

A la carte



STARTERS

-SOUP OF THE DAY €4.50 (2,14)

served with homemade soda bread

-DEEP FRIED BRIE €8

Lightly fried creamy brie in panko crumbs, served with a mango chutney (2,14)

-DUCK SALAD €11

Pan fried barbary duck (2)

-LARGE GAMBAS IN GARLIC BUTTER €13 (2,3,14)

fresh large gambas sauteed in a lemon and garlic butter with toasted focaccia bread

-SMOKED TROUT POT

homemade cream cheese based smoked trout pate served with toasted Ciabatta bread (2,5)

MAINS COURSES

-FISH OF THE DAY please ask your server (2,3,13)

-8oz OZ RIBEYE STEAK €24 (2,14)

served with French fried onions and Portobello mushrooms, skin on chips and a choice of pepper sauce or garlic butter

-TWICE COOKED LAMB SHANK €20 (14)

Served with creamy mash, mushrooms, pearl onions and bacon in a red wine jus (2,)

-CHICKEN FILLET STUFFED WITH GOAT CHEESE €16

Grilled chicken fillet with a sundried tomato and goat cheese stuffing , sweet potato mash and courgette julienne

-SPINACH AND RICOTTA RAVIOLI €14

With sauteed spinach In a truffle wild mushrooms cream sauce

DESSERTS €6.50 please ask your server

Specialty Teas & Coffees Available

**Allergens; 1.peanuts 2.dairy 3.shellfish 4.sulphites 5.nuts 6.eggs 7.soya 8.sesame
9.Celery 10.mustard 11.lupin 12.molluscs 13.fish 14.gluten**