



Saturday, 26 August 2017

## To Start

### Langoustines & Salmon

Tian of Flaked Loch Duart Salmon with Herbs topped with Poached Dublin Bay Prawns & finished with a Classic Brandy Infused Marie Rose Sauce **13.50**

### Duck Liver Pate

Smooth Duck Liver Pate with Apple & Grape Chutney served with Warm Brioche **12.50**

### Chicken Jang Zu

Wok Fried Marinated Chicken Tenders served on an Asian Style Salad with Bean Sprouts & Oriental Vegetables dressed with a Citrus & Soy Korean Jang Zu Dressing **12.50**

### Caesar Salad

Crisp Caesar Salad with Smoked Pancetta, Garlic Croutons & Parmesan Shavings with a House Dressing **12.50**

### Goats Cheese & Serrano

Baked Crottin of Goats Cheese with Cured Serrano Ham & Wedges of Fresh Beetroot & Sundried Tomatoes with Baby Mixed Leaf & a Duo of Honey & Mustard & Balsamic Dressing **12.50**

### Seafood Bouillabaisse

A Classic Chowder of Poached Atlantic Seafood bound in a Creamy Bouillabaisse **7.95**

### Chef's Soup du Jour 7.50

## Mains

### Club Cut Sirloin

Grilled Angus Sirloin Steak Cooked to your Liking with Baked Portobello Mushroom & Balsamic Glazed Shallot with a Cracked Black Peppercorn Cream Sauce **28.50**

### Crispy Duck

Roast Crispy Boneless Half Duck with a Sweet Seville Orange & Cointreau Sauce with Candied Peel **26.50**

### Pork Belly & Black Pudding

Slow Roasted Crispy Pork Belly stuffed with Black Pudding set on Creamy Chive Mash finished with a Poached Egg au Jus **22.95**

### Stuffed Chicken

Baked Chicken Supreme stuffed with Sundried Tomatoes & Rocket wrapped in Parma Ham & served with a Tomato Cream Velvet Sauce **22.95**

### Plaice & Shrimp

Pan Fried Boneless Fillet of Prime Plaice Fillet set on Buttered Wilted Greens with Shrimp Infused White Wine Bonne Femme Sauce **€24.50**

### Vegetarian Goats Cheese

Baked Vegetarian Goats Cheese & Provencal Vegetable Tartlet with Dressed Leaves **22.50**

**Please alert your server to any allergies/intolerances**



## Desserts

### Warm Belgian Chocolate & Walnut Tart

With Black Cherries dressed with Chocolate Ice Cream & a White & Dark Chocolate Sauce 7.50

### Summer Berry Fruit Gratin

With Wexford Strawberry Ice Cream & Candy Sugar Shard 7.50

### Orange & Cointreau Crème Cheese Delice

With a Light Almond Sponge & Orange Sorbet 7.50

### Selection of Homemade Ice Creams

With a Rustic Seed Biscuit Tuile 7.50

### Assiette of Small Desserts

With a Light Fruit Food & Crisp Raspberry Sorbet 7.50

### Presentation Board of Cheese & Crackers

With Homemade Fruit Chutney 9.95

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## Digestifs

### Sherry

Harvey's Bristol Cream 4.90

Tio Pepe 4.90

### Port

Sandeman Ruby Porto 4.60

### Brandy

Hennessy VSOP 7.70

Hennessy XO 12.50

Martell XO 12.30

Remy Martin Grand Cru 5.00

### Irish Coffee 6.75

Tea 2.90

Coffee 3.00

Cappuccino 3.25

Espresso 3.25

**Executive Head Chef Kevin Curran & his team source fresh produce from the following suppliers:**

Nick's Fish, Newbridge - Newbridge Meats, Newbridge - CJ O'Loughlin, Gorey - Pallas Foods, Newcastle West - The Meat People, Ashbourne - La Rouse Foods, Dublin - Leinster Fresh Produce, Rathangan - Corrib Foods, Galway - McConnon Meats, Rathangan