

Table d'Hôte Menu

€37

STARTERS

Soup of the Day
with Homemade Brown Soda Bread
2. 4c. 7. 11. 13. 14b

Crispy Fried Brie
With tomato, chilli & Jameson jam and
a mixed leaf salad
2. 4a. 9. 11. 13.

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.

Wild Forest Mushroom
Bruschetta
Tossed in garlic butter and served on
toasted sourdough with shaved
Parmesan and a mixed leaf salad
2. 4a. 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.

Chorizo Penne Pasta
In a creamy roasted red pepper sauce
with baby spinach
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
With either chicken or vegetarian
Served with stir fry vegetables,
basmati rice and fresh coriander
7. 12. 13.

Grilled 8oz Irish Beef Burger
With streaky bacon, crisp lettuce,
melted cheddar cheese, red onion and
house burger sauce, served with
chunky chips
2. 4a. 8. 11. 13.

Vanilla Crème Brulée
With shortbread biscuits
2. 11. 13.

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