

Restaurant Evening Menu

STARTERS

HOMEMADE SOUP

Homemade soup of the evening served with a crispy roll (1,7)

GOATS CHEESE SALAD

Goats cheese served with mixed salad and honey & lemon dressing (1,7)

GARLIC MUSHROOMS

Deep-fried golden breaded mushrooms served with a side salad & a garlic and chive mayonnaise (1,3,7)

SMOKED SALMON

Irish oak smoked salmon with lemon and onions and homemade brown bread (1,4,7)
(€3 supplement)

MAINS

CREAMY CHICKEN

Pan fried chicken breast smothered in a creamy mushroom sauce (1,7)

ROAST BEEF

Prime roast Irish beef served with a Yorkshire pudding & horseradish sauce (3,7,10)

FILLET OF SALMON

Oven baked fillet of Atlantic salmon with a creamy hollandaise sauce (3,4,7)

PRIME IRISH SIRLOIN STEAK

10 oz Sirloin steak cooked to your liking served with onions rings & mushrooms and peppercorn sauce (1,7) (€10 supplement)

~ All of the above main courses are served with a selection of seasonal fresh vegetables & potatoes ~

TORTELLINI (V)

Tortellini with ricotta cheese in a creamy basil pesto sauce (1,8)

DESSERTS

STICKY TOFFEE PUDDING (1,3,7)

CHEESECAKE OF THE DAY (1,3,7)

CREAM FILLED PROFITEROLES WITH CHOCOLATE SAUCE (1,7)

SELECTION OF ICE-CREAMS (7)

2 COURSE €18.95 | 3 COURSE €23.95

Allergens: 1=Wheat, 2=Crustaceans, 3=Egg, 4=Fish, 5=Peanuts, 6=Soya, 7=Milk, 8=Nuts, 9=Celery,
10=Mustard, 11=Sesame Seeds, 12=Sulphur Dioxide, 13=Lupin, 14=Molluscs