

STARTERS

HOMEMADE CREAM OF FRESH VEGETABLE SOUP, BROWN SCONE (* ON REQUEST)

PULLED SIRLOIN OF BEEF ON BRIOCHE LOAF, CRISPY FRIED ONION RINGS

GOLDEN FRIED FISH CAKES, CREME FRIACHE, SALSA VERDE

WHIPPED ST. TOLA'S GOATS CHEESE, TOMATO SALSA, HAZELNUT CRUMB

MAIN COURSE

ROAST SIRLOIN OF BEEF, HORSERADISH SAUCE

MARTIN O DWYER'S GRILLED SIRLOIN STEAK, CREAMY PEPPER SAUCE*

PAN FRIED CHICKEN, SMOKEY BACON & SAGE SAUCE*

BAKED FRESH SEA BASS, DILL CREAM SAUCE

SLOW COOKED LAMB RUMP, ROSEMARY JUS*

VEGETARIAN: MUSHROOM & CHICKPEA BURGER IN A BUN TOPPED WITH VEGAN MAYO & CHEDDAR CHEESE

DESSERTS

ITALIAN STYLE TIRAMISU

BAKED RICE PUDDING, FRESH CREAM & JAM *

ICE CREAM SUNDAE, VANILLA ICE-CREAM, TOFFEE SAUCE, PECAN CRUMBLE

CHOCOLATE PISTACHIO BROWNIE, VANILLA ICE CREAM, CHOCOLATE SAUCE*

BANOFFEE PIE, PECAN CRUMBLE

WARM APPLE SPONGE, CUSTARD & CREAM

5.20

28.50 EURO P/PERSON
