

DINNER MENU

4 Course Set Menu €35 per person

Shredded Duck Salad, Honey Soy and Ginger Dressing (2,5,7,13,14) €8.95

Steamed Mussels in a White Wine Chive and Garlic Cream Sauce (1,3,5,7,8) €8.95

Savoury Goats Cheese Bruschetta (2,7,14) €8.95

With Tapenade, Sundried Tomatoes and Rocket Leaf, Pesto Dressing

Soup of the Day (see server for allergens) €6.50

Served with a Freshly Baked Crunchy Roll

Grilled Medallions of Beef €28

Served with Wine Tomatoes, Jameson Peppercorn Sauce

€8 supplement applies to a 4 Course Option

Grilled 8oz Sirloin Steak (1,7,9,14) €23.50

*Fondant Potatoes, Brandy and Peppercorn Sauce **€5 supplement will apply***

Steamed Fillet of Salmon (5,7,14) €19.50

With Mushrooms and Spinach, Lime and Coriander Cream Sauce

Honey Glazed Silverhill Half Duckling (1,2,5,12,14) €20.50

Stir Fried Greens, Redcurrant and Cointreau Jus

Pan Fried Supreme of Chicken (1,7,14) €17.50

Buttermilk Champ, Roast Bacon, Garlic and Thyme Sauce

Stuffed Aubergine (7,10,14) €16.50

With Pickled Ratatouille, Mozzarella Glaze served with Rocket Leaf Salad & Basil Oil

Salted Caramel Tart (2,4,7,11) €6.95

With Roast Peanuts, Chocolate Ganache and Honeycomb Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce (2,4,7,10) €6.95

Cheesecake of the Day (see server for allergens) €6.95

Fresh Fruit Pavlova, Berry Coulis (4,7) €6.95

Freshly Brewed Tea or Coffee €2.90

ALLERGENS

**1 = Celery, 2=Cereals Containing Gluten, 3 = Crustaceans, 4= Eggs, 5 = Fish, 6 = Lapin,
7 = Milk, 8 = Mollusca, 9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame Seeds, 13 = Soya, 14 = Sulphur
Dioxide**