

STARTERS

Soup of the Moment (Ce,Su) GF

Seafood Chowder (M,F,Cr,Mo,Ce) GF

Fresh Seafood Mix in Creamy Vegetable Broth

Locally Smoked Salmon Plate (M,F,Ce,Mu,E) GF

Horseradish, Celeriac Remoulade, Red Onion Pickle

Black Pudding & Goat's

Cheese Bon Bons (C, M, So, Ce)

Smoked Apple Purée

Feta Cheese & Candied

Walnuts Salad (M,Mu,N) GF

Mixed Grapes, Rocket & House Dressing

Cod & Shrimp Fishcake (F,C,Mu,E,M,CR)

Picked Red Onion, Rocket & Cajun Hollandaise

MAINS

Roast Half Duck (Ce,Se,M) GF

Long Stem Broccoli, Celeriac Purée, Orange Sauce

8oz Prime Irish Sirloin Steak (M,E,C,Su)

Topped with Golden Fried Onion Rings,
Grilled Tomato and Peppercorn Sauce

Roast Stuffed Turkey & Ham (C,Su,Ce,So,M)

Champ, Red Wine Jus

Baked Fillet of Salmon (F,M,Mo,Su)

Marinara Tomato Sauce & Killary Mussels

The Brie Burger and Fries (C,E,Su,M,So,Mu)

Gourmet Beef Burger, topped with Bacon & Brie
Cheese, Red Onion Cranberry Relish

Lentil & Spinach Dahl (Ce,M) GF

Sweet Potato, Carrot, Spinach, Jasmine Rice,
Vegan Yoghurt

GF Gluten Free | Vegan

(C) Contains cereals, (M) Contains milk, (N) Contains nuts,
(P) Contains peanuts, (E) Contains egg, (F) Contains fish,
(Cr) Contains crustaceans, (Mo) Contains molluscs, (So) Contains soya,
(Ce) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds,
(Su) Contains Sulphite, (L) Contains lupin