

STARTERS

Soup of the day €6.95

With our homemade brown bread
*cfva

Garlic Mushrooms €7.50

Golden fried & served with
Garlic Aioli dip

Corn Ribs €7.95

Crispy charred & Cajun spiced
Corn ribs, served with vegan
sriracha & lime mayo dip *cfva

King Prawns €13.95

In Chilli & Lemon sauce, served
with garlic bread *cfva

Steamed Mussels €10.95

Fresh Irish mussels steamed in a
creamy white wine sauce &
served with garlic bread

Cashel Blue Mille Fuille €10.95

With caramelised pear, walnuts &
shortcrust pastry

Lamb Filo Parcel €10.95

Slow cooked lamb shoulder in
filo parcel with butternut puree
& roast jus

Black Pudding & Chorizo €10.95

Sautéed in red wine sauce,
served with toasted bread

SIDES

Patatas Bravas €5.50

Our famous patatas bravas with
spicy tomato sauce & garlic aioli

Baby potatoes in herb butter €3

Mashed potatoes €3

Potato Gratin €4.5

Chips €3

Onion rings €3.5

Seasonal vegetables €3.5

Savoy cabbage & bacon €4

Salad €4

MAINS

Chicken Supreme €22.95

Honey & Mustard glazed
chicken supreme, savoy
cabbage with bacon, gratin
potatoes & red wine jus *cfva

8hr Braised Blade of Beef €24.95

Bourguignonne sauce, creamy
mash, mushrooms, caramelised
carrots & parsnip crisps *cfva

10oz Sirloin Steak €29.95

Certified Irish Angus served with
hand cut chips, sautéed onions &
mushrooms, choice of sauce
(Peppercorn or Cowboy butter) *cfva

Herb Crusted Hake €23.95

Served with curly kale, roasted
radish, parsnip purée, baby
potatoes in herb butter & white
wine lemon cream sauce *cfva

Roasted Seabass €26.95

Fillet of Seabass and grilled
prawns with red onion jam,
grilled asparagus, toasted
sesame, baby potatoes in herb
butter, chive Hollandaise &
wasabi tuille *cfva

Roast Stuffed Duckling €28.95

Honey roasted Silver Hill duck on
potato raisin stuffing with
orange and ginger sauce *cfva

Tuscan Gnocchi €19.95

Homemade vegan gnocchi, pan
fried & served in Marinara sauce
with toasted walnuts, broccoli &
basil pesto

**cfva - coeliac friendly version
available*