



Menu

EARLY BIRD MENU 5.30PM-7PM DAILY

Three course set menu for only €28 per person or two courses for €24

STARTERS

Choose one of the following selections

WILD MUSHROOM RAVIOLI (V)

Homemade Ravioli filled with wild mushrooms in a velouté sauce

BEEF CHEEKS SALAD (G)

Slow cooked beef cheeks on a bed of mixed leaves with blue cheese dressing

LOCAL FRESH MUSSELS (G)

Local mussels in their shell with fresh tomato sauce

LOCAL BLACK PUDDING & SCALLOP

Andarl Farm black pudding with local scallop in a leek, vanilla & cream sauce

HOMEMADE FISH CHOWDER OR SOUP OF THE EVENING (G)

MAIN COURSES

Choose one of the following selections

ROAST LEG OF DUCK (G)

Roast Leg of duck with orange sauce

LEMON SOLE (G)

Lemon Sole fillets with small prawns & garlic butter

CHICKEN ANGLAISE

Breast of Irish chicken in breadcrumbs with crispy bacon & supreme sauce

SLOW COOKED BEEF (G)

Slow cooked flank of Irish Beef in a red wine jus

LINGUINI CALAMARI

Pan fried calamari & prawns in a leek cream sauce, tossed with Linguini pasta (gluten free pasta available (G))

Sol Rio Restaurant, Bridge Street, Westport

T: 09828944

E: info@solrio.ie

Vegetarians & Vegans may choose from our a-la-carte menu

G= can be Gluten friendly, please inform your server

Dear Customer, Please inform your server of any allergens that you may have & we will be happy to help & view our allergens folder.



sol rio
RESTAURANT

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DESSERTS

Choose one of the following selections

TIRAMISU

CRÈME BRULEE (G)

APPLE PIE WITH ICE CREAM

SELECTION OF ICE CREAM

PROFITEROLES

DESSERT OF THE EVENING



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