

# Dinner Menu

## 2 Courses €29 | 3 Courses €35

Carrygerry Chicken Liver Patê, Redcurrant Jelly, Toasted Sour Dough  
(Gluten Free Bread Available) (GF) (5,10,12)

Sauté of Tiger Prawns in Garlic Butter, Toasted Garlic Crouton,  
Leaf Salad, Coriander Mayo (GF) (1,2,5,13)

Roast Winter Vegetable Soup (GF without Croutons & V) (5, 8,12)

Award Winning Creamy Seafood Chowder (GF) (1,3,5,8,13)

Gin Scorched Salmon, Pickled Cucumber, Brown Bread Crisp (3,12)

Bluebell Falls Goat's Cheese & Pistachio Parfait, Textures of Beetroot (3,7)

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Pan Fried Sirloin of Beef, Sautéed Button Onions & Mushrooms, Pepper Cream Sauce  
(GF) (5,8,14) (€5.00 supplement)

Breast of Irish Chicken Stuffed with Cream Cheese, Smoked Bacon Lardons and Coriander  
(GF) (5)

Slow Braised Beef Featherblade Steak, Mushroom & Tarragon Cream Sauce  
(GF) (5)

Traditional Roast Stuffed Turkey and Honey Glazed Limerick Ham,  
Roast Parsnips, Herb Mash, Pan Gravy (GF) (5,8,14)

“Selection of Seafood”

Herb Crusted Hake, Salmon, Seabass & Garlic Tiger Prawns,  
White Wine & Chive Cream Sauce (GF) (1,3,5)

Baked Fillet of Salmon Stuffed with Tiger Prawns & Fresh Dill,  
Spring Onion & Ginger Cream (GF) (1,3,5)

Slow Roasted Pork Belly and Barbequed Pulled Pork Croquette,  
Carrot Puree and Rosemary Jus (GF) (5,8,14)

Stuffed Flat Cap Mushroom with Baby Spinach Leaves,  
Roast Pinenuts and Beef Tomato, Sprinkled with Blue Bell Falls Goats Cheese, Herb Oil  
(V without Goats Cheese) (5,7)

*All the above Served with Selection of Fresh Vegetables & Potatoes*

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Chocolate Brownie, Vanilla Ice Cream, Caramel Popcorn, Toffee Sauce (GF)(2,5)

Coconut Panna Cotta, Fruit Salsa, Crunchy Granola, Greek Yoghurt Sorbet

Baileys Baked Alaska, Torched Italian Meringue,  
Chocolate Chip Cookie Crumble, Dark Chocolate Sauce (2,5,12)

Classic Lemon Tart, Textures of Raspberries (2,5,12)

Toberlone Cheesecake (5,7,12)

Freshly Brewed Tea & Coffee

**Gluten Free GF    Vegetarian Friendly V**

### **Cheese**

Selection of Irish Farmhouse Cheese served with our  
own Tomato Chutney & Mango, Fig & Apple Chutney & Crackers (5,12)  
(€3.00 supplement)

### **Side Orders**

Mixed Side Salad	€3.50
Triple Cooked Chunky Chips	€5.00
Sauté Onions & Mushrooms	€3.50

**Gluten Free GF    Vegetarian Friendly V**

*Food Allergens Folder available, please ask a member of staff if required*

### **Allergen List**

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|----------------|------------------------|
| 1. Crustaceans | 8. Celery              |
| 2. Eggs        | 9. Sesame Seeds        |
| 3. Fish        | 10. Mustard            |
| 4. Peanuts     | 11. Lupin              |
| 5. Dairy       | 12. Wheat              |
| 6. Soybeans    | 13. Molluscs-Shellfish |
| 7. Nuts        | 14. Sulphur Dioxide    |

### **Beef 100% Irish**

#### **Our Suppliers:**

<b>Organic Leaves &amp; Herbs:</b>	-	<b>Herb Garden John Milane</b>
<b>Fruit &amp; Vegetable:</b>	-	<b>Green Acres Quin Family</b>
<b>Meat:</b>	-	<b>Pallas, Cassley Meats, Morrissey Butcher, Meeres</b>
<b>Seafood:</b>	-	<b>Seabreeze</b>