

Starters

Soup of the Day €8.50

Chef's seasonal soup, served with warm, crusty bread. (1,7)

Chicken Wings €12.50

Free-range chicken wings tossed in a hot spicy glaze, served with a creamy Gorgonzola dip and crisp celery sticks. (3,4,5,7,10)

Chicken liver pate €11.50

Chicken liver pâté served with grilled brioche, berry compote, and crystallised walnut. (1,3,7,12)

Creamed Mussels €12.50

Fresh mussels in a creamy white wine sauce with herbs and cherry tomatoes, served with toasted bread. (1,7,11,13)

Prawn Rolls €12.50

Crispy prawn rolls paired with a mango-ginger chutney and basil mayo. (1,6,7,10)

Shallot Tart Tatin €12.50

Caramelised shallots in a honey and red-wine reduction, baked on puff pastry and finished with whipped goat's cheese mousse and an onion crumble. (1,6,7)

Mains to Share

Our Wine Recommendations

35oz Dry Aged Cote De Boeuf €90.00

Tarragon Portobello Mushrooms, Honey-glazed carrots & Cherry Tomatoes, Two Truffle and Parmesan Fries & Choice of Two Sauces. (4,7, 13)
Emilio Moro Tempranillo (Spain)

Seafood Paella €60.00

Tiger Prawns, Calamari, Hake & Mussels (This Dish is For Two.
(4,7,9,10,11,13)
La Villette Chardonnay (France)

Please Always Advise any member of Staff if you have any Food Allergens.

1.Gluten 2.Wheat 3.Peanuts 4.Tree Nuts 5.Celery 6.Mustard 7.Eggs 8.Sesame
9.Fish 10.Crustaceans 11.Molluscs 12.Soya 13.Sulphites 14. Lupin

Main Courses

Our Wine Recommendations

8oz Centre Cut Beef Fillet Steak €42.50

Mash, Glazed Carrots, Creamy Spinach & Black Peppercorn sauce.

(4,3, Nutmeg, 7,13)

Kilka Malbec (Argentina)

10oz Black Angus Dry-Aged Rib Eye Steak €38.95

Grilled to your liking, served with mixed leaves, classic Béarnaise sauce, and fries.

(4,6,7,13)

Primitivo Piluna (Italy)

Add Tiger Prawns €8.50

*Sauces: Black Peppercorn €4.00 * Red Wine Jus €4.00 * Garlic Butter €2.50*

Cordon Bleu €28.50

Organic corn-fed chicken filled with ham and Brie, served with a rich porcini mushroom sauce and winter vegetables (1,6,7,13)

Paparuda Pinot Noir (Romania)

Pan Fried Seabass €29.00

Smoked Alsace Bacon, Baby Potatoes & Spinach, Creamy Broccoli Pesto (3,7,9,13)

Albarino (Spain)

Oven Baked Cod €27.50

Baked cod with honey-glazed carrots, potato fondant, and a turmeric-spiced Práta sauce. (7,9,13)

Verdejo (Spain)

Beef Ravioli €24.50

Fresh pasta filled with slow-cooked beef, served in a garlic-truffle cream sauce with Parmesan crisps. (1,6,7,13)

Pinot Noir (France)

Lobster Ravioli €26.50

Handmade lobster ravioli in a rich prawn bisque infused with chilli, offering a warm, delicate spice and deep seafood flavour. (1,7,9,10)

Chablis (France)

Vegetarian Pasta Special €22.50

Please ask your server for today's creation. (1,6,7,13)

Sides

Brussels Sprouts with bacon and parmesan €6.00 (7,13) *

Creamy spinach €6.00 (3,7 nutmeg) * Fries in duck fat €5.00 * Skinny Fries €5.00 *

Honey and balsamic Glazed Baby Carrots €6.00 * Creamy Mash Potato €6.00 (7)

Dessert Menu

Artisan Icecream €8.95
with Chocolate Topping(7)

Sticky Toffee Pudding €10.50
Warm sticky toffee pudding served with vanilla ice cream. (1,6,7)

“Envy” Apple Pie €10.50
Baked Envy apple pie with your choice of vanilla ice cream or custard. (1,7)

Crème Brûlée €10.50
Silky crème brûlée finished with a crisp caramel top and fresh raspberries.
(6,7)

Dark Chocolate Brownie €10.50
Warm dark chocolate brownie studded with hazelnuts,
served with caramel sauce and vanilla ice cream
(Gluten-free,3,Hazelnut,7)

Sorbet €8.50 (Gluten Free, Vegan)

Additional Scoop of Ice €3.00

Cheese Plate €4.00 / slice
(1,7,3)
A delicious collection of Irish and European cheeses, chosen for flavour, character
and quality.

Served with crackers, grapes, honey and berry compote

Complement your cheese plate with a glass of PORT or pick any wine from our
extensive wine list.

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10.Fish 11.Crustaceans 12.Molluscs 13.Soya 14.Sulphites 15.Lupin