

A La Carte Menu

Starters

Fried Goats Cheese in Curry Crumb with Rocket, and Red Pepper Coulis	€7.95
Chicken Caesar Salad with Cos, Garlic Croutons, Shaved Parmesan and Anchovy Dressing	€8.25
Homemade Soup of the Evening with a Selection of Homemade Fresh Bread	€4.95
Thinly Sliced Smoked Salmon with Capers, Lemon and Shallot and Spring Onion Bellini	€8.50
Baked Stuffed Mushroom with Black Pudding Duxelle, Gruyere Gratin and Tomato Relish	€7.50
Pearls of Seasonal Melon marinated in Strawberry Liquor, Mint and Basil, Lemon Sorbet	€6.95
Smoked Duck, Poached Pear and Walnut Salad with Baby Spinach and Orange	€8.50
Warm salad of Pork Belly, Glazed Apples and Wholegrain Mustard Dressing	€7.50

Main Course

Caramelised Duck Breast with citrus braised Red cabbage, Roasted Pumpkin, Confit Leg Ravioli and a Cider Jus	€21.95
Grilled Fillet of Sea Trout with Creamed Leek Fondue, Smoked Bacon and Steamed Asparagus	€18.95
Pan Roasted Fillet of Beef with Braised Savoy Cabbage, Truffle mash and a Red Wine Jus	€27.95
Roast Breast of Guinea Fowl with Celeriac Puree, Roast Garlic, Wild Mushrooms, Tomato and a Tarragon Jus	€21.50
Toasted Brioche with Roast Squash Ragout, Wild Mushrooms, Asparagus, Spinach And Shaved Parmesan	€15.95
Grilled Sirloin Steak with Champ Potatoes, Roasted Root Vegetables and a Green Peppercorn Cream	€23.95
Grilled Fillet of Sea Bass with Roasted Squash, Confit Fennel, Roasted Tomatoes and a Basil Dressing	€23.95
Seasonal Game Special (Please ask server for Details)	

Desserts

Baileys Bread and Butter Pudding with a Vanilla Anglaise	€ 5.95
Sticky Chocolate Cake with Pistachio Ice Cream and Roasted Pistachios	€ 5.95
Toblerone and mascarpone Cheesecake with caramel Sauce	€ 5.95
Pear and Almond tart with Vanilla Ice Cream	€ 5.95
Warm Plum Pudding with Brandy Custard and Rum and Raisin Ice Cream	€7.95