

# SET MENU

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TWO COURSES 24 / THREE COURSES 29

SUNDAY - THURSDAY ALL EVENING | FRIDAY & SATURDAY 5:30PM - 7PM

## STARTER

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### 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

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### 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)*

### Roast Rack of Spring Wicklow Lamb

*Glazed with Dijon mustard & herbed crust, served with red wine jus & fondant potato (1,7,8,9,10)*

### 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

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### 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