

STARTERS

- SCALLOPS** €16
black pudding, pancetta, cauliflower puree and chilli lime chutney (1,5,8)
- WARM GOATS CHEESE SALAD** €12
roast beetroot, tomato, grapefruit, toasted walnuts and lettuce with balsamic dressing (3,4)
- CRISPY BEEF CROQUETTE** €12
pickled king oyster mushroom, carrot puree and black garlic aioli (1,4,7,9)
- VEGAN TABBOULEH SALAD** €10
giant cous cous, cherry tomato, roast chickpeas, radish, spinach, rocket and lemon dressing (1)

MAINS

- 10OZ SIRLOIN STEAK** €33
watercress salad, grilled plum tomato, pepper sauce and homemade chips (4,13)
- STUFFED PORK LOIN WRAPPED IN BACON** €25
mustard and chive mash, savoy cabbage with red wine and apple jus (1,4,13)
- LEMON SOLE** €30
caper and shrimp butter, new potato, lemon (4,8)
- WILD MUSHROOM RISOTTO** €18
garden peas and parmesan cheese risotto (1,4)
- SURF AND TURF BURGER** €27
beef and lobster tail, lettuce, tomato, onion and burger sauce on toasted brioche bun (1,4,7,8,12)

DESSERTS

- APPLE TARTE TATIN** €8
vanilla ice cream (4)
- CHOCOLATE FONDANT** €8
vanilla ice cream and winter fruits (1,3,4,7)

Allergen guide: Cereals containing gluten (1), Peanuts (2), Nuts (3), Milk (4), Crustaceans (5), Mollusks (6), Egg (7), Fish (8), Celery (9), Soy (10), Sesame seeds (11), Mustard (12), Sulphur dioxide & sulfites (13), Lupin (14).

All our beef is sourced from Irish producers.

All prices include Value Added Tax - Food 13.5% and Beverage 23%.