

SET MENU

TWO COURSE €24 / THREE COURSES €29
SUNDAY-THURSDAY ALL EVENING / FRIDAY & SATURDAY 5:30PM-7PM

STARTER

Chef's Homemade Soup of the Day

Served with homemade Guinness bread (1,7,9)

Ham Hock Terrine

Pressed pistachio & ham knuckle, mustard, pickle, endive, celeriac & apple (4,7,8,9)

Goat Cheese Mousse

St Tola, sourdough, beetroot puree, poached pear, brioche, candied walnuts (1,1.1,6,7,12)

Superfood Salad

Couscous, quinoa, blueberry, avocado, beetroot, chickpea, feta cheese (10)

House Cured Irish Salmon

Organic, Clare Island, whiskey & treacle cured, avocado, caper & red onion, dill aioli (3,4)

Warm Clonakilty Black Pudding Salad

Crispy pancetta, dried apple, dressed leaves, poached egg (1,3)

MAIN COURSE

Pan Fried Hake

Fine green beans, grilled new potatoes, hake bone sauce, cockles (2,4,7)

Chicken Supreme

Grilled chicken breast served with carrot puree, savoy cabbage cigars, black pudding croquette, jus (7,9,10)

Veal Parmigiana

Lemon & garlic breaded veal escalope, tomato sauce, buffalo mozzarella, basil (1,1.4,3,7)

Chargrilled 10oz Centre Cut Steak - €8 Supplement

Celeriac puree, portobello mushroom, grilled tomato

Sauces: Béarnaise (7), Red wine jus (7), Bourbon pepper (7,9,12), Café de Paris butter (7)

Moroccan Style Tagine

Roast squash, celeriac, chickpeas, coconut milk, pearl couscous, homemade flat bread, pomegranate yoghurt (1,1.1,7)

DESSERT

Gluten free Chocolate Fudge Cake

Served with a brandy chocolate sauce and vanilla ice-cream (3,6,7)

Apple & Black Berry Crumble

Served with Creme anglaise & vanilla ice-cream (1,3,7)

Selection of Paganini Ice Cream

Choose from: Strawberry, vanilla, chocolate, raspberry ripple, caramel crunch (7,3)

ALL our Beef is 100% Irish

1.Wheat (1.1 Rye 1.2 Spelt 1.3 Durum 1.4 Barley 1.5 Whey) 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soya Beans 7.Milk 8. Nuts (8.1 Almonds 8.2 Hazelnuts 8.3 Pistachio 8.4 Walnuts 8.5 Cashews 8.6 Pine) 9. Celery 10.Mustard 11.Sesame 12.Sulphur 13.Lupin 14.Molluscs