



Evening à la carte Menu

served Thurs, Fri & Sat evenings 5.30-9.30pm

To Start:

Soup of the Day 6.50

Served with Wheaten Brown Bread

Crispy Hen's Egg 9.00

With Grilled Asparagus, Chorizo & Hollandaise Sauce

Clonakilty Black Pudding, Caramelized Onion & Goats Cheese Tart 9.00

Topped with toasted pine nuts & served with Beetroot & Sundried Tomato Salad and Apple Puree

**Vegetarian Option Available*

Garlic & Chilli Prawn Skewers 9.00

Garlic & Chilli Prawns and Pepper Skewers served with Rocket Leaves & Lime Aioli

Jameson & Coke Chicken Wings 10.50

Served with Celery sticks & blue cheese dip

Main Course:

10oz Rib Eye Steak

Served with Maple & Sesame Roasted Vegetables, Brandy & Peppercorn Sauce & Onion Rings

Choose Chunky Twice Cooked Chips or Creamy Champ Mash

27.00

Confit Duck Leg

Served on a Bed of Roasted Potatoes, Wilted Baby Spinach, Carrot & Cauliflour Puree, Green Beans & a Rich Onion Jus

21.00

Roasted Breast of Chicken & Colcannon

Chicken with Bacon & Cabbage Mash, Grilled Cherry Tomatoes & Bechamel Sauce

19.50

House Beef Burger

with Homemade Tomato Relish, White Cheddar Cheese, Saute Onions, Rocket & Tomato

served on a Sesame Bun with Twice Cooked Chips & House Slaw

15.50

Pan-Fried Fillet of Hake

Served with Creamed Spinach, Baby Carrots, Parsnip Puree, Fondant Potato & Rougail Dressing

21.00

Sides 4.50:

Mixed Leaf Salad

Sweet Potato Fries

Twice Cooked Chips Fresh
Vegetables

Sourdough Toast &
Wheaten Brown Bread
with Olive Oil & Balsamic
Dressing

Crispy Golden Beer Battered Fish & Twice Cooked Chips

Served with Homemade Tartare Sauce, Mint Pea Puree & House Salad

15.95

Tofu Cashew Coconut Curry

Served with Basmati Rice, Mango Chutney & Poppadums

15.50

Falafel & Spinach stuffed Bell Peppers topped with a Dill Sauce

Served with Sweet Potato Fries

14.50

Desserts:

Lemon & Raspberry Eton Mess 6.95

Smashed Meringues, Lemon Curd, Fresh Raspberries Coulis with Whipped Cream and Vanilla Ice Cream

Sticky Date Pudding 6.95

With Salted Caramel Sauce & Vanilla Ice Cream

Crème Brûlée 5.95

Warm Chocolate Brownie 6.95

With Pistachio Ice-Cream & Sugared Walnuts

Cheese Board 12.00

A Selection of Cheese with Crackers and Homemade Fig Chutney

All our Beef is 100% Irish

For a full List of Allergens Please ask our staff