



### Starters

Homemade soup of the day 🍷 🌿 €4.50

Fresh seafood in a creamy white wine sauce  
Served with a vegetable lasagne €8.00

Creamy wild mushroom risotto  
With blue cheese sauce (C) 🌿 €6.50

Chicken liver pate,  
Apple & raisin chutney, brioche €7.00

Venison & red wine ragout  
Served in a puff pastry vol au vent, autumn leaf salad €7.50

Home-cured Irish salmon  
Potato & beetroot salad, sweet mustard & dill dressing (C) 🍷 €7.50

Oxtail soup,  
With braised oxtail and celeriac puree (C) €6.50

Mixed plate of starters,  
Home-cured salmon and beetroot salad, chicken liver pate, Brioche  
Clonakilty black pudding & apple, mixed leaf salad, for two €15.00

### Main Courses

10 oz Burnell burger, sautéed onion & mushrooms,  
Watercress, served with homemade chips €16.50

Braised Irish lamb, colcannon and chunky root vegetables € 14.00

Bangers & mash, braised cabbage & onion gravy €12.00

Irish beef & Guinness stew, crispy baguette €12.00

Cannelloni stuffed with creamy spinach, topped with melted goats cheese  
Tomato & black olive sauce 🌿 €12.50

Grilled pave of monkfish  
Herb couscous, braised chicory and sauce vierge (C) 🍷 €23.50

Mediterranean vegetable & mozzarella tian  
🌿 Vegetarian option (C) suitable for celiac 🍷 healthy option

All prices in Euros, VAT for food at 13.5 % and beverages at 21.5%  
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

Tomato sauce and herb foccacia 🍷 🌿 €12.50

Pan-fried filet of sea bass,  
Potato & leek cake, grilled fennel and mussel & saffron sauce (C) €24.00

### 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
Ray wing	€24.00

All above served with homemade chips and choice of one sauce

### Additional

#### Sauces €2.00

Green peppercorn  
Beurre blanc  
Blue cheese  
Mustard cream  
Béarnaise

#### Steak/Burger Toppings €1.00

Cheddar  
Bacon  
Blue cheese  
Fried egg  
Crispy onions

#### Potatoes €3.50

Homemade chips  
Cheesy garlic potato  
Mashed potato  
Sautéed potatoes  
Sweet potato crisps

#### Vegetables €3.50

Mixed seasonal vegetables  
Braised carrots  
Mixed leaf salad  
Baked portabella mushrooms  
Green beans & shallots

*All steaks are cooked to individual taste. 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

Pear & cherry trifle, vanilla cream €5.50

Warm apple tart, with date ice cream €6.00

Homemade sorbets, Biscotti biscuits, fresh fruit €5.50

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Baileys crème brulee, blackcurrant sorbet €6.00

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

Warm bread & butter pudding, rum & raisin ice cream €5.50

Selection of Irish cheese, plum chutney, grapes and crackers €11.50

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