Irish Chicken

*Root Vegetable Puree, Chicken Croquette, Baby  
Onions, Chicken Skin (6 wheat, 7, 8, 9, 11)*

### Baked Fillet of Hake

*Tomato Tapenade, Fine Beans, Scallion  
& Tomato Butter Sauce (3, 7, 9)*

### Pearl Barley, Coconut & Butternut Squash Risotto

*Peas & Vegan Feta*

### Beer Battered Fish & Chips

*Tartare Sauce, Chunky Fries,  
Green Pea Puree (3, 6 Wheat. 7. 8. 9, 11)*

### Specials of the Evening

*(Please ask your server)*

All dishes are served with a selection of Market Vegetables & Potatoes (5, 6 Wheat, 13)





## DESSERTS

### Sticky Toffee Pudding

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

### Rhubarb Crème Brûlée

*Lemon Shortbread Biscuit, Sea Salt Ice Cream (6 wheat, 7, 11)*

### Vegan Chocolate Mousse

*Orange Compote*

### Dessert of the Day

*(Please ask your server)*

### Tea/Coffee

*2 Course Dinner Menu €43.50*

*3 Course Dinner Menu €52.00*

*Vegetarian Menu available on request*



### 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.*