



FOLEYS

Est 1949

STARTERS

SOUPS

Soup of the Day **€5.00** (2)(12)

Traditional French Onion Soup, Croutons & Cheese **€5.00** (2)(9)(15)

Cream of Seafood Chowder with a Selection of Fresh Fish **€7.00** (2)(3)(4)(5)(12)

OYSTERS

1/2 Dozen Fresh Cromane Oysters au Natural **€11.70** (3)

1/2 Dozen Fresh Cromane Oysters in a White Champagne Sauce **€16.50** (1)(2)(9)

APPETISERS

Thai Style Salmon Cake, Mixed Leaf Salad & a Sweet Chilli Dip **€8.50** (1)(2)(5)(13)(15)

Cromane Mussels Mariniere - A Shallot, White Wine & Cream Sauce **€13.00** (1)(2)(4)(5)(9)

Fresh Local Prawns Wrapped in Filo Pastry with a Garlic & White Wine Sauce **€15.00**
(1)(2)(3)(9)(15)

Baked Goat's Cheese, Sun-dried Tomato & Basil Pesto Tartlet with a Mixed Leaf Salad **€9.50**
(2)(10)(13)(15)

Chicken Live Paté, Mixed Leaf Salad, Rhubarb & Port Compote & Toasted Bread **€9.50** (2)(13)(15)

Grilled Duck Breast with a Chili, Honey & Ginger Glaze on a Bed of Mixed leaves **€12.00**
(8)(13)

MAIN COURSES

SEAFOOD

Crispy Skinned Grilled Salmon on a Bed of Warm Chilli, Tomato & Mango served with a Cherry Tomato & Spring Onion Salsa **€24.00** (5)

A Melody of the Chef 's Fresh Fish Selection (5 Different Types of Poached/Grilled Seafood) with a White Wine & Dill Sauce **€29.00** (1)(2)(5)(9)

Medallions of Monkfish on a Bed of Sautéed Mushroom & Leek with a Ginger & Port Jus **€29.00**
(2)(5)(9)

Baked Black Sole with Mandolin Potato, Capers & Tomato with a Lemon & Parsley Butter (*Served on or off the Bone*) **€32.00** (2)(5)

MEATS

Roast Boneless Male Duck Breast on a Sautéed Pepper, Leek & Mushroom Base with a Blackcurrant & Red Wine Sauce **€26.00** (2)

Aged Grilled T-Bone Steak with a Choice of Garlic Butter or Pepper Sauce **€27.00** (1)(2)(9)

Aged Sirloin Steak on a Bed of Roasted Fennel with a Beef Bone Jus **€28.00** (1)(2)(9)

Fillet of Steak Served on a Fondant Potato with a choice of Garlic Butter or Pepper Sauce **€28.00** (1)(2)(9)

Rack of Lamb with a Hoi-Sin Glaze Served on a Roast Red Onion Base **€31.50** (8)(9)(13)

VEGETARIAN DISHES

Spaghetti Provençal - A Tomato, Mushroom, Spring Onion & Basil Sauce **€14.50** (2)(12)(15)

Tagliatelle with a Mushroom, Pepper, Garlic and Onion Cream Sauce **€15.50** (1)(2)(12)(15)

CHEF'S SPECIALS

Fresh Lobster Thermidor - A Creamy White Wine & Mustard Sauce with Onions & Mushrooms, Grilled with Cheese & Served with a Fresh House Salad **€38.00** (1)(2)(5)(9)(13)

Traditional Deep Fried Breaded Plaice served with French Fries, Peas & Hollandaise Sauce **€20.50** (1)(2)(5)(15)

Sole Veronique - Fillets of Black Sole, Poached in a Fish Stock and Served with a Grape and White Wine Sauce **€30.00** (1)(2)(5)(9)

Pan fried John Dory on a Bed of Spring Onion Mash, served with a Lemon Butter Sauce **€28.00** (1)(2)

Scallops Mornay - Fresh Castletownbere Scallops, served in a Cream Cheese Sauce with Piped Potato **€29.00** (2)(3)(5)(9)(15)

Selection of vegetables served with all meat and fish dishes



SIDE ORDERS

Chip **€4.00**

Broccoli **€4.00**

House Salad **€4.00** (13)

Baby Spinach **€6.00** (2)

Sautéed Onions **€4.00** (2)

Buttered Mushrooms **€4.00** (2)

Allergens

(1) – eggs

(2) – milk

(3) – shellfish

(4) – molluscs

(5) – fish

(6) –peanuts

(7) – sesame

(8) – soya

(9) – sulphur dioxide

(10) – nuts

(11) – cereal

(12) – celery

(13) – mustard

(14) – lupin

(15) - gluten

Half portions available for children

No separate bills for parties of more than 4 people