



Dinner Menu



Starters

Homemade Soup of the Day (7, 9)

Golden Fried Mushrooms Served with Creamy Garlic Dressing (1,7, 11)

Chicken and Chorizo Sausage Served with Curry Mango Mayonnaise (1, 3, 7, 10)

Oak Smoked Salmon Salad with Capers and Marie Rose Sauce (4, 7, 10, 12)

Homemade Atlantic Seafood Chowder (1, 2, 4, 7, 9, 14)

Main Courses

Medallions of Beef Fillet Served on a Chive and Potato Cake

with Red Wine and Mushroom Jus

Pan Fried Hake with Spinach and Prawn & Spring Onion Cream (1, 3, 4, 7)

Pan Seared Barberrry Duck Breast with Orange Sauce

and Stem Broccoli (1, 7, 9, 10, 12)

Fillet of Pork with Mash, Pickled Red Cabbage

and Madera Jus (3, 7, 9, 12)

Mushroom and Spinach Risotto topped with Butternut Squash (1, 7, 9, 10)

All of the Beef products are of Irish origin

3 Course Menu €39

2 Course Menu €29

Allergen Information:

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|-------------|---------------------|-----------|--------------|-------------|
| 1. Wheat | 2. Crustaceans | 3. Eggs | 4. Fish | 5. Peanuts |
| 6. Soybeans | 7. Milk | 8. Nuts | 9. Celery | 10. Mustard |
| 11. Sesame | 12. Sulphur Dioxide | 13. Lupin | 14. Molluscs | |