

STARTERS

Homemade Vegetable Soup, Brown Soda Bread

(1-WHEAT, 3, 7, 9)

Roast Flat Mushroom, Mushroom Duxelle, Cashel Blue Cheese, Roast Pepper Coulis

(7)

Smoked Haddock & Cod Fish Cakes, Salsa Verde, Dill Creme Fraiche

(1-WHEAT 3, 4, ,7)

Whipped Ardsallagh Goat's Cheese, Roasted Beetroot, Orange & Hazelnut Crunch, Pomegranate Molasse

(7, 8-HAZELNUTS, 12)

MAIN COURSE

Roast Sirloin of Beef, Yorkshire Pudding, Gravy & Horseradish Sauce

(1-WHEAT, 3, 6, 7, 10, 12)

Pan-Fried Chicken Supreme, Mushroom & Smoked Bacon Cream Sauce

(7, 10, 12)

Slow Cooked Lamb Rump, Rosemary, Garlic & Truffle Jus

(7, 10, 12)

Baked Salmon, Dill Cream Sauce

(4, 7, 12)

Martin O 'Dwyer's Sirloin Steak, Classic Pepper Sauce

(1- WHEAT, 7)

Vegetarian: Green Lentil Dahl, Pickled Red Onion, Spinach & Riata & Steamed Rice

(7, 10, 12)

Served with Fresh Vegetables & Creamed Potatoes (7) or House Salad & Chunky Chips
(1-Wheat, 10)

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream

(3, 7, 8 ALMOND, 12)

Warm Traditional Apple Sponge, Custard & Cream

(1-WHEAT, 3 ,7)

Italian Style Tiramisu

(1 WHEAT, 3, 6, 7)

Banoffee Pie, Pecan Crumble

(1-WHEAT, 7, 8-PECAN)

Chocolate Pistachio Brownie, Chocolate Sauce, Vanilla Ice-Cream

(3, 6, 7, 8-Almond, Pistachio)

€34 PER PERSON

ALLERGENS: (1)CEREALS - GLUTEN (2)CRUSTACEANS (3)EGGS (4)FISH (5)PEANUTS (6)SOYABEANS
(7)MILK (8)NUTS (9)CELERY (10)MUSTARD (11)SESAME SEEDS (12)SULPHUR DIOXIDE (13)LUPIN
(14)MOLLUSCS. ALL ALLERGENS ARE USED IN OUR KITCHEN AND TRACES MAY OCCUR.