

Chicken Liver Pate Smooth pate, toasted brioche, and a plum & apple compote (1,5,6,9,16,17,18)

Chefs Soup of the Day

Served with Guinness Bread (1,2,3,5,16,17,18)

Seafood Chowder

Served with Guinness Bread (1,5,7,9,16,17,18,24)

Goats Cheese Salad

Roasted beetroot, pine nuts, balsamic dressing tossed in mixed leaves

(1,5,6,9,18,23)

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#### **Chicken Supreme**

Sage & onion stuffing, wrapped in pancetta, creamy mash, and a wild mushroom sauce.

(1,5,9,16,17,18)

#### **Irish Lamb**

Roast leg of lamb, creamy garlic potatoes & a thyme jus

(5,6,9,1618) Irish Beef

12 hour slow cooked beef, Yorkshire pudding, creamy mash, roast potato, and roast gravy (1,5,6,16,18) Raked Salmon

## **Baked Salmon**

Salmon fillet with butter & white wine sauce and chive cream mash (5,7,9,16,17,18)

#### Penne Arrabiata

Penne tossed in homemade tomato sauce, with a hint of chilli, freshly shaved parmesan, & toasted garlic bread (1,5,16,18)



**Chocolate Brownie** chocolate sauce and vanilla ice-cream

(1,5,6)

## **Apple & Berry Crumble**

vanilla ice cream (1,3,5,6,9)

## **Basque Cheesecake**

strawberry and vanilla ice-cream (1,4,5,6)

## Pavlova

fresh fruits and cream (5,6,18)

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## **Freshly Brewed Tea & Coffee**

# FOUR COURSE €37.50 pp

## Children's Menu Available

Allergens Guide

1 Wheat | 2 Rye | 3 Oats | 4 Barley | 5 Milk | 6 Eggs | 7 Fish | 8 Peanut | 9 Soybean | 10 Almond | 11 Wheat | 12 Hazelnut | 13 Cashew | 14 Pecan | 15 Pistachio | 16 Celery | 17 Mustard | 18 Sulphites | 19 Sesame | 20 Lupin | 21 Shellfish | 22 Crustacean | 23 Pine Nuts | 24 Molluscs

