

To Start:

**Roasted Organic Goats Cheese Hot Pot,
With Baby Ratatouille and Garlic Olive Oil
Served with Herb Toast**

€9.50

**Roasted Finnebroque Venison Sausage,
Served on Sautéed Dutch Cabbage,
With Smoked Bacon and Red Wine Jus**

€10.50

**Fresh Shrimp and Sweet Galia Melon,
Bound with a Brandy and Tomato Mayonnaise**

€10.50

**Roasted Stuffed Escalope of Free Range Chicken Breast,
Stuffed with Black Pudding and Fine Herbs,
Wrapped in Bayonne Ham,
Served on a Root Vegetable Rosti**

€10.50

**Baked Organic Smoked Salmon, Leek and Cream Cheese Roulade
Served with Baby Leaf Salad and White Asparagus Cream**

€12.50

**Flash Fried King Scallops,
Served on Baby Buttered Fondant Potatoes
With a Velvet Cauliflower Puree**

€12.50

**Duck Liver and Foie Gras Parfait,
With Granny Smith and Grape Chutney Toasted Brioche**

€10.50

**Veloute of Tomato and Red Pepper Soup,
Served with Parmesan and Garlic Croutons**

€8.50

**Rilette of Barbary Duckling,
Served on Dauphinoise Gratin Potatoes,
With a Rich Honey and Thyme Jus**

€10.50

Chefs Soup of the Day

€6.50

To Follow:

Grilled 8oz Irish Angus Beef Fillet Steak

Served with Celeriac Gratin,
Wild Mushrooms, Bacon Lardoons and Pearl Onions, Au Jus
€32.00

Pan Fried Loin of Finnebrogue Oisín Irish Venison

Served with Braised Beetroot, Fondant Potatoes,
Red wine Jus and Parsnip Crisp
€29.50

Crispy Roast Cherryvale Duckling

Served with a Fresh Plum Glaze Au Jus,
Confit of Leg
€28.50

Pan Fried Halibut Fillets

Served on Irish Crab and Sautéed Potatoes
€26.50

Grilled Free Range Chicken Supreme

Set on Chive Mash with a Velvet Chicken and Fresh Herb Veloute,
With Buttered Broccoli
€26.50

Baked Fresh Cod Steak

Served on Buttered Savoy Cabbage with a Tomato Cream Veloute Sauce,
Parmesan and Basil Crust
€27.50

All our beef is 100% Angus Beef with full traceability

To Follow:

Duo of Irish Lamb

Roasted Two Bone Herb Crumbed Cutlets
Served on a Baked Potato and Onion Croquette,
With a Rich Casserole of Lamb and Herbs
€27.50

28 Day Dry Aged 12oz Sirloin of Angus Beef

With Duchess Potatoes,
And Glazed Field Mushroom,
Brandy and Peppercorn Sauce
€28.50

Roast Stuffed Fillet of Pork

With Sausage Meat and Herbs, wrapped in Pancetta,
Served with Button Mushrooms and Sweet Wine Cream sauce
€28.50

All main courses are served with vegetables and potatoes

Side orders:

Grilled Field Mushrooms with Garlic and Thyme **€3.00**

Traditional Homemade Chips **€3.50**

Pan-Fried Spanish Onions **€3.00**

Mixed Green Salad with Balsamic and Shallot Dressing **€3.50**

Chive Mash **€3.50**

Vegetarian menu:

Warm Wild Mushroom and Watercress Bruschetta,
Served with a Semi Sundried Tomato Tartar Salsa
€8.50

Baked Cannelloni
Stuffed with Feta Cheese and Buttered Mushrooms,
With Tomato and Red Pepper Sauce, Parmesan Shavings
€8.50

Stuffed Herb Blini,
With Green Asparagus Ragout, Truffle Scented Chive and Tomato
€7.50



Sautéed Root Vegetable and Cream Cheese Roulade,
Served on a Pool of Provençal Sauce, Baby Leaf Salad
€19.50

Orzo Pasta with Root Vegetables and Garlic,
Garnished with Baby Leaf Salad
€19.50

Baked Wild Mushroom and Broccoli Lasagne,
Topped with Mozzarella Cheese and Herb crumbs
€19.50

something sweet:

Warm Baked Chocolate and Orange Cheesecake
Served with Crème Anglaise and Vanilla Ice Cream
€8.90

Glazed Vanilla Crème Brulee
With Caramelized Banana and Shortbread Biscuit
8.90

Strawberry Tower
Dressed with a Rich Chocolate Trellis
€8.90

Baked warm Traditional Rice Pudding
Flavored with Vanilla,
Served with a Crunchy Hazelnut Crumble
€8.90

Traditional Rhubarb and Custard Crumble
Topped with Crunchy Oatmeal and Sugared Almonds
€8.90

White Chocolate and Coconut Bombe
Accompanied by Malibu Ice Cream and Tulle Spoon
€8.90

Study of Chocolate,
Individual Chocolate Fondant, Chocolate Cone, Chocolate Brownie,
Served with Chocolate Chip Ice Cream
€9.50

Palette of Homemade Ice Creams and Sorbets
Served with a Nougatine Brush and Strawberry Giboulee
€8.90

Selection of Irish and French Cheeses
With Home Made Crackers and Seasoned Celery Heart, Quince Paste
€9.90

Dessert wine
Sauternes, Chateau Roumieu
€8.00 per glass

To Finish:

Irish coffee €6.00

Calypso coffee €6.00

Baileys coffee €6.00

French coffee €6.00

Freshly brewed coffee €2.50

Cappuccino €3.00

Café latte €3.00

Espresso €3.00

Irish tea €1.50

Choose from a selection of herbal teas €2.50

Hot chocolate €3.00

gentle nudge:

One shot Southern Comfort, one shot Espresso, topped off with Cream €6.00

midnight experience:

Two shots of Baileys with Cream, one shot of Vodka & two shots of Espresso €6.00

midnight espresso:

One shot Kahlua, one shot Espresso, topped off with Cream €6.00

midnight cowboy:

One shot Jack Daniels, one shot Espresso, topped off with Cream €6.00

highlander:

One shot Drambuie, one shot Espresso, topped off with Cream €6.00

007:

One shot Baileys, one shot Espresso, topped off with Cream €6.00