

- STARTERS -

SOUP OF THE DAY

Guinness Bread & Salted Butter (1,1c,3,7,9,12)

WEST COAST SEAFOOD CHOWDER

Guinness Bread & Salted Butter (1,1c,3,4,7,12,14)

WARM TERIYAKI DUCK

Sesame Bok Choy, Spring Vegetables, Citrus Crème Fraiche (5,7,11)

PANKO CRUMBED PRAWNS

Honey & Siracha Dressing, Organic Leaves & Smashed Avocado (2,3)

WHIPPED GALWAY GOATS CHEESE

Black Pepper Honeycomb & Salt Baked Beetroot (7)

- MAINS -

ROAST SIRLOIN OF PRIME IRISH BEEF

Chive Mashed Potato, Roast Duck Fat Potatoes, Yorkshire pudding & Red Wine Jus (1,3,7,12)

GLIN VALLEY SUPREME OF CHICKEN

Wild Mushroom Duxelle stuffing, Confit Butternut Squash, Butternut Squash Puree, Madeira Jus (7,12)

ROAST FREE RANGE TURKEY & HONEY GLAZED HAM

Sage & Onion Stuffing, Thyme Jus & Cranberry (1)

PAN – SEARED FILLET OF HAKE

Spring Greens, Cauliflower Puree, Sauté Potatoes & Pancetta (4,7)

THAI GREEN VEGETABLE CURRY

Thai Green Coconut Curry, Fragrant Basmati & Poppadum (4,7)

All main Courses are served with market fresh vegetables & Potatoes

- DESSERT -

STICKY TOFFEE PUDDING

Caramel and Calvados Sauce, Vanilla Ice Cream (1,3,7)

CHOCOLATE AND HAZELNUT BROWNIE

Cherry Gel & Cherries (1,3,8)

COCONUT PANNA COTTA

Passion Fruit Jelly and Summer Berries (7)

TRADITIONAL CRÈME BRULEE

Sable Biscuit (1,3,7)

SELECTION OF ICE CREAMS

Chocolate Wafer Basket, Butterscotch Sauce (1,3,7)