



This Week's Specials

## Starters

Prawn cocktail.

Prawn cocktail Salad, Avocado, Fresh Lemon, Marie-Rose Sauce. (c,e) €15

## MAINS

### Burns Farm Meat's Est 1952

“Situated Between the Mountains and the Sea, the area that we farm is special in that it has its own microclimate, in turn giving us unique place for producing top-quality grass-fed Beef & Lamb”.

Gerald Burns

### Choice of Steak Seasoned with Unsalted Butter

8oz Prime Filet Mignon €36

or

10oz Striploin €32

Cooked in Herb & Garlic Unsalted Butter

Served with

Portobello Mushroom, Grilled Asparagus, Crispy Onions, Balsamic Glaze,  
Seasoned Chips (mk,sp, md)

### Burns Meat Spring Lamb Cutlets

Local Spring Lamb Cutlets, Drizzled Chimichurri, Honey Glazed Carrots & Roasted  
Garlic and Herb Baby Potatoes (mk,sp) €32.95

### Fillet of Trout

Honey & Hoisin Fillet of Trout, Roasted veg, Mediterranean cous cous.

(mk,g,f) €26.95

### Cocktail Specials

Pineapple & blueberry Margarita: Tequila, Pineapple juice, blueberry  
syrup, lime juice & a pinch of salt €13

Timber Point: Gin, Aperol, sugar syrup, lime juice & soda water. €13

Espresso Martini €13

Passionfruit Martini €13

10% Service Charge Added to All Bills

All The Staff Would like to Thank & Assure you that 100% of All Tips & Gratuity Collected both  
Electronic & Cash go Directly to Staff Only.