
APPETIZERS

Kataifi Goats Cheese 11

Kataifi Pastry, Beetroot puree, Pear & roasted red pepper & Pine nut Salad

Golden Fried Crab Meat Cake 12

Whole Grain Mustard & Lemon Butter Sauce,
Served with Celeriac Remoulade

Today's Soup 7.50

Served with Soda Bread



Chicken Liver Pâté 10.50

Served with a Fig Jam & Toasted Sourdough bread

Salmon Gravlax 9.95

Beetroot Cured Salmon, Pickled Cucumber & Wasabi Mayo

Pan Fried Tiger Prawns & Crayfish 12.50

Served in a Chilli & Garlic Butter, Spinach, Scallions & Sourdough Bread

MAINS

Pan Seared Crispy Duck Breast 26

Braised Red Cabbage & Beetroot Puree
Creamy Dauphinoise potato with an
Oriental Jus

Creamy Seafood Linguini 25

Scallops, Organic Mussels
Tiger Prawns &
Mixed Fish

Lamb Rump 26

Carrot Puree, Roasted Asparagus
Creamy Dauphinoise Potato,
& Red Wine Jus with Mint

Chicken Supreme 22.50

Served with Black Pudding, Garlic
Green, Mash & a creamy Mushroom
sauce

Catch of the Day

Please ask your server



10 Oz. Striploin

32

Served with Sauteed Mushroom, Onions,
& Skinny Fries

PRIME IRISH BEEF

Served with a choice of
Brandy peppercorn or Garlic Butter

10 Oz. Rib Eye

33

Served with Sauteed Mushroom, Onions,
& Skinny Fries

SIDES

Seasonal Veg

5.95

House Salad tomato, red onion

5.95

Creamy Mash

5.50

Sauteed Onion & Mushrooms

5.95

Skinny Fries

5.50

DESSERTS 7.85

Warm Spiced Berry & Apple Crumble

Crème Anglaise

Dessert Special Please ask your server

Panna Cotta
Please ask your server



Chocolate Brownie

Served with Fresh Fruit
& Ice cream

Please inform us of any dietary requirement.
10 % service charge applies to parties of 6 or more.