

Two Course plus Tea/Coffee: €34.50 per person.
Three Course plus Tea/Coffee: €39.50 per person.

Please choose one item from each course

Freshly Prepared Soup of the Day (1A,6,7,9,12)

Grilled Goat's Cheese served with Beetroot, Rocket Leaf, Apple & Hazelnut (6,7,8)

Smoked Salmon & Prawns with a Red Pepper, Caper & Cucumber Salsa (2,4,6)

Grilled Chicken Caesar Salad with Garlic Croutons & Parmesan Shavings (1A,4,6,7,9,10)

Deep Fried Garlic Mushrooms with a Cashel Blue Cheese Aioli & Tossed Salad (1A,3,6,7,9,10)



8oz Sirloin Steak served with Portobello Mushrooms & Black Peppercorn Sauce (1A,6,7,9,12)
€8.00 Supplement

Chicken Supreme with a Chorizo, Cannellini Beans, Sweetcorn & Baby Potato Ragout (1A,6,7)

Pork Fillet Escallops served with Baked Butternut Squash Puree, Crispy Potato & a Wholegrain Mustard Sauce (1A,6,7,9,10)

Baked Salmon served with Baby Ratatouille & a Lemon Dill Sauce (1A,4,6,7,9,12)

Fettuccine Pasta bound with Wild Mushrooms & Spinach in a Cream Sauce (1A,6,7,12)

All Main Courses served with a selection of Fresh Vegetables and Potatoes



Italian Style Tiramisu (1A,3,6,7)

Fresh Fruit Pavlova topped with a Mixed Berry Compote and Fresh Cream (3,6,7,8)

Homemade Apple Pie served with Vanilla Ice Cream (1A,6,7)

Chef's Cheesecake of the Day drizzled with a Fruit Coulis (1A,3,7)



Freshly Brewed Tea or Coffee

Allergens: 1A: Gluten (Wheat), 1B: Gluten (Barley), 1C: Gluten (Rye), 1D: Gluten (Oats), 2: Crustaceans, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soybeans, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard, 11: Sesame Seeds, 12: Sulphur Dioxide, 13: Lupin, 14: Molluscs.

**Please check with your waiter/waitress for allergen details. Many of our dishes can be tailored for specific allergen requirements, so please do not hesitate to ask.*