

Black Pudding & Chorizo Potato Cake (1,2,9,11,12,13)
Served with a Horseradish & Apple Sauce

Roasted Pear & Walnut Tartlet Topped with Cashel Blue Cheese (2,9,10)
Dressed with a Balsamic Reduction

Smoked Mackerel & Pickled Blackberry Salad (2,5,9,11)
Dressed with Sweet Pickle

Granville Chicken Liver Pâté (2,7,8,9,10,11,13)
Toasted Sourdough & Red Onion Marmalade

Chef's Seasonally Inspired Soup of the Day

Seafood Chowder (€2.50) (2,3,4,5,9,12)

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**Roast Stuffed Turkey & Waterford Ham** (2,7,8,9,10,11,13)  
Served with Sage & Onion Stuffing, Cranberry Jam & Gravy

**Apricot & Walnut Stuffed Pork Steak** (2,7,9,10,11,12)  
Served with a Chunky Apple & Calvados Brandy Sauce

**Hunters Style Chicken Wrapped in Streaky Bacon** (2,5,6,11)  
Stuffed with Smoked Cheese & Served with a Homemade BBQ Sauce

**Baked Duo of Salmon & Cod Lemon Butter** (2,5,7,10,11)  
Served with Fresh Spinach, topped with a Lemon & Thyme Crust

**Honey Glazed Half Duck** (9,12)  
Served on Braised Red Cabbage with a Plum & Ginger Sauce

**10oz Prime Irish Grass-Fed Sirloin Steak (€6.95)** (2,11)  
Served on Sautéed Mushrooms & Onions with Chips & Black Pepper Sauce

**Red Lentil & Tomato Bolognese** (9,11,12)  
Served with Basmati Rice

*All main courses are served with a selection of Vegetables & Potatoes* (2,9,12)

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Fresh Raspberry Panna Cotta with Short Bread Coconut Biscuit (1,2,11)
Warm Chocolate & Beetroot Brownie with Salted Caramel Ice-Cream (1,2,8,10)
Apple & Blackberry Crumble served with Warm Custard and Whipped Cream
(2,8,11,12)

Amaretto & Toasted Almond Cheesecake (2,7,10,11)

Baileys & Milk Chocolate Roulade (1,2,8)

Knockanore Oak Smoked Semi Hard Cheese (1,2,7,8,11,13)

Regular Tea/Coffee €3.00

Food Allergies & Intolerances:

Our kitchen environment contains nuts, gluten, eggs & dairy produce; hence there may be traces of these allergens in our dishes. Please discuss any food allergies and intolerances with a senior member of staff.

Allergen index: 1 Eggs, 2 Milk / Lactose, 3 Shellfish, 4 Molluscs, 5 Fish, 6 Peanuts, 7 Sesame, 8 Soya, 9 Sulphur dioxide/sulphites, 10 Nuts, 11 Gluten, 12 Celery, 13 Mustard, 14 Lupin (GFA=Gluten Free Adaptable)

