

SAMPLE MENU

STARTERS

Soup of the Day served with Homemade Soda Bread (C/V)

Wild Atlantic Way Seafood Chowder served with Homemade Guinness Bread (C)

Chicken and Mushroom Vol au Vent in a Puff Pastry Case

Thai Style Fish Cake, Poached Hens Egg, Cress, Aioli

Roasted Squash Salad, Chickpea, Buckwheat, Pumpkin Seeds with Crumbled Feta, Harissa Yoghurt and Kale Pesto (V)

MAIN COURSE

Roast Top rib of Irish Beef with Duck fat roast Potatoes and a Thyme Jus (c)

Oven Baked Fillet of Salmon, Baby Potatoes, Asparagus and Peas, Hollandaise (C)

Beer Battered Fish and Chips with Mushy Peas and Tartare Sauce

Tandoori Marinated Chicken Supreme served with Bombay Potatoes and Onion Bhaji (C)

Vegetable Nasi Goreng, Roasted Cashew, Fried Egg (V/C)

€30

10oz Sirloin Steak served with fondant Potato, Roasted Mushroom and Tomato, Pepper Sauce

€35

Dessert

Banana Sticky Toffee Pudding with Caramel Sauce & Honeycomb Ice Cream (V)

Triple Chocolate Brownie with Chocolate Fudge and Popcorn Ice Cream (V)

Warm Apple Pie with Crème Anglaise and Vanilla Ice cream (V)

Banoffee Pie, Layered with Biscuit, Banana & Cream (V)

Selection of Ice Cream (C/V)

C – Celiac Friendly

V- Vegetarian

Freshly Brewed Java Republic Tea or Coffee
If you have any allergen requirements, please inform your server