

EARLY EVENING MENU

Served 5pm to 7pm Mon to Fri - €21-Bottle of house wine €12

STARTERS

HOUSE SALAD

Mixed baby leaves with bacon bits, cherry tomatoes, roasted beetroot, and Parmesan shavings in virgin oil dressing

SMOKED TROUT SALAD

Salad of smoked trout with pickled cucumber, lime and chive dressing

HOME MADE VEGETABLE SOUP

Fresh homemade vegetable soup with croutons and parsley cream

GARLIC MUSHROOMS

Golden fried mushrooms with garlic and chive mayonnaise

BRIE AND CRANBERRY PARCEL

Filo parcel filled with Brie and cranberry served on a mixed salad with orange dressing

CAESAR SALAD

Crisp cos leaves with croutons and Parmesan served in a creamy Caesar dressing

MAIN COURSE

BRAISED SHANK OF LAMB

Slow cooked Shank of Lamb with Shallots and Rosemary Jus

GRILLED FILLET OF PLAICE

Grilled Fillet of Plaice served with Caramelised Lime and Julienne and vegetables

PENNE PASTA

Penne with Grilled Medeterrian Vegetables and Tomato and Basil Sauce

DUCK SAUSAGE WITH PUY LENTILS

Grilled duck sausage with puy lentils and an orange scented jus

GRILLED CHICKEN SUPREME

Grilled Irish chicken with Savoy cabbage, black pudding mash and port jus.

MOUSAKKA

Lamb mince with aubergine and potato topped with a creamy cheese sauce

ROAST GUINEA FOWL

Breast of guinea fowl with wild mushrooms and a cognac cream.

PRIME IRISH SIRLOIN STEAK

(supplement €7)

Grilled sirloin cooked to your liking and served with red onion compote and pepper cream

Main courses are served with a selection of market vegetables and potatoes
or

A mixed leaf salad with virgin olive oil and balsamic dressing

DESSERTS

KEY LIME PIE

Tangy lime tart with candied zest and Chantilly cream

PANCAKES

Pancakes with ice cream and toffee sauce Warm pancakes served with vanilla ice cream and toffee sauce.

PANNA COTTA

Vanilla panna cotta with raspberry compote.

WARM APPLE CRUMBLE

Home made apple crumble with vanilla ice cream

TEA OR COFFEE

