

## À LA CARTE

### Starters

Home Soup of the day € 6.50

Smoked seafood & mussel Chowder € 7.50

Salted Salmon gravlax, corn blinis, fried quail egg, balsamic syrup € 8.50

Inhouse smoked Pork tenderloin, apple, blackcurrant & vodka puree € 7.95

Galway goats cheese, sweet potato & pecan bonbon, sticky mango & coconut chutney € 8.25

Spiced Cauliflower tempura, sweet beetroot puree, salad bouchee € 6.75

Spicy Prawn pil pil, crusty bread € 9.95

### Mains

10oz Prime Irish Sirloin steak, onion rings, mushrooms & house fries, peppercorn sauce € 24.95

Grilled 8oz Fillet steak, onion rings, mushrooms & house fries, peppercorn sauce € 27.95

Seared barbery Duck breast & confit leg, savoury rosti, blueberry glaze € 25.95

Classic Chicken parmigiana, grana padano, fresh tagliatelle, tomato provençal, salad bouchee € 22.95

Tandoori spiced Monktrail, squash puree, sweet potato, samphire € 25.95

Fresh Fish dish of the evening from € 24.95

Wild mushroom & asparagus Risotto, white truffle oil & parmesan crisp, salad bouchee € 19.95

Roast butternut & chickpea Tagine, spiced pearl cous cous & flaked almond € 17.95

### Mezze

Mixed Meat & Cheese Board – vension salami, gubben chorizo, parma ham, cashel blue, cavanbert, smoked gubben € 16.95

Veggie tapas – house hummus, cashew nut butter, roasted vegetables, falafel, mixed olives € 14.95

\*All boards are served with a selection of house breads and our homemade chutneys

### Sides

French fries € 3.95 Steamed vegetables € 3.95

Garden Salad € 3.95 Sweet potato fries € 4.95