

Sample A La Carte Menu

Appetisers

Annascaul Pudding Parcel | €9.50

red onion marmalade, bramley apple veloute

Warm Grilled Fillets of Lemon Sole | €10.50

Spiced cous cous, roasted red pepper & sweetcorn salsa

Chive Coated Roulade of Goats Cheese | €11.50

pistachio puree, pickled beetroot, red cabbage coulis & candied walnuts (G)

Twelve Hour Braised Pork Belly | €9.50

apple crisps, sweet cider jus (G)

Salad of Crisp Beets & Sun Ripened Tomatoes | €9.50

poached pear, caramelised walnuts & strawberry vinaigrette (G)

Ballygarry Prawn Cocktail | €10.50

Poached Dingle Bay prawns, marie rose dressing, baby gem leaves (G)

Restaurant Soup of the Evening | €6.50

served with home baked brown bread (G)

Seafood Chowder | €7.50

served with home baked brown bread

Main Courses

Char Grilled Prime Irish Steak

sautéed wild mushrooms, caramelised sweet onions

choice of brandy & pepper sauce, garlic butter or cashel blue cheese sauce (G)

Striploin 9oz €27.50 | Fillet 8oz €29.50

Oven Roasted Rump of Slaney Valley Lamb | €24.50

pulled lamb & courgette gratin, lamb jus (G)

Crispy Roast Half Silverhill Duckling | €25.50

Celeriac & white truffle velvet, Kumquat reduction (G)

Roulade of Corn Fed Chicken | €21.50

chanterelle & forest mushrooms, baby spinach, rosemary & port wine jus (G)

Baked Fillet of Salmon | €25.50

sautéed peas & mangetout, sundried tomatoes & parma ham veloute

Baked Fillet of Bere Island Hake | €24.50

saffron potato broth, samphire snow peas & fine beans (G)

Risotto of Wild Mushrooms | €19.50

tarragon & parsnip crisps, peppery rocket salad (G)