

Lunch à la Carte Menu

Starters

Roasted Vine Tomato Soup

Crumbled parmesan, cream cheese ciabatta

Lobster Bisque 9.95

With stout bread & caper butter

Baked Portobello Mushroom (v) 8.95

Garlic crouton, forest mushrooms, toasted crumbs, mushroom cream, rocket and parmesan

Duck Paté Vol-Au-Vent 9.95

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

Irish Smoked Salmon & crab parcel € 13.95

Chilled Atlantic prawns in marie rose & brandy sauce,
Wrapped in Irish smoked salmon, finished with crab meat & a twist of lemon

Crab & Wild Prawn Garlic Toast 14.95

Grilled cheddar & mozzarella cheese, lemon mayonnaise

Main Courses

8oz Chargrilled Prime Beef Burger and Frites 17.95/ **Vegan option available**

Lettuce, tomato, mayo, sautéed onion, crispy parma ham,
Cheddar or mozzarella cheese

Noble fish of the day 29.95

Please ask your server for the fish of the day

7oz Prime Fillet Steak 28.95

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

10oz New York Striploin 31.95

A little firmer than the fillet light even marbling giving this cut a stronger flavor

18oz Prime Rib-Eye on the Bone 32.95

Highly marbled with a large centre of fat giving this cut a juicy texture
And succulent rich flavour

Steaks served with buttered mash potato or frites

With a sauce of your choice

Brandy Peppercorn

Red Wine jus

Roast Garlic Butter

Mushroom Sauce

Hollandaise

Fresh Herb Pesto

Petit Sides – 4.00 each

Skinny frites w/ Aioli

Thick chips w Aioli

Buttered Mash

Sautéed Mushroom

Creamed spinach

Sautéed potatoes with thyme & rosemary

Mixed Vegetables

Broccoli w/ hollandaise

Mixed leaf salad w/ olive oil
dressing

Rocket & balsamic parmesan
salad