**starters**

confit duck leg bon bons in a panko crumb, red onion marmelade and orange coulis €7.95

pil-pil prawns in a garlic, chilli and parsley butter with grilled ciabatta and a baby leaf salad €8.80

tournafulla black pudding salad with sauteed baby potatoes, caramelised apple, lardons, cherry tomatoes with a honey and mustard dressing

- starter €8.20
- main course €15.50

ham hock and white pudding croquet, on wilted spinach, soft poached egg and a monetary jack sauce €7.80

cajun spiced chicken wings with a hickory bbq sauce, and a blue cheese dip or our fiery wings in a cajun butter sauce

- starter €8.35
- portion to share €9.90
- main course €15.50

sautéed chicken, bacon and avocado salad, mixed leaves, cherry tomatoes and a ranch dressing €8.20

our homemade soup of the day with a homemade brown bread €6.25

breadboard, selection of warmly baked homemade breads with flavoured irish butter sundried tomato paste and a basil pesto dip €7.95

creamy west coast chowder of salmon, cod, smoked bacon and potato served with homemade brown bread €8.80

a smooth chicken liver pate with homemade sage butter, cumberland jelly and toasted ciabatta €8.20

mushroom pil-pil in a cajun butter and grilled ciabatta €4.95

toasted garlic ciabatta bread €4.95

- with cheese €5.50

* please note we are unable to split a bill for groups of 8 or more *

allergens available on request
## main course

grilled darne of salmon, spinach and garlic gratin, steamed mixed green vegetables, creamy mornay sauce €18.50

buttermilk marinated chicken breast burger, coated in soft flour, flash fried, tomato, onion and rocket, garlic and basil mayo, chips and elm tree hot sauce €16.95

traditional half roast duckling, rosti potatoes, apricot stuffing, roast vegetables, drizzled with an orange and cointreau caramel €25.80

thai red curry of sweet potato, chickpea and baby spinach served with lemongrass scented basmati rice and flatbread with chicken €17.50

slow braised fetherblade of beef on horseradish mash, celeriac puree, puff pastry garnish, finished with a rich roast gravy, accompanied with honey roasted carrot and parsnips €17.95

pan seared chicken supreme on spinach and garlic gratin, coated in a hazelnut and mushroom sauce, roast root vegetables €17.50

two 4 oz medallions of prime irish beef fillet on a bed of shallots, lardons, mushrooms, smoked garlic mash, with a choice of garlic butter or brandy and peppercorn sauce €29.95

head chef’s prime hereford beef burger topped with tomato relish, crispy bacon, irish mature cheddar cheese, pickled cucumber, rocket, beef tomato, toasted brioche bun, crispy onion rings and chips with smoked tomato ketchup €17.10

10 oz irish hereford sirloin steak with homemade onion rings, grilled corn and fries, choice of garlic butter or brandy and peppercorn sauce €25.80

traditional fish and chips of beer battered haddock, with mushy peas and tartare sauce €17.50

baked fillet of hake with a lemon and dill crust, buttery mashed potato, seasonal green vegetables and a creamy cheese sauce €17.90

sauteed chicken fettuchine in a rich sundried tomato and basil cream sauce, toasted garlic bread €16.95

morrocan spiced mixed bean burger in a toasted bun with rocket, tomato and a beetroot relish, served with vegan mayonnaise and chips €17.50

## sides (allergens available on request)

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<tbody>
<tr>
<td>chips</td>
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<td>creamy mash potato</td>
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<tr>
<td>basmati rice</td>
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<td>smoked garlic mash</td>
<td>€3.10</td>
<td>garlic butter</td>
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*all main courses are cooked to order and may take up to 30 minutes*