

Set Menu 40 Euro – 4 Courses

To Start

Marinated Irish Salmon, Aromatic Beetroot, Egg, Cress & Cucumber

Soup du Jour with Warm bread

Roast Pear & Goats Cheese Salad, Hazelnuts, Elderflower Balsamic Dressing

Crisp Potato Skins, Tom Doherty Bacon & Knockanore Cheese & Garlic

Fried Duck Samosas, Lentil Dahl, Corriander Oil

To Follow

Slow Cooked Short Rib of Beef, Black Pudding, Champ Potatoes,

Madeira Pepper Sauce

Thai Chicken Curry, Summer Greens, Lemongrass Rice

Panfried Lambs Liver, Carmelised Onions, Bacon & Celeraic Thyme Gravy

Roast Hake, Seafood Casserole, Potatoes & Chives

Pork Ribeye Steak, BBQ Cabbage, Scratchings, Apple Puree, Mustard and Parsley Sauce

All Served with Seasonal Vegetables and Potatoes

Full Dessert Menu

Coffee/Tea & Petit Fours