

Saturday Evening Set Menu

Each person from the table must order from this menu

€39.95 – 3 Courses

Roasted Vine Tomato Soup - Parmesan cream, rustic baguette

Wild Atlantic prawn Bisque - Rich prawn soup, caviar cream, stout bread

1909s Irish Seafood Chowder - Stout bread, caper and caviar butter

Baked Portobello Mushroom (v)

Garlic crouton, forest mushrooms, melted gruyère cheese, tomato toasted crumbs, mushroom cream

Duck Paté Vol-Au-Vent

Green peppercorn crust, truffle toast, red wine reduction, crispy Parma ham, rustic herbs

Crispy Calamari

Lemon breadcrumbs, pickled chilli tartare sauce

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**Oven Roast Irish Chicken**

Free range chicken breast wrapped in parma ham, pesto & herb stuffing, crushed potatoes,  
Root vegetables, white wine mushroom sauce

**Slow Roasted Wicklow Lamb Belly**

Crushed minted potato, roasted beetroot vegetables, red wine thyme jus, mint jelly

**7oz Prime Filet Mignon**

Served with house gratin or salad or skinny frites & sauce of your choice

**Baked fillet of Salmon**

Prawn and crab crust, mashed potato, green beans, lemon hollandaise, rustic herbs

**8oz Chargrilled Prime Beef Burger and Frites**

Lettuce, tomato, mayo, sautéed onion, crispy parma ham,  
Grilled raclette/ camembert /gruyère /baby mozzarella / blue cheese

**Vegan Tofu Steak** (v)(n)

Green beans, long stem broccoli, spinach, beetroot, sautéed in virgin garlic oil, tomato and red wine sauce, rustic  
Herbs, golden tomato salad

## Dessert

**Crème Brule** of the day – Please ask your server

**Apple Pie** warm vanilla custard

**Chocolate Brownie** chocolate sauce, berry compote

**Baileys & Chocolate cheesecake** with a berry compote

Or

## Desert wine / Port / Digestive/Liquor

Premier Frimas Semillion - France 2011

Calem Fine Ruby Port

Baileys / Jameson / Hennessy / Amaretto / Grand Marnier / Sambuca

## ~ Aged Prime Irish Steaks ~

Buttered mash potato or skinny frites - (No substitution available for other sides)  
Served with a sauce of your choice

### **7oz Filet mignon €25.95**

Cut from the tenderloin, very tender steak, low in fat

### **10oz Filet Mignon €29.95**

Cut from the tenderloin, very tender steak, low in fat

### **9oz Striploin €25.95**

Little firmer than fillet, light even marbling, gives this cut a stronger flavour

### **18oz T - Bone €29.95**

A cut comprising of striploin & fillet, char grilled on the bone for increased flavour

## ~ Steak Enhancements ~

### **Steak topping €2.50**

Grilled Portobello mushroom  
Grilled tomato  
Grilled chorizo sausage  
Fried hen egg

### **Gourmet**

Sautéed garlic wild Prawns **Four** €5  
**Six** €7  
Pan-fried foie gras €7.95  
White crab meat steak crust €6.95

### **Steak Fromage €3.00**

Crumbled blue cheese  
Melted Camembert  
Gruyère cheese

## ~ Sauces & butters ~

One complimentary sauce with any steak extra sauce €2.50

Brandy peppercorn  
Blue Cheese Peppercorn  
Red Wine jus  
Mushroom Sauce

Roast Garlic Butter  
Smoked Chili Butter  
Blue Cheese Butter

Béarnaise  
Horseradish Cream  
Fresh Herb Pesto  
Smoked Tomato Pesto

## Petit Sides

### **Frites € 3.50**

House Onion Rings  
Skinny frites/ Aioli  
Thick Cut Steak Chips  
Truffle Parmesan Frites

### **Sauté € 3.50**

Mushroom  
Onion  
Crushed Baby Potatoes  
Buttered Green Beans  
Wilted Spinach  
Creamed Spinach  
Root Vegetables  
Baby stem broccoli

### **Mash € 3.50**

Buttered  
Red Wine gravy  
Chorizo & smoked pesto  
Truffle & Black Pepper  
Pesto & Fresh Herb

### **Salads € 3.50**

Rustic Leaf & Herb  
Vine Tomato & Pesto  
Spinach & Blue Cheese

## ~ Soups ~

### **Roasted Vine Tomato Soup €5.95**

Parmesan cream, rustic baguette, celery stick

### **Wild Atlantic prawn Bisque €9.95**

Rich prawn soup, caviar cream, stout bread

### **1909's Irish Seafood Chowder €9.95**

Stout bread, caper and caviar butter

## ~ Starters ~

### **Trio of Pesto Bread <sup>(v)(n)</sup> €5.95**

Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes, parmesan

### **Baked Portobello Mushroom <sup>(v)</sup> €9.95**

Garlic crouton, forest mushrooms, melted gruyère cheese, tomato toasted crumbs, mushroom cream

### **Duck Paté <sup>Vol-Au-Vent</sup> €9.95**

Green peppercorn crust, truffle toast, red wine reduction, crispy Parma ham, rustic herbs

### **Mixed Leaf Salad <sup>(v)</sup> €8.95**

Fresh herbs, teardrop peppers, golden cherry tomatoes, smoked pesto dressing

**Choice of**

Crumbled blue / goats / baby mozzarella / camembert cheese

### **Petit Pot Organic Mussels €12.50**

Steamed in white wine prawn bisque, fresh herbs, warm rustic baguette

### **Crispy Calamari €12.95**

Lemon bread crumbs, pickled chilli tartare sauce

### **Crab & Wild Prawn Garlic Toast €12.95**

Grilled Gruyere cheese, lemon mayonnaise

## Main Courses

### **Noble fish of the day €29.95**

Please ask your server for the fish of the day

### **Special of the day**

Please ask your server for the special of the day

### **8oz Chargrilled Prime Beef Burger and Frites €17.95**

Lettuce, tomato, mayo, sautéed onion, crispy parma ham,  
Grilled raclette/ camembert /gruyère /baby mozzarella / blue cheese

### **Oven Roast Irish Chicken €21.95**

Free range chicken breast wrapped in parma ham, pesto & herb stuffing, crushed potatoes,  
Root vegetables, white wine mushroom sauce

### **Slow Roasted Wicklow Lamb Belly €22.95**

Crushed minted potato, roasted beetroot vegetables, red wine thyme jus, mint jelly

### **Baked fillet of Salmon €25.95**

Prawn and crab crust, mashed potato, green beans, lemon hollandaise, rustic herbs

### **Three Cheese wellington €17.95**

Baby Mozzarella, camembert, gruyère, roast aubergine, smoked tomato, spinach, fresh herb salad, hollandaise dressing

### **Vegan Tofu Steak (v)(n) €17.95**

Green beans, long stem broccoli, spinach, beetroot, sautéed in virgin garlic oil, tomato and red wine sauce, rustic  
Herbs, golden tomato salad

## Petit Sides

### **Frites € 3.50**

House Onion Rings  
Skinny frites/ Aioli  
Thick Cut Steak Chips  
Truffle Parmesan Frites

### **Sauté € 3.50**

Mushroom  
Onion  
Crushed Baby Potatoes  
Buttered Green Beans  
Wilted Spinach  
Creamed Spinach  
Root Vegetables  
Baby stem broccoli

### **Mash € 3.50**

Buttered  
Red Wine gravy  
Chorizo & smoked pesto  
Truffle & Black Pepper  
Pesto & Fresh Herb

### **Salads € 3.50**

Rustic Leaf & Herb  
Vine Tomato & Pesto  
Spinach & Blue Cheese