



Oyster Tavern

SPA LIMITED

MAIN COURSE

A. LA CARTE

Grilled Irish Sirloin Steak 1 3 7 9 €23.95

Served with Sautéed Mushrooms and Onions, French Fried Onion Rings, and a choice of Garlic Butter, Pepper Sauce or Bernaise Sauce. (GF on Request)

Grilled Irish Beef Fillet 1 3 7 9 €25.95

Served with Sautéed Mushrooms and Onions, French Fried Onion Rings, and a choice of Garlic Butter, Pepper Sauce or Bernaise Sauce. (GF on Request)

Roast Marinated Breast of Irish Chicken 1 6 7 12 €18.95

Served with Vine Cherry Tomatoes, Black Pudding and Mozzarella Stuffing, wilted Green's and a Terriaki Reduction.

Oven Roast Duo of Confit and Roast Silverhill Duck €22.95

Served with Braised Red Cabbage, Fresh Ginger and Orange Reduction.

Oyster Tavern Poached Melody of Fresh Seafood 2 4 7 14 €24.95

Served in a Ginger, Chilli and Coconut Broth, accompanied with Fragrant Rice.

Baked Fresh Scallops Mornay 1 7 9 14 €29.95

Fresh Mash and Cheddar Cheese. (GF on Request)

Grilled Irish Hake 4 7 €24.95

Served with Sautéed Green Beans and a Tomato, Caper and Red Onion Salsa.

Oyster Tavern Baked Seafood Symphony 1 2 4 7 9 14 €27.95

Fresh Mash and Cheddar Cheese. (GF on Request)

Poached Medallions of Monkfish 1 2 4 7 9 €27.95

Served in a Fresh Prawn and Leek Sauce. (GF on Request)

Fresh Seafood Linguini Pasta 1 2 3 4 14 €23.95

Served with Courgettes, Semi Sundried Tomatoes, Fresh Thyme, served in Parmesan Cream 7 9 or Fresh Provencale Sauce. (GF on Request)

Almond Filo Pastry Gallet of €15.95

St. Maure Goat's Cheese 1 3 7 8 12

Served with Sautéed Green Beans, Tomato and Onion Relish.

Please refer to our Allergen Codes

