

# Table d'Hôte Menu

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€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  
pumkin 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.