





Starters

Homemade soup of the day   €4.50

Pan-fried king prawns
Haddock brandade and black olive tapenade €8.50


Green asparagus
Sauce hollandaise, crispy poached egg, brioche  €7.50



Chicken liver pate,
Apple & raisin chutney, brioche €7.50

Gravadlax
Home-cured salmon, potato & gherkin salad, dill sauce  (C) € 8.50

Seafood chowder
Soda bread € 8.50

Breaded confit of lamb
Aubergine puree, grilled courgettes and red pepper dressing € 8.50

Goat cheese parfait
Red onion tart, pine nuts and garlic tuilles  € 7.50

 Vegetarian option (C) suitable for celiac  healthy option

All prices in Euros, VAT for food at 13.5% and beverages at 21.00%
For those with special dietary requirements or allergies who may wish to know about the food ingredients used,
Please ask the manager. All our beef is 100% certified Irish Beef

Main Courses

10 oz Burnell burger, sautéed onions & mushrooms
Served with chunky chips €16.50

Baked fillet of lemon sole
Olive crushed potatoes; wilted spinach, cherry tomatoes
And caper butter (C) €19.50

Pork fillet & belly
Celeriac puree, couscous, braised cabbage €18.00

Sweet potato & coconut curry
Steamed basmati rice and naan bread 🍷🌱 €12.00
Add chicken € 3.00

Chicken supreme
Champ potatoes, green beans & peas in creamy veloute (C) 🍷 €17.00

Mediterranean vegetable lasagne
Topped with mozzarella 🌱 €12.00

Grilled fillet of monkfish
Saffron & mussel risotto (C) €19.50

From the Grill

Sirloin 10oz	€22.50
Rib eye 12oz	€24.50
T-Bone 16oz	€32.00
Filet steak 8oz	€29.00
Pork chops	€19.50
Chicken supreme	€17.50
Irish salmon steak	€20.50

All above served with chunky chips and choice of one sauce

Additional

Make it a surf & turf, add king prawns €6.50

Sauces (C) €2.00	Steak/Burger Toppings €1.00
Green peppercorn	Cheddar
Beurre blanc	Bacon
Blue cheese	Blue cheese
Mustard cream	Fried egg
Béarnaise	Crispy onions
Potatoes (C) €3.50	Vegetables (C) €3.50
Chunky chips	Mixed seasonal vegetables
Cheesy garlic potato	Braised carrots
Mashed potato	Mixed leaf salad
Sautéed potatoes	Baked flat cap mushrooms
Potato roesti	Green beans & shallots

All steaks are cooked to order. Please allow 25 minutes for a medium-well and well-done steak
"All our beef is 100% Irish Aberdeen Angus, dry aged 28 days for maximum tenderness and flavour"

Desserts

Crème brulee, mandarin & Grand Marnier sorbet (C) € 6.50

Banana cake with blueberries, lemon curd and toffee sauce € 6.50

Vanilla & rhubarb cheesecake, fresh strawberries € 6.50

Traditional tiramisu € 6.50

Marbled chocolate brownie, vanilla ice cream € 6.50

Baked Alaska, raspberry sorbet & vanilla ice cream baked in soft meringue €6.50

Homemade sorbets, Biscotti biscuits, fresh fruit 🍓 €6.00

Selection of Irish cheese, plum chutney, grapes and crackers €11.95

Hot Beverages

Espresso €2.25

A shot of very strong coffee, robust and full flavoured

€3.00

Double Espresso

Cappuccino

Espresso with textured milk, topped with chocolate.

Primo €3.25

Medio €3.75

Americano

Made with rich blend Costa beans

Primo €2.95

Medio €3.50

Hot Chocolate

€3.50

Café Latte

Frothy milk gently folded into a full bodied espresso

€3.25

Mocha

Espresso with chocolate and steamed milk

€3.25

Espresso Macchiato

A shot of very strong coffee topped with foamed milk

€2.50

Babyccino

Frothy milk, sprinkled with chocolate powder

€1.00

Tea/Infusion

For 1 person €2.50

For 2 people €4.50

Add an extra shot to your drink €0.80

Add a dash of syrup to your drink €0.80

Vanilla, Chocolate, Hazelnut & Caramel

Baileys Coffee €5.50

French Coffee €5.50

Irish Coffee €5.50



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