

Dessert

Strawberries and Meringue with Balsamic Vinegar Chocolate	€6.00
Warm Pear & Almond Tart with Fresh Cream	€6.00
Warm Guinness Brownie with Liquor Ice Cream (contains nuts)	€6.00
Glenown Farm Double Chocolate Ice Cream with chocolate sauce, cookie dust and chocolate drops	€6.00

Wine Special

White

Laurenz v Gruner Veltliner, Austria Clean, crisp and fresh, all backed up with great structure and flavor	€27.00
La Vignerons de Florensac, Picpoul de Pinet, France Pale yellow with green hues. Fresh with crisp apple, grapefruit and lemon notes	€29.00
Hunter's Sauvignon Blanc From the Marlborough region, a crisp dry white packed with gooseberry fruit aromas and passion fruit flavors	€30.00
Domaine des Malandes Petit Chablis, Burgundy, France A classic Burgundy white – chardonnay in its element with lots of green apple and lemon flavors	€33.00
Domaine Brochard Sancerre Terroir De Silex, Loire Valley, France This is a beautifully made wine with intense citrus and gooseberry flavors from the home of the Sauvignon Blanc grape	€36.00

Red

Melini Chianti Pian del Mass, Italy Bursting with bright cherry and blueberry flavors with a long and juicy finish	€28.00
Pavillon St Pierre Cotes du Rhone rouge, France Classic blend of Grenache, Syrah and Mourvedre. Loaded with spice and bold blackcurrant flavors	€30.00
Chateau Mondain Bordeaux, France Classic Bordeaux blend including Cabernet Sauvignon and Merlot. Ripe and round with smooth black fruits and a touch of spice	€32.00
Joseph Drouhin Beaujolais Villages, France Ripe and juicy with great raspberry and cherry flavors	€32.00
Joseph Drouhin Pinot Noir, Burgundy, France Silky soft, bright and fresh with cherry flavors	€35.00



Starter

Whiskey, Tarragon & Cane Sugar Cured Gravlax €10.95
With beetroot glaze, pickled red onion and wasabi sour cream (5.10.13.14)

Soup of the Day €7.95
Served with rustic bread (1.7.13)

Blue Poppy Seed Coated Brie €10.95
Tipperary brie cheese coated with blue poppy seeds served with cranberry marmalade, sweet peppers and pumpkin seeds (2.4.7.13) (wheat flour)

Asparagus, Buffalo Mozzarella & Parma Ham €10.95
Brown butter grilled asparagus with fresh buffalo mozzarella, Parma ham and pine nut & mint dressing (1.2.3.10.13) (pine nut)

Main Course

Fish & Chips €16.95
Fillet of hake coated in a light crispy batter served with citrus tartar sauce and chips (2.5.7.10.13)

Goat's Cheese & Broccoli Pizza €16.95
Crispy base, rich tomato sauce, goat's cheese, caramelized onion & broccoli (2.7.13) (durum, semolina)

Smoked Salmon Pizza €18.95
Garlic crispy base with cream cheese, smoked salmon, capers, sweet onion and rocket (2.5.7.13) (durum, semolina)

Roasted Cauliflower, Spicy Chickpea & Tahini Dressing €16.95
Seasonal leaves, roasted almonds & macadamia, cherry tomatoes, bell peppers, spicy chickpeas, roasted cauliflower, feta & beetroot with Tahini dressing (1.2.7.9.12.13) (almond, macadamia) (semolina) **(Add Chicken or Tiger Prawns for €3.95) (prawn: 3)**

Bacon, Black Pudding & Porter Cheddar Pizza €16.95
Crispy bacon, black pudding, porter cheddar sprinkled with Ballymaloe tomato relish (2.7.9.13.14) (semolina, durum)

10oz Sirloin Steak € 29.95
Cooked to your liking, served with potato fries, tomato rocket salad with garlic thyme or peppercorn sauce (7.10.13)

Oven Baked Cod & Chorizo €23.95
Fillet of cod baked in a chickpea chorizo & tomato casserole finished with green pesto (5.7.10.13) (cashew nut)

Orange & Turmeric Lamb Chops €23.95
Lamb chops marinated in orange & turmeric, on sundried tomato crushed potato, steamed broccolini, coated in fresh macadamia pesto (7.10.13) (cashew nut, macadamia)

Goats Cheese & Green Garden Risotto €20.95
Garnished with goat's cheese and roasted almonds (1.7.10.13)
(Add Chicken or Tiger Prawns for €3.95)

Grilled Satay Chicken €20.95
Grilled strips of chicken on egg noodles, scallions, rocket, coriander sweet onions, peppers coated in a Satay curry & coconut sauce with roasted cashew nuts (2.4.11.13) (peanut. cashew nut) (wheat flour)

Side €3.95
Mixed Vegetables | Buttered baby Potatoes | Cos Leaf Salad & House Dressing | Fries

Food Allergens -1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Mollusks 9. Mustard 10. Nut 11. Peanuts 12.Sesame 13. Soya 14. Sulphur Dioxide & Sulphites