

À la carte Menu

STARTERS

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

Special Starter of the Day

€11.00

Warm BBQ Salmon (3, 11, 13)
with a classic salad niçoise

€9.50

½ Dozen Kerry Oysters (1, 2, 7)
served natural, or hot with spinach and hollandaise

€9.90

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

€13.00

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

€8.00

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

€7.00

Classic Prawn Cocktail (1, 2, 8, 11, 13)
crisp iceberg lettuce, Marie Rose sauce and citrus segments

€10.00

€12.50



ALLERGEN ADVICE

If you have a food allergy or food intolerance please speak to a member of our staff before you order your food and drinks.

MAIN COURSES

Grilled Rump of Spiced Lamb (6, 7, 9) <i>apricot and date cous cous, mint and pomegranate yoghurt</i>	€24.00
Peppered 8oz Sirloin of Irish Beef (6, 7, 9, 11) <i>garlic baked portobello mushroom, beer battered onion rings, Cashel blue hollandaise and fries</i>	€24.00
Special Main Course of the Day	€22.00
Tapenade Crusted Fillet of Hake (3, 7, 9) <i>green asparagus, pea and bacon ragout</i>	€22.00
Baked Fillet of Cod (1, 2, 3, 7) <i>coconut and sweetcorn velouté, grilled spring onion</i>	€23.00
Risotto of Pea and Mushroom (7) <i>parmesan tuile, soft herbs and white truffle oil</i>	€16.00
Dover Sole Meunière (1, 2, 3, 6, 7, 9) <i>shrimp and caper butter and grilled lemon</i>	€29.00
Pepper 8oz Fillet of Irish Beef (5, 6, 7, 9, 11, 12) <i>celeriac purée and red onion marmalade, Ashes black pudding</i>	€28.00



Please refer to allergen index below, 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	