

STARTER

Tossed Cajun Chicken Salad

Crispy Bacon, Garlic Croutons, Salad Greens, House Dressing (1, 3, 8, 7, 11, 10)

Fried Smoked & Fresh Fish Cake

Pineapple & Red Pepper Salpicon, Tomato & Onion Salsa (1, 2, 4, 3, 8, 7, 11, 6, 10)

Pressed Ham Hock & Apricot Terrine

Pickled Vegetable, Red Onion Marmalade, Toasted Brioche (1, 3, 8, 7, 11, 10)

Homemade Soup of the Day

Garlic Croutons (1, 3, 8, 7, 11, 10)

Goats Cheese & Honey Roll, Coated in Coriander Crumb

Pickled Beetroot, Roasted Pear, Hazelnut Oil (1, 3, 8, 7, 11, 10)

Spinach & Garlic Marinated Grilled Tiger Prawns**

Watermelon, Mango & Chilli Sauce (1, 2, 3, 8, 7, 11, 10)

MAIN COURSES

Pan Fried Dry Age Irish Beef Fillet Steak

Confit Baby Potato, Sauteed Wild Mushroom, Pan Jus (7, 10)

Slow Cooked Roast of the Day

Traditional Accompaniments (7, 10)

Pan Fried Fillet of Cod

Potato Cake, Samphire, Pepper Salsa (7, 10, 4, 2, 6, 11)

Pan Fried Sous-Vide Fillet of Irish Chicken with Garlic & Rosemary

Champ Mash, Sauteed Bacon & Spinach, Herb Jus (7, 1, 10)

World Cuisine, Home Flavours

Here we feature one of the traditional dishes from various parts of the world, showcasing different type of cooking with careful and unusual combination of ingredients and utilising best of Irish Produce

Moroccan Lamb Tajine hinted with Paprika & Cinnamon

Mediterranean Cous Cous, Honey Yoghurt (8, 1, 10)

All main courses are served with a selection of fresh vegetables.

SIDES

French Fries

Creamed Potatoes

Tossed Seasonal Salad Greens

Melange of Vegetables

Tenderstem Broccoli with Toasted Almonds

Truffle & Parmesan Fries**

DESSERT

Warm Sticky Toffee Pudding

Vanilla Ice Cream (1, 8, 3, 7)

Lemon Meringue Tart

Fresh Berries (1, 8, 3, 7)

Homemade Baileys Cheese Cake

Chocolate Sauce (1, 8, 3, 7)

Callebaut Dark Chocolate Brownie

Vanilla Ice Cream (1, 8, 3, 7)

Allergen Information

1.Wheat 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts
6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard
11. Sesame Seeds 12. Sulphur Dioxide 13. Lupin 14. Molluscs

Served Daily 5:30pm - 9:00pm

To make a reservation please call 087 4280486 or book through Open Table

** supplement applicable to inclusive packages

Food Allergies & Intolerances: Guests are advised that all our dishes may come into contact with all 14 allergens, directly or indirectly. Please let us know if any food may cause allergic reaction prior to ordering