

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 Brûlée

With shortbread biscuits
2. 11. 13.

Chocolate Fudge Cake

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