

À LA CARTE MENU

STARTERS

Platter for Two	€19.50
Warm scallop with belly pork, Dublin Bay prawns, smoked salmon, smoked halibut, with rocket salad.	
Curried Parsnip Soup	€5.50
Topped with caramelised apple crisp.	
Wild Mushroom & Sour Cabbage Parcels	€7.50
Filled pastry parcels poached in saffron cream.	
Honey Glazed Goats Cheese	€8.50
St Tola goats cheese on crostini with sundried tomato salad.	
Timbale of Smoked Mackerel	€8.50
Flaked smoked mackerel bound with crème fraîche topped with lime jelly.	
Trio of Salmon	€9.00
Cold plate of smoked, cured, pickled salmon with horseradish cream and brown bread.	
Prawn Asparagus Risotto	€9.50
Dublin Bay prawns, baby asparagus finished with grated parmesan.	
Half a Dozen Oysters	€10.50
Topped with sherry vinegar and shallot dressing.	
Seared Scallops	€12.50
Served with slow braised belly pork.	
Ham Hock Terrine	€8.50
Terrine of ham hock and petit pois with spiced apple chutney and toasted brioche.	

MAIN COURSES

Lamb Rump	€21.00
Roasted rump topped with herb crust served with honey glazed parsnips, red wine reduction.	
Sirloin Steak	€23.50
10oz Prime Irish sirloin steak with stuffed portobello mushrooms, hand-cut chips, choice of garlic butter or 3 peppercorn sauce.	
Surf & Turf	€25.00
Grilled Irish beef fillet served on whipped horseradish potatoes garnished with tempura prawns and garlic butter.	
Fillet of Pork	€22.00
With a fennel and cumin crust and puree of sweet potato.	
Pot Braised Chicken	€18.00
Supreme of chicken braised in red wine tarragon jus with steamed baby vegetables.	
Conghiglie with Ribbon Vegetables	€17.50
Fresh pasta shells filled ricotta and spinach served with vegetable ribbons and tomato fondue, topped with a poached egg.	
Breast of Duck	€23.50
Panfried breast of duck on almond nut rosti, carrot puree, pear cider sauce.	
Pan-fried Fillets of Seabass	€23.00
Set on medley of chorizo vegetables with a caper beurre blanc.	
Chunky Cod & Saffron Mussels	€21.00
Grilled cod fillet with polenta crust served on crushed baby potatoes with saffron poached mussels.	
Roasted Monkfish	€25.00
Roasted monkfish on chive potatoes with black olive tomato vinaigrette.	

We source our ingredients locally where possible.
All our beef products are guaranteed Irish for full traceability.