

Table de Hôte

STARTERS

- ** Chefs soup of the day
- Irish ** garlic roast mushroom with pepperonata and sour dough bruschetta
- Irish * ballontilne of chicken & smoked ham hock with apricot and pistachio
- French deep fried scallops in beer batter served with aioli
- Irish ** smoked duck breast with beetroot fritters & honeyed greek yoghurt
gruyere & chorizo beignets served on red cabbage coleslaw

FROM THE GRILL

- Irish ** 90Z grilled sirloin steak or 80Z panfried fillet steak
or ** shoulder rack of lamb
with overnight tomato, baby leaf salad & french fried onions

MAINS

- Irish * Chilli & lime marinated duck breast served on curried pumpkin
- Irish * roast fillet of halibut with a hazlenut and herb crust and sauce beurre blanc
- Irish * slow roast lamb shank, rosemary, redcurrant, crushed celeriac and natural jus
- Irish * mediterranean vegetable frittata with baby salad and red pepper relish

* Coeliac friendly

** Coeliac friendly without bread products

DESSERTS

from our ala Carte menu

Thirty Five Euro