



Choice menu

Starters

Caesar salad

Prepared at the table with white anchovies and aged parmesan reggiano

Cream of wild mushroom soup (v)

With toasted pine nuts

Duck liver parfait

With a spiced rhubarb, toasted brioche

Home cured salmon

Herb aioli, rocket & babycess

St. Tola goats cheese & baby beets (v)

Hazelnuts & arugula salad, citrus vinaigrette

All prices in Euro and inclusive of V.A.T.,

All our beef is from Hick's Butchers

(V) Vegetarian option

Main Courses

Chargrilled corn-fed chicken

Tian of roast red pepper & basil couscous, tomato salsa

Braised & panfried belly of pork

With sauté savoy cabbage, dijon pommes puree, cider jus

Roast fillet of silver hake

With broad bean & cherry tomato cassoulet & chive mash

Sirloin steak 8oz

With roasted portobello mushrooms, vine cherry tomatoes and peppercorn sauce

Caramelised red onion rosti (v)

Chargrilled courgette & peppers, glazed goats cheeses and rocket salad

Puds

Traditional crème brûlée

With sable biscuit

Sable biscuit tower

With raspberries & vanilla cheesecake, raspberry sorbet

Irish chocolate & cointreau mousse

With chocolate & orange ice-cream

Selection of Munster cheese

Served from our cheese trolley with homemade chutney & oatmeal biscuits

Euro 29 for 2 courses Euro 35 for 3 courses
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