



Main Courses

CONNEMARA LAMB CONFIT IN FILO PASTRY €28.50

(CHEF'S RECOMMENDATION)

Confit of Lamb, baked in Crisp Filo Pastry, with a Coriander and Blue Swimmer Crab Risotto, Garlic Aioli & jus. (1, 6, 8, 13)

WEXFORD T-BONE STEAK €32.50

400g T-Bone Steak served with a Grilled Tiger Prawn on a skewer, Sautéed Onions and Fried Chips. Choice of Peri-Peri Sauce or Garlic Butter. (8)

12OZ IRISH SIRLOIN STEAK (GF) €28.50

Prime cut Irish Sirloin Steak cooked to your liking, served with Sautéed Onions, Mushrooms and Fried Chips. Choice of Garlic Butter or Peppercorn Sauce. (8,10)

200G BEEF RIB EYE STEAK €28.50

Served with Grilled Asparagus and Garlic Mushroom, choice of either Peppercorn, Peri-Peri or Garlic Butter Sauce. (8)

TANDOORI ROAST LAMB RUMP €28.50

(COOKED ONLY FROM RARE TO MEDIUM)

Slow Roast Lamb Rump served with Clonakilty Black Pudding, Red Wine & Thyme Jus and Prunes. (2)

(Dear guest, please note this dish is cooked to order and takes 20 minutes to reach perfection).

MEDITERRANEAN STYLE MIXED PLATTER (GF) €28.50

Pan-fried Rump of Lamb, Marinated Chicken, Lamb Liver, Turkish Garlic Sausage, Spiced Meatball served with Homemade Stone Baked Garlic Bread with Tzatziki Dip.
(1,2,8,10,13)

CONFIT DUCK LEG €24.50

Confit Duck Leg and Duck Spring Rolls served with Braised Red Cabbage with a Star-Anise Jus. (2,8,10)



Main Courses

BAKED SUPREME OF IRISH CHICKEN €26.00

Baked Supreme of Chicken stuffed with Chicken Mousse made with a Drop of Cream, Parmesan & Parsley. Served with a Clonakilty Black Pudding and Smoked Duck Croquette, Roast Asparagus & Wild Mushroom, Garlic and Thyme Glas. (1,8,13)

IMPERIAL SEAFOOD CASSEROLE (GUVENCH) (GF) €25.50

Casserole of Monkfish, Salmon, Cod, Tiger Prawns, Calamari and Mussels all cooked with Fresh Tomatoes in our Cream White Wine Sauce and Gratinated with our Parmesan Crumb in our stone oven served in a traditional clay pot, accompanied by Basmati and Wild Rice. (1, 2, 3, 6, 8, 10, 12, 14)

GRILLED FILLET OF ATLANTIC SALMON (GF) €25.50

Atlantic Fillet of Salmon cooked on our mirror grill and served on a Bed of Seasonal Roasted Root Vegetables with a gentle Dill Cream Sauce to complement. (2,8,10,12)

OVEN-COOKED MONKFISH €29.50

(CHEF'S RECOMMENDATION)

Oven-cooked Monkfish wrapped in Parma Ham served with Creamed Arborio Rice, Roast Red Pepper with Mild Spicy Sauce. (2,8,12)

CHARGRILL SEA BREAM FILLET €24.50

Served with Roast Cauliflower, Fresh Tomato, Red Onion, Lemon & Olive Oil Dressing. (12)

All mains served with a daily choice of Fresh Vegetables and Mediterranean potatoes.

EXTRA SIDES: €2.60 EACH

Fries / Salad / Sauté Potatoes €2.60

Garlic Bread €2.60 (with Cheese €1.00 supplement)

All our Beef is 100% Irish

FOOD ALLERGIES & INTOLERANCES

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

(C) COELIAC FRIENDLY (G) GLUTEN FREE

