

**Three Course plus Tea/Coffee: €35.00 per person.
(or Individually Priced)**

Freshly Prepared Soup of the Day (1A,6,7,9,12) - **€7.50**

Cajun Chicken Salad with Avocado, Boiled Egg and a Ranch Dressing (3,6,7,9,12) - **€9.25**

Seafood Chowder with Garlic Croutons & topped with a Dill Oil (1A,2,4,6,7,9,12) - **€9.25**

Grilled Goat's Cheese, Apple & Pear Chutney Tossed Salad (6,7,9,10,12) - **€9.50**

Cocktail of Melon with Strawberry Coulis - **€8.50**



Braised Steak of Featherblade Beef served with Wholegrain Mustard Mash (1A,6,7,9,10,12) - **€24.00**

Roast Breast of Turkey & Baked Ham with an Herb Stuffing & Pan Roast Gravy (1A,6,7,9,12) - **€22.50**

Baked Fillet of Hake served with Mixed Beans and a Chorizo & Dill Oil (4,6,7,9,10) - **€23.00**

Grilled Chicken Supreme with Grilled Asparagus and a Leek & Mushroom Sauce (1A,6,7,9,12) - **€22.50**

Slow Roast Belly of Pork with Black Pudding & Mustard Sauce Pasta (1A,6,7,9,10,12) - **€23.50**

Penne Pasta Arrabiata topped with Shaved Parmesan (1A,6,7,9,12) - **€19.50**

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



Homemade Apple Pie served with Vanilla Ice Cream (1A,3,6,7) - **€8.50**

Classic Crème Brûlée (3,7) - **€8.50**

Vanilla Panna Cotta with Macerated Strawberry & a Raspberry Sorbet (7,12) - **€8.50**

Chef's Cheesecake of the Day (1A,3,7,12) - **€8.50**

Fresh Fruit Pavlova topped with a Berry Compote (3,7,12) - **€8.50**



Freshly Brewed Tea or Coffee - **€3.50**

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.*