

Dinner Menu

2 Courses €35 | 3 Courses €40

Carrygerry Chicken Liver Patê, Redcurrant Jelly, Toasted Sour Dough
(Gluten Free Bread Available) (GF) (5,10,12)

Crispy Calamari, Leaf Salad, Sweet Chilli Mayo (5,10,12,13)

Homemade Soup of the Evening (GF without Croutons & V) (5, 8,12)

Award Winning Creamy Seafood Chowder (GF) (1,3,5,8,13)

Caesar Salad of Baby Gem Leaves, Cherry Tomatoes, Crisp Croutons,
Parmesan Shavings topped with Smoked Chicken Breast
(GF without Croutons) (2,5,7,12)

“ Pudding & Egg”

Pan Fried Meere’s Black Pudding, Fried Egg,
Caramelised Red Onion, Crispy Straw Potatoes, Wholegrain Mustard Mayo (2,5,10,12)

Oven Baked Vegetable Tartlet,
Sundried Tomato, Tapenade, Nutty Pesto, Leaf Salad (V) (2,5,7,10,12)

Tiger Prawns Grilled in Garlic & Herb Butter, Crisp Croutons, Leaf Salad
(GF without the crouton) (1,5,10,12)

Pan Fried Sirloin of Beef, Chunky Chips, Creamy Peppercorn Sauce (GF) (5,14)
(€5.00 supplement)

Pork Fillet Schnitzel coated in Golden Crumb, Chasseur Sauce (GF) (2,5,14)

Spinach & Ricotta Ravioli, Mushroom & Tarragon Cream, Nutty Pesto, Side Salad
(V) (2,5,7,10)

Pan Fried Breast of Chicken, Stuffed with Cream Cheese,
Red Pepper & Smoked Bacon Lardons, Red Wine Sauce (GF) (5,14)

Slow Braised Beef Featherblade Steak, Mashed Potato,
Creamy Mushroom Sauce (GF) (5,14)

Grilled Fillet of Seatrout, Lemon & Tarragon Butter, Toasted Almonds (GF) (3,5,7)

Trio of Seabass, Salmon & Tiger Prawns, White Wine & Chive Cream Sauce (GF) (1,3,5)

Pan Fried Fillet of Monkfish,
Creamy Ragout of Baby Leek & Fresh Water Shrimp (GF) (1,3,5)

All the above Served with Selection of Fresh Vegetables & Potatoes

Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream (GF)(2,5)

Toberlone Cheesecake, Toffee Sauce (2,5,7,12)

Strawberry Meringue, Vanilla Ice Cream, Strawberry Sorbet (GF) (2,5)

Banoffee Pie, Chocolate Chip Crumb Base, Vanilla Ice Cream, Toffee Sauce (5,12)

Irish Cream Liquor Ice Cream, Mini Fudge, Splash of Baileys (GF) (2,5)

Glazed Crème Brûlée Tartlet, Green Apple Sorbet (2,5)

Selection of Cheese (supplement €3.00)

Freshly Brewed Tea & Coffee

Gluten Free GF Vegetarian Friendly

Allergen List

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|-----------------------|-------------------------------|
| 1. Crustaceans | 8. Celery |
| 2. Eggs | 9. Sesame Seeds |
| 3. Fish | 10. Mustard |
| 4. Peanuts | 11. Lupin |
| 5. Dairy | 12. Wheat |
| 6. Soybeans | 13. Molluscs-Shellfish |
| 7. Nuts | 14. Sulphur Dioxide |

Beef 100% Irish

Our Suppliers:

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|------------------------------------|---|---|
| Organic Leaves & Herbs: | - | Herb Garden John Milane |
| Fruit & Vegetable: | - | Green Acres Quin Family |
| Meat: | - | Pallas, Cassley Meats, Morrissey Butcher, Meeres |
| Seafood: | - | Seabreeze |