

DESSERTS

Warm Chocolate Cake With Chocolate Fudge sauce, Vanilla Ice	€5.50
Freshly Baked Apple Tart With Butterscotch sauce, Vanilla Ice Cream	€5.50
Rich White Chocolate and Raspberry Mousse With Fresh Cream and Passion Fruit	€7.50
Honeycomb & Chocolate Ice Cream Pie With Toffee Sauce	€6.50
Warm Sticky Toffee Pudding Served with Vanilla Ice Cream	€6.75
Sweet Crepes Served with warm Fruit of The Forest Compot & Vanilla Ice Cream	€5.75
Selection of Ice Creams and Sorbets Served in a Wafer Basket with Chocolate Sauce	€5.50
Pavlova Served with Seasonal Fruits, Fresh Cream & Raspberry Coulis	€6.25
Sugar Glazed Lemon Tart With Mixed berry Sorbet	€7.25
Selection of Irish Cheeses Accompanied with Biscuits, Grapes Apples and Relish	€8.50

BEVERAGES

Filter Black Coffee	€2.65
Filter White Coffee	€2.80
Cappuccino	€3.00
Latte	€3.00
Americano	€3.00
Hot Chocolate	€3.00
Tea	€2.20
Speciality Tea	€2.40
Fresh Orange Juice	€3.00
Mocha	€3.00

If you have any special dietary requirements, please inform a member of staff.

STARTERS

Freshly prepared Soup of the Day	€5.50
Classic French Onion Soup	€6.50
Chicken Liver Pate Tomato, Cranberry & Orange Chutney & Melba Toast	€8.50
Spiced Sticky Chicken Wings Tabasco Mayonnaise & Celery Sticks	€8.00
Seared Lambs Kidneys Balsamic Puy Lentils & Crispy Bacon	€8.95
Grilled Goats Cheese on Seasonal Leaves, Black Olives, Roast Red Peppers, Croutons & Cider Vinagrette Dressing	€8.50
McConnell's Smoked Salmon New Potato & Dill Salad with Citrus Crème Fraiche	€8.95
Trio of Prawns Mini Dublin Bay Prawn Cocktail, Prawns in Katafi Pastry, Chilled Chilli & Coriander tiger Prawns & Pickled Cucumber	€10.95
Seafood Crepe Salmon, Cod & Shrimp in White Wine Veloute, served with a Herb Crepe	€9.50
• Main Course - served with Hand cut Fries	€19.50
Baked Filo Parcel of Mushrooms, Brie Cheese & Spinach with Hazelnut Dressing	€8.95
Steamed Mussels served with White Wine and Garlic Sauce	€7.95
• Main Course - served with Hand cut Fries	€16.95
Garlic Breads	€3.95
Garden Salad Leaves	€4.95

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ENTRÉE

Vegetable Bake €12.95

Seasonal Vegetables in Tomato with Sweet Potato & Cheddar Crumbs

Penne Pasta €12.95

Tossed with mixed Forest Mushrooms, Spinach & Garlic

Penne Pasta €13.50

With Chorizo Sausage, Roast Peppers and Tomato Sauce

Spaghetti with Salmon & Tiger Prawns €15.50

In a light Chilli & Coriander Butter

Light & Crispy Beer Battered Fish of the day €15.95

Crushed Peas, Home-Cut Fries & Tartare Sauce

Pan Fried Fillet of Plaice, €19.50

Purple Potato & Fennel Salad & Citrus Vinaigrette

• Add Dublin Bay Prawns in Ketafi Pastry €24.00

Grilled Fillet of John Dory €23.00

Sweet Potato Champ, Chorizo & Lime Butter

Grilled Fillet of Organic Salmon En Croute €22.50

Asparagus & Lemon Hollandaise

Pan-fried Fillets of Sea Bass €23.00

Served on a White Bean, Tomato and Basil Ragù

Supreme Chicken on Lyonnaise Potatoes €19.50

Crispy Onion Ring & Peppercorn Sauce

Chicken Parmigiana €21.50

Escalope of Chicken Baked with Tomato Compote & Parmesan & Mozzarella Cheese

½ Roast Aylesbury Duck €22.50

Served on buttered Spring Cabbage, Blackberry and Apple puree

Pan Fried 10oz Irish Striploin Steak, Duchess Potato €24.50

Choice of Peppercorn Sauce, Béarnaise Sauce or Garlic Butter

Pan Fried 8oz Fillet of Irish Beef €28.00

Butter Mash Potato & Bourguignon Sauce

Burger – Prime 8 oz Burger €13.95

on a double seeded bap served with Cos Lettuce, Red Onion, Tomato Relish and Fries

+ Onion Rings and Blue Cheese €15.95

+ Crispy Bacon and Cheddar Cheese €15.95

Slow Cooked Belly of Pork €18.50

Crackling & Black Pudding Potato Cake with Apple Sauce

Seared Lamb's Liver €16.50

Served with Corned Beef Hash, Grain Mustard Jus

SIDES

Buttery Mash Potatoes €3.50

Beer Battered Onion Rings €3.75

Home-cut French Fries €3.50

Sauté Onions & Mushrooms €3.50

Selection of Market Vegetables €3.50

Cauliflower & Cheese Sauce €4.00

Side Salad €3.50

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