

Welcome to



## A La Carte Evening Menu

### Starters

Soup of the Evening (4,9)	€7.50
Hot `n Spicy Chicken Wings, Celery Shavings, Blue Cheese Aioli (1,3,7,9)	€9.50
Confit Duck Spring Roll, Asian Slaw, Orange and Chilli Jam (1,3,6,9,11)	€9.50
Baby Gem Caesar Salad, Crispy Streaky Bacon, Parmesan Cheese Homemade Caesar Dressing, Sourdough Crouton (1,3,4,7,10)	€8.50
Bantry Bay Mussels, White Wine Cream Sauce, Bread Crostini, E.V Olive Oil (1,7,14)	€9.50
Roast Harissa Cauliflower, Red Pepper Hummus, Toasted Pinenuts (6,8,11) Vegan	€8.50
Soft Goat `s Cheese Tartlet, Red Onion Marmalade, Saffron Pickled Pear Salad, Pesto Dressing, Young Herbs (1,3,5,7,8,9)	€9.50

#### Allergens:

1=Cereals 2=crustaceans 3=eggs 4=fish 5=peanuts 6=soybeans 7=milk 8=nuts 9=celery 10=mustard  
11=sesame seeds 12=sulphur dioxide 13=lupins 14=molluscs

## Main Courses

Pan Roast Fillet of Sea Bass, Herb Cous Cous, Lemon Samphire, White Wine and Spinach Crème Sauce (4,7)	€25.50
Pan Roast Chicken Supreme, Potato Terrine, Sauteed Wild Mushrooms, Caramelised Onion Puree, Jus (7)	€24.50
Slow Braised Beef Cheek, Roast Celeriac Puree, Braised Red Cabbage, Tenderstem Broccoli, Jus (7,9)	€25.50
Westmeath 10oz Sirloin Steak, Mushroom Duxelle, Breaded Onion Ring, Hand Cut Chips, Sauce Dianne (1,7,9)	€29.50
Fish ` N Chips, Fillet of Cod, Pea Puree, Tartar Sauce, Hand Cut Chips (1,3,4,7)	€24.50
Sous Vide Rump Of Lamb, Parsnip Puree, Buttered Baby Carrots, Jus (7)	€25.50
Sweet Potato Gnocchi, Butternut Squash Puree, Red Pepper Salsa, Toasted Pumpkin Seeds, E.V Olive Oil (8) Vegan	€22.50

*All main courses served with fresh seasonal vegetables and potatoes*

## Desserts

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Bramley Apple Crumble, Vanilla Bean Crème Anglaise, Vanilla Ice Cream, Passion Fruit Coulis (1,3,7,8)	€6.50
Espresso Crème Brulee, Pistachio Biscotti, Rum & Raisin Ice Cream (1,3,7,8)	€6.50
Selection of Ice Creams and Sorbets with Berry Coulis (1,3,7,8)	€6.50
Mixed Berry Pavlova, Strawberry Coulis, Crème Pâtissière, Raspberry Paper, Chantilly Cream (3,7)	€6.50
Nutella Chocolate Profiteroles, Chantilly Cream, Nut Praline (1,3,7,8)	€6.50

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