

**SET  
MENU**



**TO START**

**Fresh Prepared Soup of the Moment** 🍷 🌱

**Kelly's of Newport Black Pudding  
& Galway Farm Goats Cheese** 🌱 🍷 🍷  
Caramelised Apple, Red Pepper Coulis

**Warm Cajun Chicken Caesar** 🌱 🐟 🍷 🍷  
Baby Gem Lettuce, Bacon Lardons, House Caesar Dressing

**Parisienne Of Melon**  
Champagne Sorbet

**Smoked Hake Fishcake** 🌱 🐟 🍷 🍷 🍷  
Avocado and Tomato Salsa



**MAIN COURSES**

**Prime Irish 10oz Sirloin Steak** 🍷 🍷  
Served with Onion Marmalade & Peppercorn Sauce

**Roast Crispy Duck** 🍷 🍷  
Served with Broad Beans & Smoked Bacon, Cumberland Sauce

**Pan Fried Breast of Chicken** 🍷 🍷  
Galway Goats Cheese, Spinach & Smoked Bacon,  
Tomato Cream Sauce

**Herb Crusted Fillet of Cod** 🌱 🌞 🐟 🍷 🍷 🍷  
Served with Lobster Tail, Brandy & Lobster Bisque

**Sweet Potato &  
Cashel Blue Cheese Wellington** 🌱 🍷 🍷 🍷  
Mixed Leaves & Beetroot Salsa

*All Main Courses Served with Potato  
& Mixed Vegetables*

**ALLERGENS INDEX**



CEREALS



CELERY



CRUSTACEAN



EGG



FISH



MUSTARD



MOLLUSCS



NUTS



MILK



SULPHITE



SOYA



SESAME



LUPINS

**SET  
MENU**



**DESSERTS**

**Warm Chocolate Fondant** 🌾 🍫 🥜 🥛 🥣 🍷

Baileys Chocolate Sauce, Pistachio Ice Cream

**Warm Sticky Toffee Pudding** 🌾 🍫 🥜 🥛 🥣 🍷

Vanilla ice Cream

**Cheesecake of the Moment** 🌾 🍫 🥜 🥛 🥣 🍷

Fresh Cream

**Wyatt Dessert Plate** 🌾 🍫 🥜 🥛 🥣 🍷

Selection of Three Miniature Desserts

**ALLERGENS INDEX**



CEREALS



CELE Y



CRUSTACEAN



EGG



FISH



MUSTARD



MOLLUSCS



NUTS



MILK



SULPHITE



SOYA



SESAME



LUPINS