<u>À la carte</u> <u>Friday/Saturday</u>

Starters

Wild Prawn Bisque 11.95 Stout brown bread

Duo of Pesto Bread (v)(n) 7.95 Smoked tomato pesto, baby mozzarella, basil & herb pesto, semi dried tomatoes

> Crispy Calamari 13.95 Lemon breadcrumbs, mixed leaves, pickled tartare sauce

Baked Portobello Mushroom (v) 10.95 / Vegan option available Roast Garlic crouton, forest mushroom cream, herb crumbs, rocket & parmesan garnish

Duck Paté Vol-Au-Vent 11.95 Green peppercorn crust, truffle toast, red wine reduction, crispy parma ham, rustic herbs

> Crab & Wild Prawn Garlic Toast 15.95 Melted gruyére cheese, lemon mayonnaise

Main Courses

Chicken Parmigiana 22.95

Chicken breast topped with napolitana sauce, melted mozzarella, rocket & parmesan salad, frites 8oz Chargrilled Prime Beef Burger and Frites 19.95 / Vegan option available Lettuce,tomato, mayo,sauteed onion, crispy parma ham, mature cheddar

Noble fish of the Day (priced between 32.95-34.95)

Please ask your server

Roasted Salmon Fillet 22.95

Topped with pesto crumbs & cherry tomatoes, broccoli, green beans, samphire Slow Roast Wicklow Lamb Shank 27.95 Mashed potato, root vegetables, mint sauce, red wine & thyme jus

Vegan Tofu Steak 19.95

Sauteed spinach, green beans, broccoli, beetroot, tomato, red wine sauce, herb garnish

18oz Prime Rib-Eye on the Bone 39.95 add wild prawns 12.00

Served with buttered mash potato / skinny frites / thick chips

8oz Prime Fillet Steak 36.95 *add wild prawns 12.00* Served with buttered mash potato / skinny frites / thick chips

With a sauce of your choice

Brandy Peppercorn Red Wine jus

Roast Garlic Butter

Roast Garlic Butter

Fresh Herb Pesto Mushroom Sauce

Petit Sides – 4.50 each

Skinny frites & aioli Buttered Mash Mixed leaf salad, virgin oil Broccoli & green beans Buttered root vegetables Sautéed Field Mushroom Sautéed French Onion

A discretionary 10% service charge is added to your bill, this goes directly to the staff. If you would like this removed, please ask a staff member.