

# STARTERS

Soup of the Day

(1, 7)

€6.50

Starter of the Day

Please ask your waiter

Baked Portabello Mushrooms

With Garlic Butter, Smoked Cheddar Cheese & Herb Stuffing  
served with an Aioli and Chilli Sauce

(1, 3, 7)

€8.90

Confit of Duck Spring Roll

Served on a Crispy Asian Salad with  
Pickled Ginger Dressing and a Sweet & Sour Sauce

(1, 3, 5, 6, 7, 8, 9, 10, 11, 12, 14)

€10.90

Goat Cheese & Caramalised Red Onion Parcel

With a Clove Syrup Reduction and Garden Leaf Salad

(1, 5, 7, 8, 10, 11, 12, 13)

€9.90

Potted Homemade Chicken Liver Pâté with a Cumberland Jelly

served with Toasted Herb Bread

(1, 3, 6, 7, 12)

€9.90

Steamed Mussels in a Chilli and Coconut Broth

(2, 4, 6, 7, 9, 10, 12, 14)

€10.90

Connemara Smoked Salmon, Cream Cheese & Crab Meat Roulade

Served with a Crisp Caper Salad and Dill Coulis

(2, 4, 7, 14)

€11.90

Oak Smoked Connemara Salmon

served with a Crisp Caper Salad

(4, 8, 12)

€11.90

Whipped Irish Goats Cheese served with Pear, Beetroot, Honeycomb  
and a Spiced Nut Crumble

(1, 5, 7, 8, 10, 11, 12, 13)

€9.90

Allergens: 1.Gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans

7.Dairy 8.Nuts 9.Celery 10.Mustard 11.Sesame Seeds

12.Sulphur Dioxide and Sulphites 13.Lupin 14.Molluscs

# MAIN COURSE

Pan Seared Hereford Sirloin Steak  
with Creamed Potatoes, Grilled Mushrooms,  
Red Onion Purée & Peppercorn Cream Sauce  
(6, 7, 12)  
€28.90

\* Herb Crusted Roast Rack of Connemara Lamb  
Served with Mash, Thyme and Parsnip Purée and a Garlic Jus  
(1, 6, 7, 12)  
€31.90

Spicy Samosa  
Served with a Crispy Brie Wedge, Salad,  
Mango Chutney and a Curry Emulsion  
(1, 3, 6, 7, 8, 11, 12)  
€21.90

\* Fillet of Beef  
with Creamed Potatoes, Grilled Mushrooms,  
Red Onion Purée & Red Wine Jus  
(6, 7, 12)  
€30.90

Pan Fried Sea Bass  
With a Fennel & Capers Butter Sauce,  
set on Wilted Greens  
(4, 6, 7, 12)  
€26.90

Gubbeen & Chorizo Stuffed Supreme of Chicken,  
Set on a bed of Mash, with a Wholegrain Mustard Cream Sauce  
(6, 7, 10, 12)  
€22.90

All Beef Served in Our Restaurant is of Irish Origin

# TONIGHT'S SPECIALS

## Slow Cooked Lamb Shank

Set on a bed of Mash, with Honey & Thyme Roasted Carrots & Parsnips,

Served with a Red wine Jus

(6, 7, 12)

€27.90

## Slow Roasted Pork Belly

Served with Creamy Mash, Caramelised Red Cabbage and a Cider Jus

(1, 7, 9, 12)

€25.90

## \*Fillet of Monkfish

Glazed with a Roast Yellow Pepper & Curry Sauce

and Set on a bed of Wilted Greens

(4, 6, 7, 8, 12)

€29.90

Pan Fried Fillet of Hake with a White Wine Cream Sauce,  
a Pea & Mint Coulis, and set on Wilted Greens

(4, 6, 7, 12)

€26.90

## \*Pan Seared Irish Duck Breast Cooked Pink

With a Spiced Plum Sauce, Braised Red Cabbage, and Sweet Potato Purée

(1, 3, 6, 7, 8 11, 12)

€29.90

## \*\*Whole Black Sole

With a Fennel & Caper Butter Sauce,

set on Kale, Spinach & Samphire

(4, 6, 7, 12)

€36.90

All Served with Vegetables and Potatoes

(6, 7)

Please Inform us of any dietary restrictions and we will be happy to oblige.

Allergen information available upon request.

Residents on an inclusive package please ask your waiter for details.