

## **STARTERS**

Freshly Made Soup of the Evening	€6.75
Atlantic Seafood Chowder scented with Fennel & Parsnip	€8.25
West Coast Crab Fish Cakes, Scampi & Crabmeat Pate, Organic Leaf Salad with Sweet Chilli & Coconut Aioli	€9.75
Clonakilty Black Pudding Boudin, Crispy Crusted Poached Egg, Wholegrain Honey Mustard Dressing	€8.00
Asian Style Spiced Pork Belly on Mixed Leaves, Cous Cous Salad with Hoi Sin & Sesame Seed Dressing	€9.00
St Tola Organic Goats Cheese with Beetroot, Sourdough Croute, Raspberry Dressed Rocket, Pomegranate & Pecan Nuts	€9.50

## **MAIN COURSE**

Pan Fried Lamb Cutlets with Scallion Mash, Rosemary Lamb Jus	€26.50
Sirloin Steak with a Brandy Wild Mushroom & Peppercorn Sauce Onion Ring	€29.95
Roast Chicken wrapped in Pancetta with a Smoked Cheese & Mixed Herb Stuffing Scallion Mash, Creamy Wild Mushroom Sauce & Basil Oil	€22.50
Creamed Wild Mushroom Risotto, Parmesan Shavings & Garlic Bread	€18.95
Grilled Fillet of Seabass on organic Leaf Salad with Sweet Pepper, Pineapple & Coriander Salsa	€21.00

Roast Cod on Creamy Crabmeat Basil & Pernod Risotto with Basil Oil & Parmesan Cheese €27.95

Honey Roasted ½ Duckling with a Red Wine & Wild Forest Fruit Glaze €24.50

### **DESSERTS & BEVERAGES**

- Chocolate Mousse, Berry Compote & Fresh Cream
- Vanilla Creme Brulee with Nutty Biscotti
- Warm Bakewell Tart, Cream and Ice Cream
- Mixed Berry Eton Mess, Nutty Biscotti
- Baileys and Toblerone Cheesecake with Chocolate Sauce

**€7.50**

Tea / Coffee €3.20

Cappuccino / Latte / Americano €3.50

### LIQUEUR COFFEES

- ❖ Irish Coffee
- ❖ French Coffee
- ❖ Calypso Coffee
- ❖ Bailey's Latte
- ❖ Marinero Coffee
- ❖ Bailey's Coffee
- ❖ Kahlua Latte

€8.00

### BEWLEYS LOOSE LEAF TEA

- ❖ Peppermint / Chamomile / Rooibos Blood Orange
- ❖ Green Sencha / Strawberry & Mango / Irish Breakfast Tea