

Dinner Menu

Sourdough Bread and Homemade Guinness Bread, Olive Tapenade (2,3,9) €3.00

Starters

Arsallagh Goats Cheese (2,3,9,10, Almond) €14.00

Apple and Fig Chutney, Caramelised Almond Crumb, Beetroot, Flatbread

Burrata Cheese and Caramelised Peach (9, 10, Pine Nuts) €14.00

Plum Tomato, Basil Pesto, Ginger, Honey, Toasted Pine Nut.

Crispy Crumbed Ham Hock (2,3,6,9,14) €13.00

Pea and Mint Volute, Roasted Pepper Coulis, Mustard Vinegar

Duo of Cajun Octopus and Crispy Calamari (1,9, 14) €14.00

Grilled Baby Gem, Saffron and Lime Aioli

Connemara Smoked Salmon Duo (3,9,13,14) €17.00 (TDH supplement €4.00)

Salmon and Fennel Rosti, Smoked Salmon, Baby Capers, Citrus Cream Fraiche

Crispy Tiger Prawns (3,7) €16.00 (TDH supplement €4.00)

Sweet and Sour Sauce, Mango, Pineapple and Coriander Salsa

Mains

Rosemary Baked Lamb Rump (3,9) €39.00 (TDH supplement €5.00)

Squash Puree, Buttered Savoy Cabbage, Broad Peas and Peas, Chateaux Potatoe, Mint Gravy

Chicken Cordon Bleu (2,6,9,14) €29.00

Limerick Ham, Dozio Cheese, Mushroom Cream, Fondant Potato, Tomato Coulis

Seared Seafood Linguini (2,7,9,13,) €38.00

Saffron Lemon Cream, Herb Oil

Baked Hake Fillet (4,9,13,) €34.00

Spiced Cauliflower Puree, Roast Sweet Potato, Trout Roe Salsa

Grilled 9oz Sirloin Steak of Irish Beef (3,9) €43.00 (TDH supplement €9.00)

Onion Jam, Dauphinoise Potato, Peppercorn Cream

Sides: Sweet Chilli Wedges (14) €5, Crispy Onion Rings (2,14) €5, Garlic Parmesan Fries (9,14) €6, Truffle Parmesan Fries (9,14) €6, Poached Carrots, Peas and Broccoli (9) €5, Honey Roast Root Vegetables (9) €5, Seasonal Salad €5

Allergens: (1) Molluscs, (2) Gluten, (3) Sulphites, (4) Celery, (5) Sesame Seed, (6) Mustard,

(7) Crustaceans, (8) Lupin, (9) Dairy, (10) Nuts, (11) Soya, (12) Peanut, (13) Fish, (14) Egg