



Sunday to Friday 5.30pm to 8pm ■ Saturday 6pm to 7pm
2 COURSES - €23.95 ■ 3 COURSES - €27.95



STARTERS

Homemade Soup of the Day, brown bread, pumpkin seeds, crème fraîche
Seafood Chowder 'Harpers' Style, deliciously creamy fish filled bowl, homemade brown bread
Beetroot & Goats' Cheese Tartlet, walnut hummus, horseradish cream
Herb Crusted Fillet of Cod, saffron champ, hollandaise sauce, avocado purée, poached egg
Chilli Chicken Salad, sesame seeds, sautéed greens, mesclun leaves, wholegrain mustard vinaigrette, sweet potato crisps

MAIN COURSES

Pan Fried Supreme of Chicken, filled with cranberry stuffing, quinoa with lemon & spinach, cherry tomato salad
8oz Sirloin of Beef, home cut chunky chips, sautéed onions, pepper sauce or garlic butter <€5 supplement>
Crispy Slow Cooked Pork Belly, creamed white beans, sweet potato purée, fig chutney, champ potatoes, red wine jus
Pan Fried Fresh Fillet of Cod, gratin potatoes, baby spinach, spicy mango salsa, prawn bisque sauce, drizzled with basil oil
Wild Mushroom Risotto, topped with parmesan shavings

DESSERTS

Rich Chocolate Mousse, crunchy praline feuilletine, dark chocolate ganache, topped with vanilla & hazelnut soft cream cheese
Classic French Vanilla Crème Brûlée, with warm forest fruits compote, whipped cream
Fresh Homemade Pear & Almond Tart, with rhubarb ice cream, pear purée
Hibernian Ice Cream Trio, caramel, mint choc & vanilla ice cream in a chocolate basket, warm chocolate sauce, white chocolate flute

Freshly Brewed Tea/Coffee	€2.40
Cappuccino	€3.25
Cafe Latte	€3.25
Selection of Herbal Teas	€3.25
Selection of Liqueur Coffees	€6.50
