



A La Carte Menu

6.00pm – 9.00pm

APPETISERS

Soup of the Evening [Contains Dairy, Celery]	€7.50
Creamy Atlantic Seafood Chowder [Contains Crustaceans, Milk, Fish, Mollusks, Sulphites]	€9.00
Burrata Cheese Roasted Beet & Orange Salad, Mint Crumb, Beetroot Powder [Contains: Milk, Sulphites, Mustard, Wheat, Nuts; Almonds, Hazelnuts, Pinenuts]	€15.00
King Prawn & Cod Scotch Egg Celeriac & Fennel Slaw, Dill & Lemon Mayonnaise, Crispy Capers [Contains: Wheat, Crustaceans, Mustard, Soya, Celery]	€14.00
Crispy Pork Belly Corn Puree, Charred Broccoli Stem, Tarragon & Caper Jus [Contains: Milk, Wheat, Egg, Sulphites, Soy, Mustard]	€14.00
Vegan Arancini Basil Passata, Vegan Mozzarella Cheese, Pinenut Pesto [Contains: Sulphites, Mustard, Wheat]	€13.00

MAIN COURSES

Baked Fillet of Salmon Green Beans & Sugar Snaps, Thai Red Coconut & Lime Curry Sauce, Coriander [Contains: Milk, Fish, Sulphites]	€27.00
Chargrilled 10oz Angus Sirloin Steak Roast Garlic New Potatoes, King Oyster Mushrooms, Pink Peppercorn Sauce [Contains: Milk, Sulphites]	€33.00
Breast of French Duck Braised Red Cabbage, Carrot Puree, Charred Broccoli Stem, Salsa Verde [Contains Milk, Sulphites, Egg, Wheat, Mustard]	€30.00
Pan Seared Irish Chicken Supreme Chestnut Potage, Caramelized Shallot, Wild Mushrooms & Crème Fraise [Contains: Milk, Sulphites, Soya]	€25.00



MAIN COURSES (continued)

Vegan Harissa Spiced Cauliflower Steak €18.00
Cauliflower & Lemon Mash, Chick Peas & Kale, Herb Salsa (Contains: Sulphites)

Vegan Thai Green Bean Curry €20.00
Lemongrass Infused Basmati Rice, Coriander & Garlic Naan Bread, Popadom
Add Prawns €4.00 Add Chicken €3.00 (Contains: Sulphites, Wheat)

IRISH COMFORT DISHES

Deep Fried Fillet of Cod €20.00
Craft Beer & Herb Batter, Tartar Sauce, French Fries
(Contains: Wheat, Fish, Mustard, Sulphites)

Homemade Beef Burger or Cajun Chicken Burger €20.00
Smoked Rasher, Smoked Applewood Cheese, Thousand Island Dressing French Fries
(Contains: Eggs, Milk, Wheat, Mustard, Soya, Celery)

Vegan Meat Plant Burger €19.00
Beetroot Burger Bun, Vegan Cheddar Cheese, Sweet Tomato Relish, French Fries
(Contains: Wheat, Sulphites, Soya, Mustard)

Roast of the Day €22.00
Seasonal Vegetables, Mash Potato, Veal Gravy
(Contains: Milk, Sulphites)

All Main Courses are served with Creamed Potatoes (Contains: Milk)

A supplement of €9 applies to Sirloin Steak & €7 for Duck Breast

(this also applies to those on inclusive dinner package)

SIDE ORDERS

Onion Rings €4.00
French Fries €4.00
Steamed Seasonal Vegetables €4.00
Roast Mediterranean Vegetables €4.00
Sweet Potato Fries €5.50



DESSERTS

Warm Beetroot & Blackberry Brownie (Contains Milk, Wheat, Egg)	€8.00
Chocolate & Hazelnut Roulade with Toasted Cinnamon Crumble (Contains Milk, Wheat, Egg)	€8.00
Cheesecake of the Day (Contains Milk, Wheat, Nuts: Hazelnuts, Flaked Almonds, Egg)	€8.00
Warm Spiced Apple & Rhubarb Crumble (Contains Milk, Wheat, Nuts: Hazelnuts, Flaked Almonds, Egg)	€8.00
Chipotle Chili Chocolate Fondant with Pineapple and Mint Carpaccio (Contains Milk, Wheat, Egg, Sulphites)	€8.00
Vegan Ginger Bread Sticky Toffee Pudding (Contains: Wheat, Sulphites)	€8.00

Please note all our food may contain traces of any of the 14 allergens

All of our beef and pork are originating from within Ireland

We are unable to split bills for parties of 6 or more