

Table d'Hôte Menu

€37

STARTERS

Soup of the Day

with Homemade Brown Soda Bread
2. 4c. 7. 11. 13. 14b

Ballycotton Seafood Chowder

With homemade brown soda bread
2. 4c, 9, 11, 13, 14b

Homemade Smoked Fishcake

With lemon, Tartar sauce and a mixed leaf salad
2. 4a. 8. 9. 11. 13.

Buffalo Chicken Wings

Barbecue or spicy chilli dressing,
Served with blue cheese mayo and a mixed leaf salad
2. 6. 8. 10. 11. 13.

Crumbled Goats Cheese Salad

With sundried tomatoes, toasted pumpkin seeds, red onion & a basil pesto oil
2. 8, 13

DESSERTS

Sticky Toffee Pudding

With butterscotch sauce and vanilla ice cream
9. 4a. 11. 13.

Cheesecake of the Day

Please ask your server
2. 4a. 13.

MAINS

Beer Battered Ballycotton Haddock

With chunky chips, pea puree and tartare sauce
4a. 8. 9. 11. 13. 14a.

Mushroom & Bacon Penne Pasta

In a creamy white wine and cream sauce with scallions. Served with shaved Parmesan and garlic bread
2. 4a. 4b. 4e. 7. 13.

Roast of the Day

With creamy mash potatoes, seasonal vegetables and a thyme gravy
2. 7. 13.

Thai Green Curry

Choose from chicken or vegetarian
Served with stir fry vegetables, basmati rice and fresh coriander
7. 12. 13.

8oz Irish Ribeye Beef Burger

With streaky bacon, smoked cheddar cheese, caramelised red onion, lettuce and house burger sauce in a black sesame & BBQ bun.
2. 4a. 8. 11. 13.

Homemade Apple Crumble

With crème anglaise and vanilla ice cream
2. 4a, 6, 11, 13

Chocolate Fudge Cake

With chocolate sauce and vanilla ice cream
2. 4a. 6. 11. 13.