



À la carte



Starters

Roasted Vine Tomato Soup 6.95

Crumbled parmesan, stout bread

Duck Paté Vol-Au-Vent 10.95

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

Baked Portobello Mushroom (v) 8.95 / **Vegan option available**

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

Crab & Wild Prawn Garlic Toast 14.95

Melted gruyère cheese, lemon mayonnaise

Smoked Salmon Prawn & Crab Parcel 14.95

Chilled Atlantic prawns in Marie Rose & brandy sauce,
Wrapped in smoked salmon, crab meat crust, finished with dressed leaves and stout bread

Main Courses

Crispy Parma Ham Cheeseburger 17.95

Mature cheddar, lettuce, tomato, onion, mayo, smoked paprika fries

Roasted Turkey Breast 21.95

Free range turkey breast wrapped in Parma ham, fresh herb & chorizo stuffing, red wine gravy, roast winter vegetables, port cranberry garnish

Roasted Salmon Fillet 21.95

Topped with pesto crumbs & cherry tomatoes, with sautéed potatoes, broccoli, spinach

Venison and Red Wine Stew 20.95

A traditional slow cooked stew with field mushrooms, winter vegetables, black pepper & truffle mash potato

Three Cheese wellington 18.95

Mozzarella, camembert, gruyere cheese, roast aubergine, smoked tomato, spinach, fresh herb salad, hollandaise dressing

Noble fish of the day

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 34.95

Highly marbled with a large centre of fat gives this cut a juicy texture

Steaks served with buttered mash potato / skinny fries

Choice of Garlic butter or brandy peppercorn sauce

Sides €4.00

Mixed leaf salad

Skinny fries/ Aioli

Mixed Vegetables

Buttered Mash