



A La Carte Main

Courses

Assiette of Lamb

Brochette of Lamb on a Minted Pea Puree & "Shepherds Pie" en Cocotte

€22.75

Honey Glazed Duckling

Crispy Boneless half Duckling on Braized Pak Choi with a Plum & Star Anise Glaze

€22.50

Fettucine with Chicken & Chorizo

Smoked Chicken Strips and Chorizo sausage tossed with Fresh Egg Pasta in Mushroom & Basil Cream Sauce

€16.75

Organic Salmon Nicoise

Clare Island Organic Salmon with a Warm Nicoise Salad and a Chive Beurre Blanc

€21.00

Chicken Mascarpone

Baked Supreme of Chicken Stuffed with a Creamy Mascarpone & Fresh Herb Pesto Garnished with Roasted Tomato

€18.75

Dover Sole Grenobloise

Grilled Dover Sole on the Bone with a Piquant Lemon Caper & Herb Butter

€24.00

Vegetarian Dishes

Goat Cheese Tartlet

Herb Roasted Vegetables in a Pastry Tartlet Topped with a Goats Cheese and a Red Onion Marmalade

€15.00

Aubergine Gateau

Grilled Aubergine Courgette & Beef Tomatoes Layered with Mozzarella

€15.00

Steaks

Sirloin Steak au Poivre

Grilled 10oz Sirloin Steak with a Cognac and Cracked Black Pepper Cream

€22.75

Prime Fillet Steak

Grilled 8oz Fillet Topped with Melted Garlic & Herb Butter

€24.50

Rib Eye Steak "Cashel Blue"

Grilled 8oz Rib Eye Steak with an Irish Farmhouse Blue Cheese Sauce

€21.00

Main Course prices include A Selection of Seasonal Vegetables and Potatoes or French Fries

Side Orders

Sauté Onions €2.00 French Fried Onions €2.50 Sauté Mushrooms €2.50 Side Salads €3.50



A La Carte Desserts

Brown Bread & Hazelnut Basket

Scoops of Homemade Brown Bread & Hazelnut Ice Cream served in a Wafer Basket
€6.25

Mascarpone & Mixed Berry Brioche

Slice of Toasted Brioche Topped with Mixed Berries & Brandy Flavoured Mascarpone Cream
€7.25

Chocolate & Amaretti Torte

Rich Chocolate, Amaretti & Orange Flavoured Torte served warm with Vanilla Ice Cream
€7.50

Citrus Fruit Cheesecake

Light Tangy Fruit Cheesecake with a Roasted Fruit Compote
€6.00

Chocolate Two Tone Delight

Delicate White & Milk Chocolate Terrine served with Raspberries
€5.75

Farmhouse Cheese Platter

Selection of Irish Farmhouse Cheeses served with Savoury Crackers & Fruit Garnish
€6.25

Tea	€2.00	Espresso	€2.00
Coffee	€2.00	Cafe Latte	€2.25
Herbal Tea	€2.25	Cappuccino	€2.80
Mineral Water 250ml	€2.80	Mineral Water 750ml	€5.50



A La Carte Starters

Duet of Prawns

Tian of Prawn & Avocado Salad Garnished with Chilli infused Tiger Prawns and a Mango Salsa
€7.75

Blue Cheese & Pear Basket

Crumbled Blue Cheese with Julienne of Pear Sprinkled with Caramelised Pecan Nuts accompanied with Beetroot Chutney
€6.50

Smoked Beef Carpaccio

Slivers of Smoked Beef with Parmesan Shavings, Roasted Pine Nuts & Basil Drizzle
€6.95

Confit of Duck

Leg of Silver Hill Duckling with Sweet Potato Puree & Orange Glaze
€8.25

House Speciality Soup

Tomato & Roasted Red Pepper Soup served with Garlic Bread Croutes
€6.25

Chicken & Brie Tartlet

Smoked Chicken topped with Melted Brie served with a Spiced Cranberry Relish
€7.75

The Healthy Option

Trio of Melon Platter served with Iced Gin & Pink Grapefruit Sorbet
€6.25

Sorbet

Green Apple & Calvados Iced Sorbet
€4.75