

STARTERS

Smoked cod and leek chowder served with brown bread

Deep fried Brie with redcurrant compote and seasonal leaves

Linguine with prawns in a white wine Parmesan and herb cream sauce

Asian chicken salad with pickled vegetables, macadamia nuts and Nam Jim dressing

MAINS

Char grilled Beef burger with bacon and cheese served with dressed brioche bun

house burger sauce and French fries

Confit Duck leg, rosemary and smoked bacon crushed potato cake

tender stem broccoli, red wine jus

Pan fried sea trout, sweet potato, spinach and vine tomato

served with green olive Vierge

Tagliatelle Pasta with roast mushroom and courgette, white wine, Cashel blue cheese cream

DESSERTS

Tonka bean panna cotta with almond praline and orange syrup

Chocolate brownie with chocolate sauce and vanilla ice cream

TWO-COURSES | €28 PER PERSON

THREE COURSES | €33 PER PERSON