



STARTERS

Crumbed Goats Cheese Salad €12.00

Burren leaves, beetroot, candied walnuts & balsamic reduction (7, 8, 10)

Cream of Vegetable Soup €8.50 (7)

Seafood Bouchee €12.50

with a champagne & lemon dill veloute (1, 2, 3, 7, 12)

Duck Leg Confit €13.00

served with braised red cabbage & a port demi glaze (12)

MAIN COURSE

Slow Cooked Lamb Shank €23.00

accompanied by creamy mash, roast vegetables & red wine jus (7, 12)

10oz Striploin Steak €29.00

with saute onions & mushrooms, green salad, peppercorn sauce & fries (10)

Oven Baked Hake €21.00

served with crushed garlic potato, collard greens & a dill lemon veloute (4, 7, 14)

Duo of Cod & Prawn €25.00

accompanied by a creamy mash & dill white wine sauce (2, 4, 7, 14)

Roast Half Silverhill Duck €24.00

with braised red cabbage & a port demo glaze

Vegetable Strudel €21.00

served with marinara sauce, basil oil & a rocket salad (1, 3, 9, 10, 11)

DESSERT

Apple Pie €7.50

with fresh cream, strawberry coulis & vanilla ice cream (1, 3, 12)

Sticky Toffee Pudding €7.50

with butterscotch sauce & salted caramel ice cream (1, 3, 7, 8)

Ferrero Roche Cheesecake €7.50 (1, 7, 8)

Allergens

1-Gluten 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts 6-Soya Bean 7-Milk 8-Nut 9-Celery 10-Mustard 11-Seasame Seeds 12-Sulphur Dioxide 13-Lupins 14-Molluscs GF-Gluten Free GF*-Gluten Free with Modifications V-Vegan V*-Vegan with Modifications