

Starters

Twice Baked Goats Cheese Soufflé: (v)(n) €6.75

Rich Bluebells falls goats cheese baked in a soufflé & served with baby spinach and walnuts

Black Pudding Potato Cake: (n) €6.25

Gourmet black pudding combined with creamy mashed potatoes & covered with golden breadcrumbs topped with a soft poached egg and a creamy tarragon dressing

Sweetcorn Fritters: (v) €5.95

Tender sweetcorn shallow fried in a rich batter served with a rocket salad & a spring onion & tomato salsa

Soup of the Day: (gf)(v) €4.75

Delicious fresh cooked homemade soup filled with wholesome Ingredients

Spaghetti with Fennel & Baby Octopus: €7.00/ €13.95

Marinated tender baby octopus cooked with Garlic, white wine & Fennel

Penne alla Trapanese: (v)(n) €6.50/ €13.00

Penne tossed in an Almond pesto with cherry tomatoes

Salads

Caesar Salad: €5.80/ €9.15

The king of salads! A tasty combination of fresh cos lettuce, crunchy croutons, tender bacon, a flavoursome Italian Parmesan cheese and tossed with a subtle anchovy dressing

Chicken Caesar Salad: €9.15/ €13.95

Loaded with succulent tender chicken, fresh cos lettuce, crunchy croutons, tender bacon, a flavoursome Italian Parmesan cheese and tossed with a subtle anchovy dressing

Smoked Chicken Salad: €9.15/ €13.95

A popular dish loaded with tender and tasty smoked chicken breast and served with a seasonal mixed salad.

Warm Potato and Chorizo Salad: (n) €8.25/€13.50

A combination of North African flavours, mixed leaves tossed with warm baby potatoes, chickpeas & Chorizo, served with a dressing of roast tomatoes & cumin seeds

Spicy Prawn Salad: €9.50/€15.50

Chilli marinated Prawns fried, & served on top of a salad with mango & a Balsamic dressing

Smoked Salmon Salad: €8.60/ €13.95

Naturally oak smoked salmon served with a mixed leaf salad, a deliciously tangy wholegrain mustard dressing and soda bread

Main Courses

10oz Sirloin Steak: €20.95

Pasture fed prime Irish steak served with chips or creamy champ, light mixed leaf salad and complimented with chef's signature spicy pepper sauce or garlic butter.

Baked Fillet of Hake: €17.95

Tender Hake wrapped in parma ham served on a bed of Champ potatoes with a Fricasse of Broad beans

Bangers and Mash: €13.00

J Hick & Sons hand-made gourmet sausages served with caramelized onions, creamy mashed potatoes and a rich Bordelaise sauce. (Please ask your server for flavour descriptions)

Chargrilled Asian Style Chicken: €17.50

Succulent breast of chicken marinated in Asian herbs & spices, chargrilled & served with sautéed baby potatoes, bok choy & a spicy aioli sauce

Grilled Hamburger: €11.95

Traditional Mespil homemade grilled burger topped with melted cheese and crispy bacon, served in a flour bap with fresh mixed leaf salad and fries.

Braised Oxtail: €15.50

Oxtail cooked until tender in a rich Guinness stock & served with creamy Horesradish infused mashed potatoes

Risotto: (v) €12.95

Arborio rice cooked the traditional way with pumpkin & roast Beetroot topped with parmesan cheese

Chicken, Leek & Mushroom Pie: €15.50

Chicken, leeks & Mushrooms cooked in a rich creamy sauce topped with golden puff pastry & served with home made chips

Main Courses

Grilled Calfs Liver:

€12.95

Tender calfs liver seared and served on a bed of rich puy lentils topped with crispy pancetta and a smoked bacon sauce

3 Egg Omelette with Salad: (v)(gf)

€9.95

Classic omelette made in the French style, with a choice of up to 3 fillings: Choose from ham, cheese, tomato, mushroom, bacon, onion or peppers.

Fish and Chips:

€11.50

A traditional dish, battered fillet of Haddock deep fried until golden brown and crispy and served with fresh mixed leaf salad, chips and tartare sauce.

Thai Style Roast Duck:

€19.50

Traditional style roast duck served in a spicy red curry sauce with Jasmine rice

Cured Fillet of Salmon: (gf)

€17.25

Salt cured fillet of Salmon with crispy bacon & Leek mash served with a creamy Cider Sauce

Steak Sandwich:

€14.50

Juicy and perfectly grilled 6oz pasture fed prime Irish sirloin steak served on an open crusty ciabiatta bread with sautéed onions, chips or rich champ, fresh salad and chef's signature spicy pepper sauce or garlic butter.

Daily Specials Available from 6pm

Prices €22 - €25

Please ask your server for details.

All dishes are cooked to order and may take up to 30 minutes.

Side Orders

€3.00

Traditional Greek Salad: (gf)(v)

Tomatoes, cucumber, black olives, peppers, red onions and feta cheese on a bed of mixed leaves.

French Fries: (v)

Delicious crispy French fries

Chargrilled Focaccia Bread: (v)

Traditional Italian bread baked with olive oil and toasted on a hot grill.

Roast Mushroom & Onions: (gf)(v)

Delicately tossed in olive oil and then perfectly roasted.

Mixed Salad: (gf)(v)

Crisp and light mix of tender leaves, tomatoes, cucumbers, onions and peppers with a classic dressing.

Champ: (gf)(v)

Creamy mashed potatoes with crispy spring onions.

Peas & Sweetcorn: (v)

Tender peas & baby sweetcorn.

Children's menu available.

Please ask a member of our staff for details.

All our Beef & Chicken is 100% Irish and Fully Traceable

(gf) Gluten Free, (v) Vegetarian,

(n) May contain traces of nuts

Desserts

Selection of Irish and French Cheese: (n) €6.70

Four styles of cheese – a mild soft brie, a rich earthy blue cheese, a rich savoury port salut, a smoked gubeen with a nutty aftertaste, served with seasonal pear chutney and light biscuits.

Selection of Ice Cream: (n) €5.95

Indulgent and a perfect mix of Mullins award winning traditional favourites served in a crisp brandy snap basket.

Tarte Tatin: €5.95

Caramelised upside down apple tart served with rich vanilla ice cream

Chocolate and Strawberry Spring Roll: (n) €5.95

A spring roll filled with rich chocolate ganache, strawberries, spicy chopped nuts & served with a caramel dipping sauce

Caramel Bavaois: (n) €5.95

Caramel Flavoured Bavarian Cream served with double toffee ice cream and Butterscotch Sauce

White Chocolate and Orange Mousse: (n) €5.95

A mousse of rich white chocolate infused with sweet orange flavor Served with a Tangy Orange Sorbet

Coffees & Teas

Black Coffee	€2.60
Cappuccino	€2.70
Caffè Latte	€2.70
Espresso	€2.45
Hot Chocolate	€2.70
Tea	€2.25
Herbal Tea (selection)	€2.30

Liqueur Coffees

Irish, Gaelic, Calypso, French, Baileys, Italian, Jamaican Coffee	€6.00
Hot Port	€4.00
Hot Whiskey	€4.65

Selection Of Sandwiches

Available in the Terrace Bar Only

Fillings to Choose From

<i>Turkey</i>	<i>Ham</i>	<i>Beef</i>	<i>Chicken</i>
<i>Cheese</i>	<i>Salad</i>	<i>Egg Mayo</i>	<i>Tuna Mayo</i>

Toasted	€3.85
Fresh	€3.75

Snacks

Pringles	€1.75	Mini Snack Bar	€0.85
Peanuts	€0.95	Crisps	€0.75
Snack Bar	€0.95		

Wine List

1st Nov 2011



