



SET MENU

STARTERS

- Homemade Soup served with fresh crusty bread and butter
- Chicken Liver & Pork Pate served with red onion chutney, mixed salad leaves and toasted rustic bread
- Crispy Buffalo chicken wings cooked in herbs and spices and served with sticky buffalo sauce.
- Garlic Portobello mushrooms in white wine and garlic cream sauce, parmesan crust & herb croutons
- Slowly braised chorizo cooked in red wine, chilli, garlic, rosemary, served with crusty bread
- Chicken and Bacon salad, avocado, cherry tomatoes, cucumber, red onion and honey & mustard dressing
- Deep Fried Brie served with red onion chutney and mixed salad leaves
- Garlic Prawns cooked in garlic parsley butter served with crusty bread
- Homemade Meatballs in a tomato, pepper, onion, chilli & basil sauce, served with crusty bread

MAIN COURSES

- Marinated cajun chicken breast chorizo mash, french beans red pepper and cajun cream sauce
- Slow roasted belly pork mustard mash, honey roasted parsnips & carrots, broccoli floret, apple puree, cider & onion jus
- Pan seared seabass spring onions mash, fine green beans, ratatouille and a basil pesto.
- Trio of mushroom risotto button, wild and portobello mushrooms, and spinach creamy risotto
- Homemade pie of the day creamy mash, seasonal veg and a sauce pot.
- Pan fried lambs liver bubble & squeak, roasted root veg, crisp bacon with a rich onion gravy
- Penne carbonara with smoked bacon in a garlic and parmesan cream sauce served with garlic bread (add chicken for +2€)
- Portobello homemade 8oz Burger melted vintage cheddar, sliced tomato and red onion salad in a toasted bun served with red cabbage coleslaw and homemade chips

GRILLED OPTIONS

- Chargrilled Aberdeen Angus rump steak served with half grilled tomato & portobello mushroom stuffed with fried onions.
- Chargrilled Chicken Breast served with half grilled tomato & portobello mushroom stuffed with fried onions
- Choice of: homemade chips, mash potato, sweet potato, chunky wedges, dauphinoise potatoes
- Sauces: peppercorn, blue cheese sauce, red wine & mushroom jus, garlic butter

DESSERTS

- Apple Crumble with custard
- Ice Cream with a choice of 3 flavours
- Chocolate bread & butter pudding with custard
- Vanilla Panacotta
- Sorbet with a choice of different flavours

2 Course 19,95€ or 3 course 22,95€

A LA CARTE MENU

STARTERS

Duck Salad	red onion, grilled pears, mix leaf, hoison plum sauce	8,95 €
Goat Cheese & Fig Tart	with red onion chutney, rocket leaves and balsamic vinegar	6,95 €
Pan Fried King Prawns	cooked in chilli, garlic, parsley butter served with fresh bread	8,95 €
Sticky 5 spices belly pork	slowly braised in honey, mustard, soy sauce+ 5 spice, pan fried spring onions, apple puree+ crisp sage leafs	7,95 €
Sweet Potato Rostie	warm smoked salmon, soft poached egg, hollandaise sauce, paprika and chives.	9,95 €
Fresh Steamed Mussels	cooked in chilli, garlic, lemon, coriander cream sauce served with rustic bread	9,95 €

MAIN COURSES

Teriyaki Salmon Fillet	served with spicy stir fried vegetables, chunky sweet potato wedges & a soy sauce drizzle	16,95 €
Slowly Braised Fiery Lamb Shank	served with creamy mash potato, minted pea puree, broccoli floret & a fiery stock sauce.	19,95 €
The King Fillet	fillet steak medallions & king prawns cooked in brandy, shallot, french mustard cream sauce, dauphinoise potatoes, roasted parship & carrot, broccoli floret.	27,95 €
Roasted Butternut squash & sage rissotto	wilted Spinach & parmesan topped with a poached egg	15,95 €
Seafood Medley	pan seared salmon fillet, seabass fillet, king prawns, steamed mussels, pressed potatoes, grilled asparagus served with hollandaise & lemon	23,95 €
Stuffed Chicken	with goat cheese, blue cheese, wrapped in smoked bacon served with pressed potatoes, fine beans, smoked bacon & garlic cream sauce.	19,95 €
King Prawns Linguini	cooked in chilli, garlic, lime & coriander.	17,95 €
Fresh Steamed Mussels	cooked in chilli, garlic, lemon, coriander cream sauce served with rustic bread	19,95 €

GRILLED OPTIONS

Chargrilled sirloin steak	served with half grilled tomato & portobello mushroom stuffed with fried onions	19,95 €
Chargrilled fillet steak	served with half grilled tomato & portobello mushroom stuffed with fried onions	27,95 €
Chargrilled salmon steak	served with half grilled tomato & portobello mushroom stuffed with fried onions	16,95 €

Choice of: homemade chips, mash potato, sweet potato, chunky wedges, dauphinoise potatoes

Sauces: peppercorn, blue cheese sauce, red wine & mushroom jus, garlic butter

DESSERTS

Apple Crumble	with custard	4,95 €
Ice Cream	with a choice of 3 flavours	4,95 €
Sticky Toffee pudding	with custard	4,95 €
Homemade Cheesecake		4,95 €
Sorbet	with a choice of different flavours	4,95 €