



## *Starters*

<i>Seared Mulroy Bay Scallops</i> <i>with sauté potatoes, carrot puree &amp; crispy pancetta</i>	9.95
<i>Crispy Beignets of Stuffed Crab</i> <i>with mascarpone, lemon &amp; chilli, mint yoghurt dressing</i>	9.95
<i>Pan Seared Fillet of Seatrout (GF)</i> <i>with asparagus wrapped in Parma Ham &amp; Red Pepper Dressing</i>	9.95
<i>Leek &amp; Camembert Tartlet (V)</i> <i>roasted cherry tomatoes &amp; dressed leaves</i>	8.95
<i>Chicken Roulade with Prosciutto</i> <i>clonakilty black pudding &amp; spinach, tomato &amp; chilli jam</i>	8.95
<i>Soup of the Evening (GF) (V)</i>	4.50
<i>Cream of Sweet Potato Soup (V)</i> <i>scented with lemon grass &amp; coconut milk</i>	4.95
<i>Clonakilty Black Pudding Salad</i> <i>with sauté potatoes &amp; poached egg</i>	5.95
<i>Tribeca Caesar Salad</i> <i>with cajun chicken, pancetta &amp; garlic croutons</i>	6.95

*“One of the very nicest things about life is the way we must regularly  
Stop whatever it is we are doing and devote our attention to eating”*

*Luciano Pavarotti*



## ***Meat***

- Roast Glazed Rump of Slaney Valley Lamb (GF) (H)* 24.95  
*with gratin potatoes, turned glazed carrots, pea puree & sage jus*
- Char Grilled Irish Glasan Farm Sirloin Steak (GF)* 21.95  
*grain mustard mash, roasted shallots, parmesan disc & pepper sauce*
- Roast Half Duck with Duck Fat Chips (GF)* 23.95  
*butternut squash puree, pink peppercorn & star anise sauce*
- Grilled Supreme of Chicken (GF) (H)* 14.95  
*with honey roasted sweet potatoes & seasonal vegetables*

## ***Fish***

- Grilled Fillet of Hake & Crab Claws* 21.95  
*with spicy chorizo & cannellini bean stew*
- Grilled Fillet of Seabass with Citrus Spinach (GF)* 21.95  
*goats cheese & basil mash & lemon beurre blanc*
- Baked Fillet of Atlantic Salmon (H)* 17.95  
*with shrimp & tomato orzo pasta, basil pesto*
- Tribeca Seafood Pie (GF)* 14.95  
*with a parmesan mash crust*

*“Fish, to taste right, must swim three times  
- in water, in butter and in wine”*

***Polish  
Proverb***



## ***Vegetarian***

*Spinach & Ricotta Tortellini (V)* 13.95  
*in a chunky tomato sauce with gratinated cheese*

*Baked Goats Cheese Tartlet (V)* 13.95  
*with plum tomato, spinach & red onion marmalade*

### ***Side orders*** 3.25 or 2 for 6.00

*Aioli Matchstick Fries*

*Garlic Buttered Greens*

*Champ Potato*

*Sauté Onions*

*Rocket & Shaved Parmesan Salad*

*Selection of Vegetables*

*Baby Caesar Salad*

*Garlic Bread*

*Onion Rings*

*Baby Boiled Potatoes*

*“As for butter versus margarine, I trust cows more than chemists”*

*Joan  
Gussow*



## *Desserts*

<i>French Lemon Tart with Champagne Sorbet</i>	<i>5.95</i>
<i>Chocolate Crème Brulee with Sable Biscuits</i>	<i>5.95</i>
<i>Vanilla Pod Panna Cotta with Raspberry Compote (GF)</i>	<i>5.95</i>
<i>Stewed Rhubarb Pudding with Anglaise &amp; Fresh Cream</i>	<i>5.95</i>
<i>Chocolate Fondue for 2 with Dippers</i>	<i>10.95</i>
<i>Selection of Ice Creams &amp; Sorbets in a Wafer Basket</i>	<i>5.95</i>
Choose from 3 scoops of the following:	
<i>Vanilla ice cream</i>	<i>Mint ice cream</i>
<i>Strawberry ice cream</i>	<i>Chocolate ice cream</i>
<i>Tropical orange sorbet</i>	<i>Lemon sorbet</i>
<i>Raspberry sorbet</i>	<i>Champagne sorbet</i>

*“Strawberries are the angels of the earth, innocent and  
Sweet with green leafy wings reaching heavenward”*

*Jasmine*

*Heiler*



***Table d'hôte Menu 27.50***

*Variety of Melons (V) (H) (GF)*

with kiwi and orange

*Killybegs Smoked Salmon*

with red onion & baby potato salad & dressed leaves

*TriBeCa Ceaser Salad*

with smoked pancetta, Cajun chicken & garlic croutons

*Cream of Vegetable Soup (V) (H) (GF)*

*Chargrilled Irish Sirloin Steak (GF)*

with diane sauce

*Baked Fillet of Salmon (GF) (H)*

with lemon beurre blanc

*Grilled Breast of Chicken (GF)*

with peppercorn gravy

*Roast Fillet of Hake*

with a prawn & chive cream

*Spinach & Ricotta Tortelloni (V)*

in a chunky tomato sauce with gratinated cheese

*all served with a selection of vegetables & potatoes*

*Strawberry Cheesecake with Fruit Coulis*

*Profiteroles with Chocolate Sauce*

*Selection of Ice-Creams*

*Warm Apple Pie with Crème Anglaise*

*Freshly Brewed Tea & Coffee*



***Early Bird Menu*** served between 6-7pm 3 courses 19.95 2 courses 16.95

*Variety of Melons (V) (H) (GF)*

with kiwi and orange

*Killybegs Smoked Salmon*

with red onion & baby potato salad & dressed leaves

*TriBeCa Ceaser Salad*

with smoked pancetta, Cajun chicken & garlic croutons

*Cream of Vegetable Soup (V) (H) (GF)*

*Chargrilled Irish Sirloin Steak (€5 Supplement) (GF)*

with diane sauce

*Baked Fillet of Salmon (GF) (H)*

with lemon beurre blanc

*Grilled Breast of Chicken (GF)*

with peppercorn gravy

*Spinach & Ricotta Tortelloni (V)*

in a chunky tomato sauce with gratinated cheese

*all served with a selection of vegetables & potatoes*

*Strawberry Cheesecake with Fruit Coulis*

*Profiteroles with Chocolate Sauce*

*Selection of Ice-Creams*

*Warm Apple Pie with Crème Anglaise*

*Freshly Brewed Tea & Coffee*



## ***Cheese Board***

*Irish Cheese Board served with Biscuits  
and traditional accompaniments*

*Selection of 3 cheese* 8.00  
*Selection of 5 cheese* 9.95

### ***Oak Smoked Gubbeen***

Semi hard wax rind cheese, Cork

### ***Cashel Blue***

Very creamy taste and texture. Tipperary

### ***Durrus***

Semi soft, deep flavoured, natural rind-washed cheese, Cork

### ***Milleens***

*Rich, floral, sweet taste with a firm to creamy texture, Cork*

### ***Cahills Mixed Herbs***

*Mature Irish cheddar with mixed herbs, Limerick*

### ***St Killian Camembert***

*Soft white creamy cow's milk cheese, Wexford*

### ***Cahill's Ardagh Wine***

*Mature Irish cheddar with red wine, Limerick*

*“Nothing would be more tiresome than eating and drinking if God had not  
made them a pleasure as well as a necessity”*

***Voltaire***



## ***Sunday Lunch Menu***

**Please help yourself to our starter buffet**

*Platter of Fresh Fruit (gf)*  
*Egg Mayonnaise (gf)*  
*Selection of Salads*  
*Selection of Cold Meats (gf)*  
*Selection of Seafood (gf)*

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*Cream of Vegetable Soup (gf)*

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*Roast Rib of Irish Beef with Yorkshire Pudding*  
*Grilled Breast of Chicken with Peppercorn sauce (gf)*  
*Roast leg of Lamb with Roast Gravy (gf)*  
*Baked Fillet of Atlantic Salmon with Lemon Beurre Blanc (gf)*  
*Traditional Roast Turkey & Ham with Herb Stuffing*  
*Spinach & Ricotta Tortelloni in a Chunky Tomato Sauce (V)*

*all served with a selection of vegetables & potatoes*

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*Dessert Buffet*  
*Selection of Ice-Creams*  
*Jelly & Ice Cream*  
*Selection of Cheeses from our Buffet*

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*Freshly Brewed Tea & Coffee*

**5 course 23.95/ main course only 12.95**



