TO START

Roast Butternut Squash Velouté €10.50
Spiced Ricotta Cheese, Sourdough
(1, 6, 7, 9, 11)

Seared Loin of Tuna €14.95
Avocado, Crisp Garlic, Chinese Cabbage
Miso & Soya Glaze
(1, 2, 11, 12, 13)

Galway Farm Goats Cheese €10.50
Honey & Pistachio Crisp, Tomato Jelly
Roasted Peppers, Asparagus
(1, 6, 7, 13)

Whole Roasted Quail €13.50
Creamed Puy Lentils, Smoked Bacon
Caramelised Red Onion, Port Reduction
(6, 9, 13)

Crab, Cod & Salmon Fish Cake €12.95
Pea Puree, Quail Egg, Squid Ink Aioli
(1, 2, 4, 5, 6, 13)

TO FOLLOW

FLAME GRILLED

6oz Hereford Beef Fillet €33.00
Beef Shin Wellington, Roasted Carrot
Girolles, Port Jus
(1, 5, 6, 9, 13)

10oz Hereford Rib Eye Steak €29.50
Roasted Jerusalem Artichoke, Kale
Port & Porcini Butter
(6, 9, 13)

Cote De Boeuf (for 2 people) €79.00
Pont Neuf Potatoes, Kale, Onion Rings
Hummus Salad
(1, 6, 9, 13)
SELECT A SAUCE...
Hennessy & Green Peppercorn Crème
Red Wine Jus, Porcini & Port Butter
Chimichurri
(2, 6, 9, 10, 13)

Corn-Fed Chicken Supreme €26.95
Braised Chicken Leg Terrine, Smoked Potato
Girolles, Crispy Herbs, Chicken & Truffle Cream
(5, 6, 9, 13)

Pan-fried Duck Breast €29.95
Sweet Potato Puree, Roasted Plum, Chargrilled
Tender Steam Broccoli, Toasted Almond
Sherry Jus
(6, 7, 9, 13)
TO FOLLOW

Seafood Sensation
(Ask Server, Market Price)
(2, 5, 6, 9, 13)

Pan Fried Fillet of Hake €26.95
Potato Prawn, Celeriac, Apple
Cider & Brown Butter Dressing
(2, 4, 6, 13)

Mushroom Risotto €20.95
Crispy Halloumi, Rosemary & Sea Salt Cracker
Tarragon Oil
(1, 5, 6, 13)

SIDES
Grilled Vegetables & Hummus Salad (6, 10, 11)
Sweet Potato Fries (6)
Seasonal Vegetables (6)
Creamed Potatoes (6)
French Fries (6)
1 Side €3.95 • 2 Sides €6.50 • 3 Sides €8.95

Allergens:
(1) Gluten
(2) Fish
(3) Molluscs
(4) Crustaceans
(5) Eggs
(6) Dairy
(7) Tree Nuts
(8) Peanuts
(9) Celery
(10) Mustard
(11) Sesame
(12) Soya
(13) Sulphites
(14) Lupin

October 2019