

BAR
&
TERRACE

STARTERS

Seafood Chowder	2, 7, 10, 11, 12, 14	Haddock, Salmon, Prawns, Dill	13.50
Beetroot & Goats Cheese	1, 2, 4, 14	Roast Pine Nuts Dressing, Micro Greens	16.00
Spiced Beef	2, 3	Rocket, Coolattin Cheddar, Hazelnut	17.00
Prawn Cocktail	4, 8, 10, 12, 14	Baby Gem, Crab, Marie Rose Sauce	19.00

MAIN COURSES

Roast Beef Fillet	1, 2, 4, 8, 11, 14	Yorkshire Pudding, Truffle Mash, Red Wine Jus	35.00
Pan Fried Cod	2, 10, 14	Crushed Potatoes, Cabbage, Panchetta, Hollandaise Sauce	30.00
Roast Lamb	2, 11, 14	Roast Potato, Baby Carrots, Rosemary Jus	28.00
Tagliatelle	1, 2, 8	Wild Mushrooms, Parmesan, Truffle	23.00

SIDE DISHES

Hand Cut Chips ¹	Mixed Salad ^{4, 14}	Nutmeg Spinach ^{2, 14}	Champ Potato ²	5.00
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DESSERTS

Lime Cheese Cake	1, 2, 8, 14	Vanilla Ice Cream, Blackberries	11.50
Chocolate Nemesis	1, 2, 8, 13, 14	White Coffee Ice Cream, Brandy Snap	11.50
Crème Caramel	1, 2, 8, 10, 14	Rum Raisins, Shortbread Biscuit	11.50
Sticky Toffee Pudding	1, 2, 3, 8, 14	Salted Caramel Ice Cream, Hazelnut	11.50

2 Courses €40.00

3 Courses €48.00

Allergens: 1-Gluten 2- Milk 3-Nuts 4- Mustard 5- Sesame Seeds 6- Peanuts 7- Molluscs 8- Eggs 9-Lupin 10-Fish 11-Celery 12- Crustacean 13- Soybeans 14- Sulphites

All our beef is locally sourced and 100% certified Irish.