

SET MENU

TWO COURSES 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)

Slow Roasted Beef Brisket

Served with Asian salad & roast cashew nuts (8)

Breaded Wicklow Brie Cheese

Shallow fried in sunflower oil, served with apple coulis (1,3,7,8)

Artichoke & Avocado Salad

Tossed in trio of lettuce leaves with a homemade mustard dressing (10)

Smoked Irish Salmon Salad

With rocket leaves tossed in a dill & basil marinade served with Guinness bread (4)

Warm Clonakilty Black Pudding Salad

With crisp pancetta, apple topped with a poached egg (1,3)

MAIN COURSE

Pan Fried Hake

Served with root vegetables & a dill chowder & crab risotto (2,4,7)

Irish Farmed Chicken Breast

Chicken breast marinated in a rich & creamy tomato sauce with warm fragrant spices, pan fried & served on warm spinach leaves with croquette potato (7,9)

Half Roast Crispy Duck

Served with apple & grape potato stuffing & French orange sauce (1)

Chargrilled 10oz Centre Cut Steak - €8 Supplement

*Served with onion ring (1), & your choice of skinny fries or chunky chips
Sauces: Garlic butter (7), Peppercorn (7,9,12), Mushroom (1,7,12)*

Butternut, Emmental & Quinoa Roulade

Served with a mediterranean vegetable stew (1,9)

DESSERT

Chocolate Fudge Cake

Served with brandy chocolate sauce & vanilla ice cream (3,6,7)

Warm Rhubarb & Black Berry Crumble

Crème anglaise & paganini ice cream (1,3,7)

Selection of Paganini Ice Cream

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

All our Beef is 100% Irish