



*P*re Starter Nibbles

Garlic Bread (1, 3, 7)  
Lashings of Garlic Butter & Mature Cheddar £6.00

*T*o Begin

Bollie Goats Cheese Bon-Bons, (7) £8.50  
With Caramelised Pear & Red Onion Chutney, Rocket & Fresh Parmesan  
Salad

Homemade Soup of the Day (7, 9) £6.50

Breaded Mourne Button Mushrooms (1, 3, 6, 7, 10) £8.50  
Filled with Mature Cheddar Cheese, Smoked Bacon, Garden Herb Mayonnaise  
Dressed Salad Leaves

Crispy Chicken Goujons (1, 3, 6, 7, 10) £9.00  
Free Range Chicken Goujons, Indian Spiced slaw & Chilli Mayonnaise

Traditional Prawn Cocktail (2, 3, 10, 12) £9.50  
Crisp Baby Gem, Vine Tomatoes bound in a Rich Marie-Rose Sauce.



## *Main Course*

Sirloin (€7.00 Supplement)		€29.00
Fillet (€10.00 Supplement)		€35.00
Crispy Onion Ring, Brandy Cream Sauce (1, 3, 6, 7, 12)		
Lamb Rack (7, 12) Slow Roasted Lamb Rack, Champ, Honey Glazed Baby Carrots, Merlot Wine Jus.		€27.00
Sauté Fillet of Free Range Chicken (7, 12) Oyster Mushroom, Cured Lardons, Tarragon Emulsion		€21.00
Chicken Maryland (1, 3, 6, 7) Breast of Chicken with Bacon, Tomato, Pineapple and Banana Fritter		€20.00
Honey Roasted Confit Duck Leg (1, 3, 9) Asian Greens, Spiced Noodles		€23.00
Baked Salmon (4, 7, 12) Creamed Cabbage, Wild Garlic Chargrilled Asparagus		€22.00
Pan Seared Seabass (4, 7, 12) Roasted Courgette, Red Pepper Salad, Fine Garden Herb Velouté		€23.00

**\*All Main Courses come with a side order included\***



*A*dditional Sides £4.50



Chefs Market Vegetables	(7)
Champ	(7)
Homemade Triple Cooked Chipped Potatoes	(6)
Creamy Garlic Potatoes	(7)
Triple Cooked Garlic Chips	(6)
Sauté Mushrooms	(6)
French Fried Onions	(1, 3, 6)

**Food Intolerance Information**

1) Gluten 2) Crustacean 3) Eggs 4) Fish 5) Peanuts 6) Soybean  
7) Milk 8) Nuts 9) Celery 10) Mustard 11) Sesame 12) Sulphites  
13) Lupin 14) Molluscs

