

Starter

Homemade Cream Soup of the Evening
Served with Homemade Brown Bread...M,C
€5.50

Atlantic Seafood Chowder
Served with Homemade Brown Bread...CR, M, C,O
€7.50

Crispy Confit of Duck Salad
with Mixed Leaves, Orange, Pine Nuts & an Oriental
Dressing...G, E, P, N, SS
€9.50

Deep Fried Wedge of Brie
with Sesame Seed Crust, Mixed Leaves, Strawberry,
Mango & Sweet Chilli Sauce...G, E, M, SS
€7.50

**Sautéed Mushrooms Flamed in White Wine, Cream,
Parmesan and Garlic**
with Toasted Sourdough Bread...G, M
€8.50

Pan-fried Crab Claws & Prawns
in Chilli, Garlic & Coriander with Garlic Toasts...CR, M, G
€11.50

Marine Style Superfood Salad
with Quinoa, Broccoli, Mixed Nuts, Sweet Potato & Feta
Cheese served with House Dressing...P, N
€7.50

ALLERGENS

Gluten, CRustaceans, Eggs, Fish, Peanuts, Soybeans, Milk,
Nuts, Celery, Lupin, mOluscs, MD – mustard, SS – sesame seeds,
SD – sulphites.



Main Course

**Herb Crusted Rump of Lamb
with Butternut Squash Puree, Roasted Root Vegetables &
a Red Currant Jus...G, MD
€24.50**

**Pan Seared Fillet of Cod
Crab Beignet, Samphire with a Prawn & Crab Butter
Sauce...F, G, CR, M, E
€22.50**

**Baked Supreme of Chicken
with Wild Mushrooms & Baby Leeks...M
€17.00**

**Honey Roast Half Duck
with Celeriac Puree, Bok Choi & a Five Spice Jus...C, M
€24.50**

**Baked Fillet of Hake
with Prawns & Crab Claws in a Garlic Cream Sauce...CR,
F, M
€25.00**

**Chargrilled 8oz Fillet Steak
with Tender Stem Broccoli, Potato Gratin, Pepper Sauce
or Garlic Butter...M
€28.50**

**Chargrilled Sirloin Steak
with Tender Stem Broccoli, Pont Neuf Chips, Pepper
Sauce or Garlic Butter
€25.00**

*Served with a choice of one of the following
Potato of the Evening, Steamed Greens
House Salad or Skinny Fries*

ALLERGENS

**Gluten, CRustaceans, Eggs, Fish, Peanuts, Soybeans, Milk,
Nuts, Celery, Lupin, mOluscs, MD – mustard, SS – sesame seeds,
SD – sulphites.**

Desserts

Salted Caramel & Chocolate Mousse
with Shortbread Biscuits...E, M

Warm Flourless Chocolate Cake
with Vanilla Bean Ice Cream, Cream & Warm
Chocolate sauce...E, M

Selection of Ice Creams
with Honeycomb, Cream & Warm Chocolate
Fudge Sauce...E, M

Orange & Almond Polenta Cake
with Vanilla Bean Ice Cream and Chantilly,
Cream...E, M, N

Marine Style Baileys Bread & Butter Pudding
with Orange Scented Crème Anglaise...E, M, G

All Desserts €6.50

ALLERGENS

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Nuts, Celery, Lupin, mOluscs, MD – mustard, SS – sesame seeds,
SD – sulphites.