



To Start

Soup of the Day (GF)(V)

Served with rustic bread.

Smoked Trout Salad

Smoked trout, sun dried tomato, rocket salad with rocket pesto served on warm flatbread.

Duck Pomegranate & Mint Salad (GF)

With seasonal leaves, aromatic duck strips, cucumber ribbons coriander & honey dressing.

Main

Roasted Irish Rib of Beef (GF)

Slow Roasted Irish Rib of Beef on a Garlic Flat Mushroom & Crispy Onion, Hennessey & Thyme Peppercorn.

Garlic and Thyme Chicken

Butterflied fillet of chicken, pan-fried and coated with a mushroom cream sauce, served with roasted hazelnut mash and asparagus.

Baked Fillet of Hake (GF)

Maple Pecan Baked Fillet of Hake on a Chilled Garlic, Chilli Noodle with Rocket, Bell Pepper Salad & Ginger, Plum Yoghurt Dressing.

Spinach & Ricotta Tortellini (V)

Asparagus tips, mushroom cream with lemon zest & fresh parmesan.

Something Sweet

Trio of Desserts

Lemon Meringue Pie, Strawberry Cheesecake & Guinness Mousse

Freshly Brewed Tea & Coffee